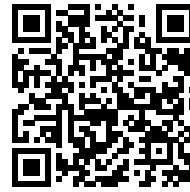


Hot Honey Skewers



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Recipe by: Laura Vitale

Serves 4-6

Prep Time: 25 minutes

Cook Time: 20 minutes

Ingredients

For the Chicken:

- __ 2 lb of Boneless, Skinless, Chicken Thighs
- __ Olive Oil
- __ Squeeze of a Lemon
- __ 2 Tbsp of Garlic and Herb Seasoning
- __ Salt (if your seasoning is salt free)
- __ 1 Tbsp of Smoked Paprika
- __

For the Hot Honey:

- __ 5 Tbsp of Honey
- __ 3 Tbsp of Hot Sauce, I use Franks, use less if using something like tabasco
- __ Little Squeeze of Lemon
- __

For the Corn Salad:

- __ 4 Ears of Corn
- __ Handful of Cherry tomatoes, quartered
- __ 1/4 cup of Chopped Cilantro
- __ Juice of 1/2 Lime
- __ Drizzle of Extra Virgin Olive Oil

1) Toss the chicken with some oil, lemon juice, seasoning, salt, skewer on some metal skewers and set aside. Meanwhile in a small oven proof skillet, add the ingredients for the hot honey glaze and set aside.

2) Preheat your grill onto medium-high, add the skewers and corn, cook until the corn is charred (corn will be done sooner so take it off the grill and set it aside) skewers will take about 8 minutes per side and once you flip it, add the skillet with the sauce alongside and once it bubbles you can start brushing it on the skewers (the cooked side) the last 3 minutes of cooking, remove from the grill.

3) Cut the kernels off the cob, add to a bowl along with everything else, give it all a good mix and serve all together!

