



Honey Garlic Chicken Skewers

Introduction

Yummy Honey Chicken Kabobs are a delightful combination of tender chicken, sweet honey, and vibrant vegetables. This easy-to-make dish is perfect for summer barbecues, family gatherings, or any night when you crave something delicious. The marinade adds a rich flavor that complements the grilled chicken and veggies beautifully, making these kabobs a sure hit.

Detailed Ingredients with measures

1/4 cup honey

1/3 cup soy sauce

2 tablespoons vegetable oil

1 teaspoon ground black pepper

8 skinless, boneless chicken breast halves, cut into 1-inch cubes

2 cloves garlic, minced

Assorted vegetables for kabobs (e.g., bell peppers, onions, zucchini)

Skewers

Prep Time

35 minutes

Cook Time, Total Time, Yield

Cook Time: 12-15 minutes

Total Time: 2 hours 50 minutes (including marinating)

Yield: 8 servings

Directions

1. In a bowl, whisk together honey, soy sauce, vegetable oil, black pepper, and minced garlic.

2. Add chicken cubes to the marinade and toss to coat. Cover and refrigerate for at least 2 hours.

3. Preheat grill to medium heat and lightly oil the grate.

4. Thread chicken and vegetables onto skewers, alternating pieces for variety.

5. Grill kabobs for 12-15 minutes, turning frequently, until chicken is fully cooked and vegetables are slightly charred. Brush with reserved marinade while grilling for added flavor.

6. Serve hot and enjoy!

Detailed Directions and Instructions

Step 1: Prepare the Marinade

In a bowl, whisk together honey, soy sauce, vegetable oil, black pepper, and minced garlic until well combined.

Step 2: Marinate the Chicken

Add the cut chicken cubes into the marinade. Toss to ensure all pieces are coated thoroughly. Cover the bowl and refrigerate for at least 2 hours to allow the flavors to infuse.

See also Better Than Fall Pumpkin Cake

Step 3: Preheat the Grill

Preheat your grill to medium heat. Once heated, lightly oil the grill grate to prevent sticking.

Step 4: Assemble the Kabobs

Thread the marinated chicken and your choice of assorted vegetables onto skewers, alternating between chicken pieces and vegetables for added visual appeal and flavor.

Step 5: Grill the Kabobs

Place the assembled kabobs on the grill. Grill for 12-15 minutes, turning the skewers frequently. Cook until the chicken is fully cooked through and the vegetables are slightly charred. During grilling, brush with reserved marinade for enhanced flavor.

Step 6: Serve

Once cooked, remove the kabobs from the grill. Serve hot and enjoy the delicious flavors!

Notes

Ensure the chicken is fully cooked by checking that it reaches an internal temperature of 165°F (75°C). You can use any combination of vegetables, such as bell peppers, onions, and zucchini, to customize your kabobs to your taste. Marinading for longer than 2 hours is recommended for a more intense flavor if time permits. Always soak wooden skewers in water for about 30 minutes before grilling to prevent burning.

Cook techniques

Marinating

Marinate the chicken for at least 2 hours to enhance flavor and tenderness.

Grilling

Preheat the grill to medium heat for even cooking and to achieve a good char on the kabobs.

Assembling Kabobs

Thread the chicken and assorted vegetables onto skewers, alternating for an appealing presentation and balanced cooking.

Cooking Time

Grill kabobs for 12-15 minutes, turning frequently to ensure even cooking and avoid burning.

Brushing with Marinade

During grilling, brush the kabobs with reserved marinade for extra flavor and moisture.

See also [Corn Cream Soup](#)

FAQ

Can I use other proteins instead of chicken?

Yes, you can substitute chicken with other proteins like beef, pork, or shrimp.

What vegetables work best for the kabobs?

Bell peppers, onions, zucchini, and cherry tomatoes are great options, but feel free to use your favorites.

How can I ensure the chicken is fully cooked?

Use a meat thermometer to check that the internal temperature reaches 165°F (75°C).

Is it necessary to soak wooden skewers?

Soaking wooden skewers for at least 30 minutes helps prevent them from burning on the grill.

Can I prepare the marinade in advance?

Yes, the marinade can be prepared a day ahead and stored in the refrigerator until use.

Conclusion

This Yummy Honey Chicken Kabobs recipe brings together the delightful flavors of honey, soy sauce, and garlic, creating a mouthwatering dish that's perfect for grilling season. With a cooking time of just 35 minutes, you can easily prepare a healthy and delicious meal for your family or friends. The combination of tender chicken and colorful vegetables not only pleases the palate but also makes for an appealing presentation. Enjoy these kabobs hot off the grill for a satisfying meal any time of the year.

More recipes suggestions and combination**Honey Garlic Shrimp Skewers**

Marinate shrimp in a honey garlic sauce similar to the chicken kabobs, and grill with bell peppers and pineapple for a tropical twist.

Teriyaki Chicken Kabobs

Use a homemade teriyaki sauce to marinate chicken, then thread on skewers with zucchini and red onion for a savory flavor.

Lemon Herb Chicken and Vegetable Skewers

Marinate chicken cubes in lemon juice, olive oil, and fresh herbs, then grill with asparagus and cherry tomatoes for a fresh taste.

See also Texas Roadhouse Steak Sauce

Spicy Honey Glazed Vegetable Kabobs

Toss assorted vegetables in a mix of honey, cayenne pepper, and olive oil for a sweet and spicy grilling option.

Beef and Pineapple Skewers

Combine chunks of marinated beef with pineapple and bell peppers on skewers for a sweet and savory dish that pairs well with rice.

Mediterranean Chicken Skewers

Marinate chicken in a mix of yogurt, lemon juice, and Mediterranean spices, then grill with cherry tomatoes and bell peppers.

Sweet and Sour Tofu Skewers

For a vegetarian option, replace chicken with cubes of tofu marinated in a sweet and sour sauce, grilled with bell peppers and snap peas.