

## Greek-ish Grilled Chicken Skewers

Serves 4-6 | 10 minutes prep + 1 to 24 hours of marinating time + 12 minutes cook time

Simple to make but packed with flavor, these versatile skewers are on heavy rotation at Wellspent HQ all summer long. They grill up fast too, which makes them a nice choice for weeknight dinner; you can do the prep ahead of time, marinate in the fridge all day, and toss 'em on the grill when you get home. They're great alongside (or on top of) a simple salad, wrap up nicely in flatbread, and are an easy way to glam up some leftover rice.

**1.5-2lb chicken thighs, cut into skewerable pieces\***

**¼ cup olive oil**

**3 garlic cloves, chopped**

**1 tablespoon oregano**

**2 tablespoons lemon juice**

**1 teaspoon lemon zest**

**½ teaspoon salt**

**Step 1** In a medium bowl, mix together the olive oil, garlic, oregano, lemon, and salt. Add the chicken to the bowl and let it marinate in the fridge for at least 1 hour and up to 24 hours (the longer the marinade, the better the flavor).

**Step 2** Put the chicken on the skewers, taking care not to crowd them too much, and grill over rippin' hot coals (or the high side of medium high if using a gas grill) for 4 minutes on each surface - top, bottom, and both sides. As all skewers are different, they will likely all take slightly different times to come to doneness. You're looking for a good bit of char and a firm texture.

\* How you do this is up to you. We prefer to cut the chicken into pieces about 1 ½" wide by 3" long, and then run the skewer through them at 2 points on either end in a kind of "ribbon" formation, but we've found that 1" cubes skewered straight through work great too.