



Moroccan Grilled Chicken Skewers

***With Orange Maple Velouté**

Camine Pappas / Serves 4 / June 2019

INGREDIENTS:

6 boneless, skinless chicken thighs cut into fourths

Marinade:

½ C apple cider vinegar
¼ C grapeseed oil or other light oil
2 cloves garlic chopped
Zest of ½ a lemon
2 T grated ginger
1 heaping T of Moroccan seasoning
2 T real maple syrup
2 t kosher salt, ½ t pepper
1/8 C white sugar
Handful of fresh chopped cilantro



Sauce:

½ C orange juice
1/3 C vegetable broth
1 t kosher salt, ½ t pepper
1 T maple syrup
2 T salted butter
2 T corn starch and 1 T water mixed

METHOD:

Place chicken in marinade and let sit in fridge for at least 3 hours. Don't marinate more than 6 hours. Divide among 4 skewers draining off and discarding marinade. Sprinkle with a little more of the Moroccan seasoning. Grill on outside grill until chicken cooked.

In a small saucepan heat the orange juice, maple syrup, stock or bouillon until bubbling. Add salt and pepper and butter until butter is melted. Slowly whisk in the corn starch mix until slightly thickened. Remove from heat.

Serve over rice or my [Bacon Coconut Risotto](#) and garnish with cilantro and basil.

**(Also served with roasted carrots and sweet potatoes rubbed in oil, salt and pepper, and sprinkled with a bit of cardamom spice. Roasted for 25 minutes at 375 degrees F.)*

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