

These Jalapeño Chicken Skewers Bring the Heat with a Refreshing Cilantro Lime Finish

If there's one combo I never get tired of, it's



TIME
30 min

METHOD
Air fryer

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Recipe Card

SAVE
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INGREDIENTS

For the Chicken Skewers:

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

2 jalapeños, seeded and finely chopped

... cup honey

2 cloves garlic, minced

1 tsp smoked paprika

$\frac{1}{8}$ tsp cayenne pepper

Salt and pepper, to taste

Wooden skewers, soaked in water for 30 minutes

Fresh cilantro leaves, for garnish

For the Cilantro Lime Dip:

1 cup Greek yogurt

... cup chopped fresh cilantro

Zest and juice of 1 lime

Step-by-Step Instructions:

Make the MarinadeIn a bowl, mix jalapeños, honey, garlic, smoked paprika, cayenne, salt, and pepper.

Add chicken cubes and toss to coat. Cover and marinate for at least 30 minutes (or overnight for max flavor).

Preheat the GrillHeat grill to medium-high and lightly oil the grates.

Skewer the ChickenThread marinated chicken pieces onto soaked wooden skewers.

GrillGrill skewers for 10-12 minutes, turning every few minutes until charred and cooked through.

Make the Cilantro Lime Dip While the chicken cooks, stir together Greek yogurt, chopped cilantro, lime zest, lime juice, salt, and pepper in a small bowl.

Serve Plate the skewers, garnish with fresh cilantro, and serve with the cilantro lime dip on the side.

Tips for Success:

Don't skip the marinade time: Even 30 minutes helps the flavors soak into the chicken.

Use a grill basket or foil if needed: This helps avoid flare-ups from the honey glaze.

Want extra char? Brush skewers with more honey marinade during the last minute of grilling.

Serving Suggestions & Pairings:

Beer Cheese Dip - for snacking before the main event

Crockpot Nacho Dip - rich, creamy contrast

Dorito Casserole - to round out your Tex-Mex-inspired meal

Sheet Pan Quesadillas - to feed a group alongside your skewers

Chicken Enchiladas - a hearty second option for a big table

Storage & Leftovers:

Fridge: Store chicken and dip separately in airtight containers for up to 3 days.

Reheat: Use a hot skillet or air fryer to revive that grilled texture.

Meal Prep Tip: These skewers are great cold or reheated-slice leftovers onto salads or grain bowls.

DIRECTIONS

1. Make the : Marinade In a bowl, mix jalapeños, honey, garlic, smoked paprika, cayenne, salt, and pepper. Add chicken cubes and toss to coat. Cover and marinate for at least 30 minutes (or overnight for max flavor).
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3. Skewer the : Chicken Thread marinated chicken pieces onto soaked wooden skewers.
4. Grill: Grill skewers for 10-12 minutes, turning every few minutes until charred and cooked through.
5. Make the : Cilantro Lime Dip While the chicken cooks, stir together Greek yogurt, chopped cilantro, lime zest, lime juice, salt, and pepper in a small bowl.
6. Serve: Plate the skewers, garnish with fresh cilantro, and serve with the cilantro lime dip on the side.
7. Tips for Success: Don't skip the marinade time: Even 30 minutes helps the flavors soak into the chicken.
8. Use a grill basket or foil if needed: This helps avoid flare-ups from the honey glaze.
9. Want extra char? Brush skewers with more honey marinade during the last minute of grilling.
10. Serving Suggestions & Pairings: These skewers pair perfectly with:
11. Beer : Cheese Dip - for snacking before the main event
12. Crockpot : Nacho Dip - rich, creamy contrast
13. Dorito : Casserole - to round out your Tex-Mex-inspired meal
14. Sheet : Pan Quesadillas - to feed a group alongside your skewers
15. Chicken : Enchiladas - a hearty second option for a

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17. Reheat: Use a hot skillet or air fryer to revive that grilled texture.
18. Meal : Prep Tip: These skewers are great cold or reheated-slice leftovers onto salads or grain bowls.
19. More Recipes You'll Love: Want more bold, grilled, or creamy-flavored hits? Check these out:
20. Beer : Cheese Dip - gooey and perfect with grilled meat
21. Dorito : Casserole - for your crunchy comfort craving
22. Crockpot : Nacho Dip - cheesy and melty for a crowd
23. Sheet : Pan Quesadillas - easy, fast, and satisfying
24. Chicken : Enchiladas - saucy, classic, and full of flavor
25. Final Thoughts: These Spicy Honey Jalapeño Chicken Skewers with Cilantro Lime Dip bring fire, flavor, and freshness all in one bite. The heat from the jalapeños, the sweetness of honey, and the zing of lime yogurt come together in a dish that's equal parts bold and balanced. Whether you're grilling for the fam or impressing a crowd, this recipe delivers every single time.

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

Original recipe: <https://chefmaniac.com/these-jalapeno-chicken-skewers-bring-the-heat-with-a-refreshing-cilantro-lime-finish/>