

Garlic Butter Chicken Skewers Recipe ??

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OVEN
400°F

TIME
30 min

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INGREDIENTS

2 lbs chicken tenders, thighs, or breasts, cut into bite-sized pieces

2 tbsp olive oil

1 stick butter, melted

8 to 10 cloves garlic, minced

1/2 cup Parmesan, grated

1 tbsp hot sauce (add more if you like extra heat)

2 tsp red pepper flakes

1/3 cup fresh parsley, minced

2 tsp paprika

1 tsp garlic powder

1 tsp onion powder

1/2 tsp salt

1/2 tsp black pepper

Instructions:

Prepare the Chicken: Cut chicken into bite-sized pieces and set aside.

Make the Marinade: In a large bowl, mix the melted butter, olive oil, minced garlic, grated Parmesan, hot sauce, red pepper flakes, parsley, paprika, garlic powder, onion powder, salt, and black pepper.

Add the chicken pieces to the marinade and toss to coat evenly. Cover and let marinate in the refrigerator for 30 minutes to 2 hours for maximum flavor.

Assemble the Skewers: Thread the marinated chicken pieces onto wooden or metal skewers. If using wooden skewers, soak them in water for 30 minutes

beforehand to prevent burning.

Cook the Skewers: Preheat a grill or grill pan to medium-high heat. Brush the grill grates with oil to prevent sticking.

Place the skewers on the grill and cook for about 4-5 minutes per side, or until the chicken is cooked through and has a nice char.

Serve: Garnish with additional parsley and Parmesan, if desired. Serve hot with your favorite dipping sauce or alongside a fresh salad.

Pro Tips:

For Even Cooking: Cut chicken into uniform pieces to ensure they cook evenly on the skewers.

Adjust the Heat: Control the spice level by adding more or less hot sauce and red pepper flakes.

Oven Option: No grill? Bake the skewers in a preheated oven at 400°F (200°C) for 20-25 minutes, turning halfway through.

Why These Skewers Are a Must-Try:

DIRECTIONS

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2. **Make the : Marinade:** In a large bowl, mix the melted butter, olive oil, minced garlic, grated Parmesan, hot sauce, red pepper flakes, parsley, paprika, garlic powder, onion powder, salt, and black pepper.
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8. **Pro Tips:** For Even Cooking: Cut chicken into uniform pieces to ensure they cook evenly on the skewers.
9. **Adjust the : Heat:** Control the spice level by adding more or less hot sauce and red pepper flakes.
10. **Oven : Option:** No grill? Bake the skewers in a preheated oven at 400°F (200°C) for 20-25 minutes, turning halfway through.
11. **Why These Skewers Are a Must-Try:** The combination of garlic butter, Parmesan, and spices makes these chicken skewers truly irresistible. They're perfect

for any occasion and will leave everyone at the table asking for more.

12. Let me know how your skewers turn out and share your feedback!

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

Original recipe: <https://chefmaniac.com/garlic-butter-chicken-skewers-recipe-%f0%9f%a7%84%f0%9f%8d%97/>