

## These Jalapeño Chicken Skewers with Honey Glaze Are Perfect for the Grill

Spicy Honey Jalapeño Chicken Skewers



**TIME**  
**30 min**

**METHOD**  
**Air fryer**

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### INGREDIENTS

1 lb boneless, skinless chicken breasts, cut into

1-inch cubes

2 jalapeños, sliced

... cup honey

2 tbsp soy sauce

1 tbsp olive oil

1 tsp garlic powder

1 tsp paprika

Salt and pepper, to taste

Wooden skewers, soaked in water for at least 30 minutes

Ingredient Notes & Swaps:

Jalapeños: Want more heat? Leave the seeds in. Want less? Remove them entirely.

Honey: Adds caramelization-don't skip it! Maple syrup can work in a pinch.

Soy Sauce: Adds umami. Low-sodium versions are totally fine.

Add-ins: Pineapple chunks pair beautifully for a sweet contrast, or red onion for extra zing.

Step-by-Step Instructions:

Make the MarinadeIn a bowl, whisk together honey, soy sauce, olive oil, garlic powder, paprika, salt, and pepper.

Marinate the ChickenAdd chicken cubes to the marinade. Cover and refrigerate for at least 30 minutes-overnight if possible.

Preheat the GrillSet to medium-high heat and oil the grates to prevent sticking.

Assemble the SkewersThread marinated chicken and jalapeño slices onto the soaked wooden skewers, alternating.

Grill to PerfectionPlace skewers on the grill and cook for 10-12 minutes, turning every few minutes. Brush with reserved marinade during the last few turns for extra flavor.

Serve HotRemove from grill and let rest briefly. Serve hot with extra dipping sauce, lime wedges, or ranch if desired.

Tips for Success:

Soak those skewers: Prevents them from burning on the grill.

Cut even-sized chicken pieces: Ensures even cooking.

Don't walk away: Honey burns fast-watch your skewers near the end and turn often.

Serving Suggestions & Pairings:

Beer Cheese Dip - serve on the side for dipping

Crockpot Nacho Dip - adds creamy richness to the meal

Dorito Casserole - spicy and crunchy comfort food

Sheet Pan Quesadillas - for a bold Mexican-inspired dinner spread

Chicken Enchiladas - for a Tex-Mex twist alongside the skewers

Storage & Leftovers:

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

Reheat: Use a grill pan, oven, or air fryer to bring back the char and crisp edges.

Freezer: Freeze uncooked skewers and thaw before grilling fresh.

## DIRECTIONS

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2. Marinate the : ChickenAdd chicken cubes to the marinade. Cover and refrigerate for at least 30 minutes-overnight if possible.
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7. Tips for Success: Soak those skewers: Prevents them from burning on the grill.
8. Cut even-sized chicken pieces: Ensures even cooking.
9. Don't walk away: Honey burns fast-watch your skewers near the end and turn often.
10. Serving Suggestions & Pairings: These skewers are incredibly versatile and pair perfectly with:
11. Beer : Cheese Dip - serve on the side for dipping
12. Crockpot : Nacho Dip - adds creamy richness to the meal
13. Dorito : Casserole - spicy and crunchy comfort food
14. Sheet : Pan Quesadillas - for a bold Mexican-inspired

dinner spread

15. Chicken : Enchiladas - for a Tex-Mex twist alongside the skewers
16. Storage & Leftovers: Fridge: Store in an airtight container for up to 3 days.
17. Reheat: Use a grill pan, oven, or air fryer to bring back the char and crisp edges.
18. Freezer: Freeze uncooked skewers and thaw before grilling fresh.
19. More Recipes You'll Love: Love bold flavors and easy prep? Check out:
20. Dorito : Casserole - a family favorite
21. Beer : Cheese Dip - perfect for dipping or snacking
22. Crockpot : Nacho Dip - cheesy and hearty
23. Sheet : Pan Quesadillas - great for guests
24. Chicken : Enchiladas - a warm, saucy classic
25. Final Thoughts: These Spicy Honey Jalapeño Chicken Skewers are the definition of grill-side greatness. They bring the heat, the sweet, and the char-all on one stick. Whether you're serving them at your next backyard BBQ or simply spicing up a Tuesday night, they're guaranteed to deliver big flavor with minimal effort.

## SWAPS & NOTES

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

Original recipe: <https://chefmaniac.com/these-jalapeno-chicken-skewers-with-honey-glaze-are-perfect-for-the-grill/>