

Grilled Chicken Kabobs with Buffalo Sauce

1 lb ground chicken
1/4 cup cilantro, chopped
1/4 tsp sea salt
1/4 tsp fresh cracked pepper
1/4 cup wing sauce
small skewers

Preheat grill or grill pan to medium high. In mixing bowl, combine ground chicken, cilantro, salt and pepper and mix together by hand. Using 1-2 tablespoons chicken mixture, roll and form kabob on one end of skewer and place on hot grill for about 3 minutes each side. As chicken is grilling, brush each kabob with favorite wing sauce.

Recipe by Garden Chef Megan McCarthy



ATLANTA BOTANICAL GARDEN