

Asian Grilled Chicken

Time: 10 min. prep + 3 hours
marinade + 15 minutes grilling

Marinade: 2 t garlic
1/2 C rice vinegar
1/2 C soy sauce
2 t Hoisin sauce
3/4 C brown sugar
2 t sesame oil
1 T sesame seeds
1/2 t ginger powder or 1 t grated
fresh ginger root
pinch red pepper flakes
1 T peanut butter
1/3 C hot water

5 chicken breasts cut into long strips
shish kabob skewers

Place the peanut butter and 1/3 C water in the microwave and heat for 1 minute. Stir it until it's smooth and combined well. Place all ingredients but the chicken and skewers into a 9x13 pan. Stir them around to incorporate. Slide the chicken strips onto the skewers. Set them in the marinade, cover and refrigerate for at least 3 hours. Grill the chicken skewers for about 7 minutes over medium heat until cooked through.