

Chipotle Chicken Kabobs with Cilantro Dipping Sauce

2 pounds boneless, skinless chicken breasts, cut into 1 1/2 inch chunks
1/4 cup packed light brown sugar
1/4 cup minced cilantro
2 tablespoons minced chipotle chili in adobo sauce (I halve this.)
salt and pepper
1/2 teaspoon garlic powder
1/2 cup sour cream
2 tablespoons mayonnaise
3 tablespoons lime juice
2 scallions, minced

In a large bowl, mix brown sugar, 2 tablespoons cilantro, chipotle, 1 1/2 teaspoons salt, 1/4 teaspoon pepper, and 1/4 teaspoon garlic salt. Add chicken and stir well.

Thread chicken onto skewers.

Heat grill, then oil grill grates, and grill skewers for about 5 minutes on each side. Serve with the sauce.

To make the sauce: Combine sour cream, mayonnaise, lime juice, scallions, remaining 2 tablespoons minced cilantro, and remaining 1/4 teaspoon garlic powder.

Recipe from America's Test Kitchen, via The Frugal Girl