

Chicken Spiedini with Amogio Sauce

Ingredients

For the chicken

- 2-3 lbs boneless, skinless chicken breasts or thighs, cut into 1" pieces
- 6 garlic cloves, crushed
- 1 Tbsp lemon zest
- 1/2 cup white wine
- 1/3 cup olive oil
- 1 tsp kosher salt
- 12-18 wooden skewers
- cooking spray
- 1 1/2 cups Italian-style breadcrumbs

For the sauce

- 1/2 cup butter
- 1/2 cup olive oil
- 2 garlic cloves, minced
- pinch of kosher salt
- pinch of red pepper flakes
- 3/4 cup lemon juice
- 2 Tbsp chopped Italian parsley

Directions

For the chicken

Place chicken, garlic, white wine, olive oil and salt in a large freezer bag. Seal and mix all ingredients well. Refrigerate 24 hours, turning occasionally.

Preheat oven to 400°F. Soak skewers in water. Line or two baking sheets with aluminum foil and spray with cooking spray.

Place breadcrumbs in a large container. Remove each piece of chicken and lightly but thoroughly coat with breadcrumbs. Skewer ~4 pieces of chicken on each skewer and place in baking sheet. Bake for 40 minutes, turning the chicken half way through. Serve.

For the sauce

Place butter, oil, garlic, salt and pepper flakes in a small saucepan and cook, stirring, until the butter is melted and the ingredients are combined. Mix in the lemon juice and parsley.