

Chili-Lime Chicken Kebabs

I invented this recipe for a quick dinner. I only marinated the chicken for one hour, but I am sure if you marinate longer, it would taste even better.

Submitted by **Simmi G**

Prep Time: 15 mins

Cook Time: 15 mins

Additional Time: 1 hr

Total Time: 1 hr 30 mins

Servings: 4

Yield: 4 servings

Ingredients

3 tablespoons olive oil

1 ½ tablespoons red wine vinegar

1 lime, juiced

1 teaspoon chili powder

½ teaspoon paprika

½ teaspoon onion powder

½ teaspoon garlic powder

cayenne pepper to taste

salt and freshly ground black pepper to taste

1 pound skinless, boneless chicken breast halves - cut into 1 1/2 inch pieces

skewers

Directions

Step 1

In a small bowl, whisk together the olive oil, vinegar, and lime juice. Season with chili powder, paprika, onion powder, garlic powder, cayenne pepper, salt, and black pepper. Place the chicken in a shallow baking dish with the sauce, and stir to coat. Cover, and marinate in the refrigerator at least 1 hour.

Step 2

Preheat the grill for medium-high heat. Thread chicken onto skewers, and discard marinade.

Step 3

Lightly oil the grill grate. Grill skewers for 10 to 15 minutes, or until the chicken juices run clear.

Note


The nutrition data for this recipe includes information for the full amount of the marinade ingredients. Depending on marinating time, ingredients, cook time, etc., the actual amount of the marinade consumed will vary.

Nutrition Facts

Per serving: 227 calories; total carbohydrate 3g; dietary fiber 1g; total sugars 1g; protein 24g; total fat 13g; saturated fat 2g; cholesterol 65mg; vitamin c 6mg; sodium 64mg; calcium 21mg; iron 1mg; potassium 244mg

Spicy Grilled Shrimp

These grilled shrimp get loads of flavor and spice from a simple lemon and cayenne pepper paste. They cook up fast and easy on the grill and are always a hit at BBQ parties!

Submitted by **SUBEAST** |  Tested by **Allrecipes Test Kitchen**

Prep Time: 15 mins

Cook Time: 5 mins

Total Time: 20 mins

Servings: 6

Ingredients

- 1 large clove garlic
- 1 teaspoon coarse salt or to taste
- 1 teaspoon paprika
- ½ teaspoon cayenne pepper
- 2 tablespoons olive oil
- 2 teaspoons lemon juice
- 2 pounds large shrimp, peeled and deveined
- 8 wedges lemon, for garnish

Directions

Step 1

Gather the ingredients. Preheat a grill for medium heat.

Step 2

Crush garlic and salt together in a small bowl with a fork.

Step 3

Mix in paprika and cayenne. Stir in olive oil and lemon juice to form a paste.

Step 4

Combine garlic paste and shrimp in a large bowl and toss until shrimp are evenly coated.

Step 5

Lightly oil the grill grate. Grill shrimp until opaque, 2 to 3 minutes per side.

Step 6

Transfer to a serving dish, garnish with lemon wedges, and serve.

From the Editor

The amount of salt has been reduced based on review feedback. The original recipe called for 1 tablespoon.

Nutrition Facts

Per serving: 164 calories; total carbohydrate 3g; dietary fiber 1g; total sugars 0g; protein 25g; total fat 6g; saturated fat 1g; cholesterol 230mg; vitamin c 18mg; sodium 586mg; calcium 60mg; iron 4mg; potassium 259mg