




LIFESTYLE PROPANE APPROVES THIS RECIPE - GOOD EATS FOR YOUR BACKYARD ADVENTURE

HONEY CHICKEN SKEWERS

These fun appetizers are full of flavor. They're easy enough to make on a weeknight, or to round out a party.



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SHOW ME THE HONEY CHICKEN SKEWERS

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Prep Time 10 MINUTES	Cook Time 15 MINUTES	Effort 🔥🔥🔥🔥	Pellets HICKORY
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INGREDIENTS

- 2 Pound boneless, skinless chicken thighs, cut into 2-inch pieces
- 2 Teaspoon Kosher salt
- 1 Teaspoon Freshly ground black pepper
- 1 Cup Traeger Show Me the Honey BBQ Sauce
- grilled vegetables of choice, for serving

DIRECTIONS

- 1 Soak the skewers in water for 30 minutes.
- 2 When ready to cook, preheat and get the grill up to 450 °F
- 3 Add the chicken thigh pieces to a medium bowl and season with the salt and pepper, tossing to coat well. Thread the chicken pieces onto the skewers (if any are long or hanging off, thread them twice so they are not dangling).
- 4 Place the skewers directly on the grill grates. Close the lid and cook for 5 minutes. Flip the skewer and brush with the Traeger Show Me The Honey BBQ Sauce. Close the lid and cook for another 5 minutes, then flip and brush again. Close the lid and cook until caramelized and the chicken is cooked through, about 5 minutes more.
- 5 Remove the chicken from the grill and let rest for 5 minutes before serving with your favorite grilled vegetables.

NOTES:

[HTTPS://WWW.TRAEGER.COM/RECIPES/HONEY-CHICKEN-SKEWERS](https://www.traeger.com/recipes/honey-chicken-skewers)

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