



Szechuan hot and Spicy Chicken Skewer



Ingredients for 10 servings

- 5 lbs. Chicken breast or thigh, skinless boneless 1"x1"x1/2", marinated see below
 - .2 lb. **Marinade Seasoning** Starport 356 (see below)
 - 1.5 C. **Spicy Szechuan Sauces** (Starport 422)
 - ½ C. Corn oil for marinate
 - ¼ C. Water for marinate
- Serving size: 2 skewer, 8 oz. (4oz./skewer)



Instructions

1. Mix **Marinade Seasoning**, oil, water and ½ C. of **Spicy Szechuan Sauce** then marinate sliced chicken for ½ hour or more. May be covered and refrigerated for a longer marinate.
2. Skewer about 4 oz. of chicken per skewer.
3. Place skewers on a non-stick roasting pan or on non-stick foil, cover with foil and bake for 15-20 minutes at 300F, until internal temperature reaches 170°F. Remove and let cool.
4. When ordered, brush on **Spicy Szechuan Sauce** and brown skewers either on a griddle or on a grill.
5. Drizzle 1 Tbsp. **Spicy Szechuan Sauce** on chicken skewers per serving.