

## These Bang Bang Chicken Skewers Are the Ultimate Party Starter

Craving something spicy, creamy, and just a little sweet? These



**OVEN**  
**350°F**

**TIME**  
**30 min**

**TEMP**  
**165°F**

**PRINT**  
**Recipe Card**

### INGREDIENTS

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

1/2 cup mayonnaise

1/4 cup sweet chili sauce

2 tbsp honey

1 tbsp soy sauce

1 tbsp rice vinegar

1/2 tsp garlic powder

1/2 tsp onion powder

Salt and pepper, to taste

Bamboo skewers, soaked in water for 30 minutes

Ingredient Notes & Swaps:

**Mayonnaise:** This forms the creamy base-use full-fat for richness or swap in Greek yogurt for a lighter version.

**Sweet Chili Sauce:** Gives it that bang bang signature sweetness with heat.

**Chicken:** Thighs work too if you want juicier, more flavorful skewers.

**Honey:** Balances the tang and adds subtle caramelization.

**Extra kick?** Add a teaspoon of sriracha or a dash of hot sauce to the marinade.

Instructions:

**Make the marinade:** In a bowl, whisk together mayo, sweet chili sauce, honey, soy sauce, rice vinegar, garlic powder, onion powder, salt, and pepper.

**Marinate:** Add chicken cubes to the bowl and toss to coat. Cover and refrigerate for at least 30 minutes (up to 4 hours).

**Preheat grill:** Heat a grill or grill pan over medium-high heat.

**Assemble skewers:** Thread chicken cubes onto pre-soaked bamboo skewers.

**Grill:** Cook for 6-8 minutes per side, turning occasionally, until chicken is cooked through and nicely charred.

**Serve:** Plate hot with a sprinkle of green onions and serve with extra sauce for dipping.

**Tips for Success:**

**Soak your skewers:** This keeps them from burning on the grill.

**Marinate ahead:** Let the chicken sit overnight in the fridge to deepen the flavor.

**Don't crowd the grill:** Leave space between skewers for even cooking.

**Use a meat thermometer:** Chicken is done at 165°F internal temp.

**Serving Suggestions & Pairings:**

Start your spread with Crockpot Nacho Dip-a creamy, spicy classic.

Pair with Beer Cheese Dip for a bold cheesy bite on the side.

Want a full handheld theme? Add Sheet Pan Quesadillas to the lineup.

For a refreshing sip, pour a tall glass of Blueberry Lemonade.

Or go big with a main dish pairing like Chicken Enchiladas.

**Storage & Leftovers:**

## DIRECTIONS

1. **Make the marinade:** In a bowl, whisk together mayo, sweet chili sauce, honey, soy sauce, rice vinegar, garlic powder, onion powder, salt, and pepper.
2. **Marinate:** Add chicken cubes to the bowl and toss to coat. Cover and refrigerate for at least 30 minutes (up to 4 hours).
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5. **Grill:** Cook for 6-8 minutes per side, turning occasionally, until chicken is cooked through and nicely charred.
6. **Serve:** Plate hot with a sprinkle of green onions and serve with extra sauce for dipping.
7. **Tips for Success:** Soak your skewers: This keeps them from burning on the grill.
8. **Marinate ahead:** Let the chicken sit overnight in the fridge to deepen the flavor.
9. **Don't crowd the grill:** Leave space between skewers for even cooking.
10. **Use a meat thermometer:** Chicken is done at 165°F internal temp.
11. **Serving Suggestions & Pairings:** Serve these skewers as appetizers or turn them into a full meal with flavorful sides and drinks:
12. **Start your spread with :** Crockpot Nacho Dip-a creamy, spicy classic.
13. **Pair with :** Beer Cheese Dip for a bold cheesy bite on the side.

14. Want a full handheld theme? Add Sheet Pan Quesadillas to the lineup.
15. For a refreshing sip, pour a tall glass of : Blueberry Lemonade.
16. Or go big with a main dish pairing like : Chicken Enchiladas.
17. Storage & Leftovers: Fridge: Store cooked skewers in an airtight container for up to 3 days.
18. Reheat in the oven at 350°F for 10-12 minutes or microwave for a quick fix.
19. Leftover idea: Chop off the skewers and toss the chicken over rice bowls, salads, or flatbreads.
20. More Recipes You'll Love: Beer Cheese Dip - Rich, creamy, and perfect for dipping anything grilled.
21. Crockpot : Nacho Dip - Set it and forget it, then serve with chips or veggies.
22. Sheet : Pan Quesadillas - Great for groups or pairing with spicy skewers.
23. Blueberry : Lemonade - Sweet and tangy, perfect to cool down the heat.
24. Chicken : Enchiladas - Flavor-packed and perfect for a second main.
25. Final Thoughts: Bang Bang Chicken Skewers bring the flavor fireworks with every bite-creamy, tangy, spicy, and just a little sweet. Whether you're firing up the grill for a party or just need a quick flavor-packed dinner, these skewers are a fast favorite that never fails.

## SWAPS & NOTES

with minimal effort and maximum reward.

Marinated in a tangy blend of sweet chili, honey, and a creamy mayo base, then grilled to juicy perfection, these skewers are made for weeknight grilling, cookouts, or game day gatherings.

They're a little smoky, a little spicy, and a whole lot of addictive.

Why I Love This Recipe Bang Bang chicken is known for its flavor-packed sauce-but turning it into grilled skewers makes it even better.

## TIPS FOR SUCCESS

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

Original recipe: <https://chefmaniac.com/these-bang-bang-chicken-skewers-are-the-ultimate-party-starter/>