

These Honey Jalapeño Chicken Skewers Are Spicy, Sticky, and Addictive

If you're looking for the perfect blend of sweet and heat, these



OVEN
350°F

TIME
30 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

- 1 lb boneless, skinless chicken breasts, cut into 1-inch cubes
- 2 jalapeños, diced (remove seeds for less heat)
- 1/4 cup honey
- 2 tbsp olive oil
- 2 cloves garlic, minced
- 1 tsp cumin
- 1 tsp paprika
- Salt and pepper, to taste

Wooden skewers, soaked in water for 30 minutes

Ingredient Notes & Swaps:

Jalapeños: Want more heat? Leave the seeds in or swap for serrano peppers.

Honey: Adds sticky sweetness and caramelizes beautifully-maple syrup works too.

Chicken: Thighs can be used for juicier, more forgiving meat on the grill.

Garlic: Fresh is best, but garlic powder will work in a pinch.

Oil: Olive oil adds flavor, but any neutral oil works fine for marinating.

Instructions:

Mix the marinade: In a large bowl, whisk together honey, olive oil, diced jalapeños, minced garlic, cumin, paprika, salt, and pepper.

Add the chicken: Toss the chicken cubes into the marinade. Cover and refrigerate for at least 30

minutes (or up to 4 hours for more flavor).

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

Thread the skewers: Thread the marinated chicken onto pre-soaked wooden skewers.

Grill: Place skewers on the grill and cook for 8-10 minutes, turning occasionally, until the chicken is cooked through and slightly charred.

Serve: Plate hot with extra honey drizzle or a squeeze of lime.

Tips for Success:

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

Let the marinade sit: Longer marinating = bolder flavor.

Use tongs: Flip skewers gently to avoid tearing the chicken.

Serve with dip: Cool ranch or yogurt-based dips balance the heat beautifully.

Serving Suggestions & Pairings:

Pair with Beer Cheese Dip for a creamy, bold side.

Add Sheet Pan Quesadillas to round out your handhelds.

Kick off with Crockpot Nacho Dip for a cheesy, shareable starter.

Refresh your palate with a glass of Blueberry Lemonade.

Serve with Totchos to bring in some crispy, cheesy crunch.

Storage & Leftovers:

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

DIRECTIONS

1. **Mix the marinade:** In a large bowl, whisk together honey, olive oil, diced jalapeños, minced garlic, cumin, paprika, salt, and pepper.
2. **Add the chicken:** Toss the chicken cubes into the marinade. Cover and refrigerate for at least 30 minutes (or up to 4 hours for more flavor).
3. **Preheat grill:** Heat to medium-high and oil the grates lightly.
4. **Thread the skewers:** Thread the marinated chicken onto pre-soaked wooden skewers.
5. **Grill:** Place skewers on the grill and cook for 8-10 minutes, turning occasionally, until the chicken is cooked through and slightly charred.
6. **Serve:** Plate hot with extra honey drizzle or a squeeze of lime.
7. **Tips for Success:** Soak the skewers: Prevents them from burning on the grill.
8. **Let the marinade sit:** Longer marinating = bolder flavor.
9. **Use tongs:** Flip skewers gently to avoid tearing the chicken.
10. **Serve with dip:** Cool ranch or yogurt-based dips balance the heat beautifully.
11. **Serving Suggestions & Pairings:** Make it a spicy-sweet party platter with these killer combos:
12. **Pair with :** Beer Cheese Dip for a creamy, bold side.
13. **Add :** Sheet Pan Quesadillas to round out your handhelds.
14. **Kick off with :** Crockpot Nacho Dip for a cheesy, shareable starter.

15. Refresh your palate with a glass of : Blueberry Lemonade.
16. Serve with : Totchos to bring in some crispy, cheesy crunch.
17. Storage & Leftovers: Fridge: Store cooled skewers in an airtight container for up to 3 days.
18. Reheat in the oven or on the grill at 350°F until warmed through.
19. Repurpose: Remove chicken from skewers and add to wraps, bowls, or flatbreads.
20. More Recipes You'll Love: Beer Cheese Dip - A bold sidekick to spicy skewers.
21. Sheet : Pan Quesadillas - Fast, crispy, and crowd-friendly.
22. Crockpot : Nacho Dip - Creamy, spicy, and effortless.
23. Blueberry : Lemonade - The cool-down drink you need.
24. Totchos - Crispy, cheesy, and great for sharing.
25. Final Thoughts: These Spicy Honey Jalapeño Chicken Skewers are what grilling dreams are made of-sticky, spicy, and perfectly charred with just the right touch of sweetness. Whether you're firing up the BBQ for a backyard party or just craving something bold and easy, these skewers are a fast favorite that brings the flavor every time.

SWAPS & NOTES

& Swaps Jalapeños : Want more heat?

Leave the seeds in or swap for serrano peppers.

Honey : Adds sticky sweetness and caramelizes beautifully-maple syrup works too.

Chicken : Thighs can be used for juicier, more forgiving meat on the grill.

TIPS FOR SUCCESS

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

Let the marinade sit : Longer marinating = bolder flavor.

Use tongs : Flip skewers gently to avoid tearing the chicken.

Serve with dip : Cool ranch or yogurt-based dips balance the heat beautifully.

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

Original recipe: <https://chefmaniac.com/these-honey-jalapeno-chicken-skewers-are-spicy-sticky-and-addictive/>