THE HOUSE OF ANGOSTURA® EST. 1824

Savory Chicken Bites



This recipe is gluten free

Prep Time: 15 minutes

Marinating time: 2-1/2 hours

Cook time: 10 minutes

ANGOSTURA® orange bitters adds a distinctive flavor boost to these appetizers on a stick — easy, tender, full of flavor. Can't ask for much more!

INGREDIENTS

- Zest of one lemon
- 1/4 cup fresh lemon juice
- 1/4 cup olive oil
- 2 tsp. ANGOSTURA® orange bitters
- 2 tsp. Dijon mustard
- 1 clove garlic, minced
- 1/2 tsp. each table salt and fresh-ground black pepper
- 1/2 tsp. finely chopped fresh rosemary
- 1-1/4 lbs. boneless skinless chicken breasts, cut in 1" cubes

20-24 4-inch wooden skewers

Makes 20-24 appetizer skewers

METHOD

Whisk together marinade ingredients; let rest 10 minutes. Place chicken pieces in a non-metallic container; add marinade. Cover and refrigerate 2 to 2-1/2 hours, stirring at least once.

Drain chicken; discard marinade. Thread 2 chicken pieces on each skewer. Broil, grill or cook in a stovetop grill pan 4-5 minutes per side or until cooked through. Serve immediately.

Recipe by Rita Held