



# Filipino Chicken Skewers

Note: Allow at least one day for marinating.

## Ingredients

2 ½ pounds Murray's Farms boneless, skinless chicken thighs, cut into 1 1/2-inch pieces  
½ cup soy sauce  
½ cup banana ketchup  
2 tablespoons freshly ground black pepper  
¼ cup Sprite

3 tbsp. fresh lemon juice  
5 cloves garlic, minced  
1 teaspoon minced fresh ginger  
1 tablespoon light brown sugar  
2 teaspoons kosher salt  
2 tablespoons canola oil  
Scallions, thinly sliced, for garnish



## Directions

- Combine soy sauce, banana ketchup, pepper, Sprite, lemon juice, garlic, ginger, sugar, and salt in a bowl; add chicken and toss to combine. Cover and refrigerate overnight.
- Light a grill. Thread chicken onto skewers, reserving marinade, and brush with oil; grill, turning as needed and brushing with reserved marinade until charred and cooked, about 12 minutes.
- Transfer to a serving platter and garnish with scallions and crispy garlic chips.

Serve with Crispy Garlic Chips:

- Heat 3 tablespoons of oil and the sliced garlic in a 1-qt. saucepan over medium; cook until garlic is golden, 4–6 minutes. Using a slotted spoon, transfer garlic chips to paper towels to drain; set oil aside.

