

These Bang Bang Chicken Skewers Are Your New Favorite Summer BBQ Hit

Fire up the grill and get ready for some serious flavor-



OVEN
350°F

TIME
30 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

1 lb boneless, skinless chicken breast, cut into 1-inch cubes

... cup mayonnaise

2 tbsp sweet chili sauce

1 tbsp honey

1 tsp sriracha sauce

Salt and pepper, to taste

$\frac{1}{2}$ cup panko breadcrumbs

... cup chopped green onions

Bamboo skewers, soaked in water for 30 minutes

Ingredient Notes & Swaps:

Chicken: You can sub with boneless chicken thighs for juicier skewers.

Sauce: Adjust sriracha and honey to balance heat and sweetness to your taste.

Breadcrumbs: Panko gives a crispy crunch, but crushed cornflakes or seasoned breadcrumbs work too.

Add-ons: Want a flavor boost? Sprinkle the skewers with sesame seeds or serve with extra Bang Bang sauce for dipping.

Step-by-Step Instructions:

Make the MarinadeIn a bowl, whisk together mayonnaise, sweet chili sauce, honey, and sriracha.

Marinate the ChickenSeason chicken cubes with salt and pepper. Toss in the sauce to coat and marinate for at least 30 minutes (up to 2 hours).

Preheat the GrillHeat your grill or grill pan to medium-high. Lightly oil the grates.

Skewer & Bread the ChickenThread the marinated chicken onto soaked bamboo skewers. In a shallow dish, combine panko breadcrumbs and chopped green onions. Roll each skewer in the breadcrumb mixture to coat.

Grill the SkewersPlace skewers on the grill and cook for 8-10 minutes, turning occasionally, until the chicken is golden, crisp, and cooked through.

Serve HotServe immediately with a drizzle of extra sauce or a side of ranch, if desired.

Tips for Success:

Soak your skewers: Prevent burning by soaking bamboo sticks for 30 minutes before grilling.

Watch the grill: The breadcrumb coating can brown quickly-use indirect heat or grill mats if needed.

Double the sauce: Reserve some marinade (before adding raw chicken) as a dipping sauce for extra bang.

Serving Suggestions & Pairings:

Crockpot Nacho Dip for a melty, cheesy pairing

Beer Cheese Dip as a creamy complement

Dorito Casserole if you want to go all-in on bold flavors

A crunchy slaw or corn salad to cool the heat

Extra skewers served alongside Chicken Enchiladas for a fusion feast

Storage & Leftover Tips:

Fridge: Store cooked skewers in an airtight container for up to 3 days.

Reheat: Warm in the oven at 350°F for 10 minutes or in the air fryer for max crisp.

Freeze: Freeze cooked chicken off the skewers for up to 2 months. Reheat from frozen or thaw overnight.

DIRECTIONS

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9. Double the sauce: Reserve some marinade (before adding raw chicken) as a dipping sauce for extra bang.
10. Serving Suggestions & Pairings: These skewers shine solo, but are even better with:
11. Crockpot : Nacho Dip for a melty, cheesy pairing
12. Beer : Cheese Dip as a creamy complement
13. Dorito : Casserole if you want to go all-in on bold flavors
14. A crunchy slaw or corn salad to cool the heat

15. Extra skewers served alongside : Chicken Enchiladas for a fusion feast
16. Storage & Leftover Tips: Fridge: Store cooked skewers in an airtight container for up to 3 days.
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19. More Recipes You'll Love: If you like spicy, creamy, or crunchy dishes, check out:
20. Dorito : Casserole - cheesy, crunchy, family favorite
21. Sheet : Pan Quesadillas - ideal for casual gatherings
22. Chicken : Enchiladas - rich and saucy
23. Beer : Cheese Dip - the ultimate crowd dip
24. Crockpot : Nacho Dip - melty, beefy, slow-cooked perfection
25. Final Thoughts: Bang Bang Chicken Skewers are everything you want in a summer dish-easy to make, full of flavor, and perfect for sharing. With crispy edges, tender chicken, and a sweet-spicy sauce that lingers just the right way, they're a guaranteed crowd-pleaser for your next cookout or weeknight dinner with a twist.

SWAPS & NOTES

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More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/these-bang-bang-chicken-skewers-are-your-new-favorite-summer-bbq-hit/>