

Honey Lime Chicken Kabobs Over the Campfire



Prep time: 1 hour

Cook time: 20 mins

Total time: 1 hour 20 mins

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Recipe type: Dinner

Cuisine: American

Serves: 4

Ingredients

- 3 tablespoons soy sauce
- 2 tablespoons honey
- 1 tablespoon vegetable oil
- juice of one lime
- 2 garlic cloves, minced
- 1-2 teaspoon Siracha
- ½ teaspoon red pepper flakes
- 2 tablespoons cilantro, chopped
- 1 lb. boneless chicken breasts, cut in to 1-inch pieces

Instructions

1. In a small bowl, combine your ingredients, through the cilantro. Mix thoroughly.
2. Pour marinade over chicken breasts and turn to coat. Cover and allow to marinate for at least 1 hour. We like to freeze ours and then let it thaw in the cooler until we are ready to make it.
3. Grill on medium high heat for 6 to 8 minutes per side, until juices run clear.