

# FLIGHT BY YUENGLING MARINATED CHICKEN SKEWERS



## INGREDIENTS

½ cup chopped cilantro  
Lime wedges for serving

## CHICKEN MARINADE

1 cup FLIGHT by Yuengling  
¼ cup olive oil  
¼ cup fresh squeezed lime juice  
3 large cloves garlic, minced  
2 tsp dried oregano  
1 tsp ground cumin  
1 tsp kosher salt  
¼ tsp ground black pepper

## GREEN CURRY SAUCE

2 cups full fat Greek yogurt  
1 cup basil leaves, chopped  
1 cup cilantro leaves, chopped  
¼ cup flat-leaf parsley leaves, chopped  
2 Tbsp. mint leaves, chopped  
¼ cup sliced green greens  
1 large clove garlic, minced  
¼ cup. green curry paste  
1 Tbsp. fresh lime juice  
1 tsp olive oil  
1 tsp kosher salt

## INSTRUCTIONS

### GRILLED CHICKEN SKEWERS

In a medium bowl combine all ingredients then toss sliced chicken. Let sit at room temperature for 30 minutes while preparing the green curry yogurt sauce.

### GREEN CURRY SAUCE

Add all sauce ingredients to a blender or food processor and blend until smooth. Keep in refrigerator in a covered container until ready to use for up to 5 days.

### TO GRILL

Preheat grill to medium-high heat. Thread the long slices of chicken onto soaked wood or metal skewers. Grill chicken 3 to 4 minutes per side, or until just cooked through. Serve grilled chicken skewers with green curry yogurt sauce, cilantro and lime wedges for squeezing over the top.



FROM THE KITCHEN OF:

**KELSEY BARNARD CLARK**

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