

# Spiedie Sensation: Irresistible Chicken Skewers with Tangy Spiedie Sauce



Indulge in the Spiedie Sensation with our recipe for irresistible chicken skewers, infused with a tangy spiedie sauce. These grilled skewers are a true delight for your taste buds, featuring tender pieces of chicken marinated in a flavorful blend of herbs, spices, and our signature spiedie sauce. The tanginess of the sauce perfectly complements the succulent chicken, creating a harmony of flavors that will leave you craving more. With every bite, you'll experience the unique combination of smoky grilled goodness and the zesty kick of the spiedie sauce. These chicken skewers are a must-try for any grilling enthusiast, delivering a sensational culinary experience that will impress your family and friends.



PREP TIME  
10 mins

TOTAL TIME  
1 d 10 mins



COURSE  
Side Dish



## INGREDIENTS

- 1 cup Olive oil
- ½ cup Red wine vinegar
- 1 tbspc Lemon juice
- 1 tsp Salt
- 3 cloves Garlic, finely minced
- 1 tsp Dried oregano
- 2 tsp Garlic powder
- 1 bunch Freshly minced parsley
- 1 tbspc Dried basil
- 1 tsp Black pepper
- 2½ lbs Chicken breast (cut into 1" chunks) or whole chicken

## INSTRUCTIONS

1. Whisk all ingredients in a large bowl, except chicken.

2. Pour marinade into a large gallon size freezer bag and add chicken pieces.
3. Refrigerate chicken at least 4 hours up to 24 hours. The longer it soaks the more tender and flavorful the chicken gets.
4. Remove chicken from marinade
5. Place the marinated chicken onto either wooden or stainless steel skewers
6. Once chicken has cooked through serve as a sandwich



#### KEYWORD

chicken skewers, chicken skewers with spiedie marinade, chicken spiedies