



# #MakeItGAP

## RECIPES

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### BAJA-STYLE ROSEMARY CHICKEN SKEWERS

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**YIELD:** 8 Servings

**INGREDIENTS:**

1/2 small white onion, finely chopped  
3 garlic cloves, minced  
2 dried chiles de arbol, crumbled (or 1/2 teaspoon crushed red pepper)  
1 tsp. minced rosemary  
1 tsp. dried Mexican oregano, crumbled  
1/4 cup fresh lemon juice  
1/4 cup extra-virgin olive oil  
2 lbs. boneless, skinless chicken thighs, cut into 1 1/2-inch pieces  
Kosher salt  
Pepper  
8 sturdy 12-inch rosemary sprigs, leaves on bottom half removed  
Lime wedges, for serving

**PREPARATION:**

In a large bowl, combine the onion, garlic, chiles, minced rosemary, oregano, lemon juice and olive oil; set aside 1/4 cup of the marinade. Season the chicken with salt and pepper and add it to the bowl. Mix well, cover and marinate for 30 minutes.

Light the grill. Remove the chicken from the marinade and thread the pieces onto the rosemary skewers; discard the marinade. Oil the grate and grill the chicken over moderate heat, turning occasionally and basting with the reserved marinade, until golden and cooked through, 15 to 20 minutes. Serve with lime wedges.

*Recipe adapted from [foodandwine.com](http://foodandwine.com)*