

# GRILLED CHICKEN & GREEN GRAPE SKEWERS WITH GREEN GRAPE CHIMICHURRI

*Yield: Approximately 16 appetizer size skewers; 2 cups chimichurri*

Ingredients	Amounts
<i>Chicken Grape Skewers:</i>	
Smoked paprika	2 tsp.
Cumin	½ tsp.
Turmeric	½ tsp.
Salt	½ Tbsp.
Chili flakes	1 tsp.
Chicken thigh or breast cut into 1" cubes skinless, boneless	2 lbs.
Olive oil	2 Tbsp.
Green grapes from California	2 lbs.
 <i>Chimichurri:</i>	
Parsley, chopped	1 cup
Cilantro, chopped	1 cup
Green grapes from California, quartered lengthwise	1 cup
Red onion, finely diced	¼ cup
Garlic cloves, finely minced	2 ea.
Jalapeños, finely minced	½ ea.
Chili flakes	½ tsp.
Paprika, smoked	1 tsp.
Oregano, dried	½ tsp.
Red wine vinegar	1/3 cup
Olive oil	½ cup
Salt	1 Tbsp.
Pepper	1 tsp.

## Method

1. *For the Skewers:* Mix the smoked paprika, cumin, turmeric, salt, and chili flakes together in a small bowl.
2. Cut the chicken pieces into 1-inch cubes and rub with the olive oil. Sprinkle the spice mix over the chicken and rub in well. Using 6-inch bamboo skewers, thread the chicken alternately with the grapes.
3. Cover with plastic wrap and allow to marinate for 30 minutes to 4 hours.
4. *For the Chimichurri Sauce:* Make the chimichurri by stirring together all ingredients. Let it sit at room temperature for at least 30 minutes or up to 4 hours.
5. Grill, pan sear or broil the skewers until the chicken reaches the internal temperature of 165. When done, brush the skewers with the chimichurri oil.
6. Serve on a platter with a bowl of the chimichurri on the side.

**Note:** The chimichurri sauce will still be good and taste good for up to one week, but the color will change from vibrant green to a dull olive-green color.