

# A Sutherland Belle

## Bang Bang Chicken Skewers with Tangy Cucumber Rice Salad

### INGREDIENTS

#### *For the Chicken*

- 2½ pounds chicken thighs, cubed into 2-inch pieces
- 2 tablespoons extra virgin olive oil
- 1 teaspoon EACH: smoked paprika, garlic powder, onion powder, kosher salt, and fresh cracked black pepper
- ½ teaspoon cayenne pepper
- 2 tablespoons [Mike's Hot Honey](#)

#### *For the Sauce*

- 1¼ cup mayonnaise
- 2 tablespoons lime juice
- ⅔ cup Thai sweet chili sauce
- ¼ cup Sriracha (use less or more as desired for heat level)

#### *For the Salad*

- 1 cup long-grain white rice, uncooked
- 2 cups cucumber, seeded and finely chopped
- ½ cup scallions, finely sliced
- 3 tablespoons fresh parsley, finely chopped
- 3 tablespoons fresh dill, finely chopped
- 2 tablespoons fresh basil, finely chopped
- 1 diced medium shallot
- ¼ cup white wine vinegar (more to taste)
- 3 tablespoons olive oil
- ½ teaspoon salt
- ½ teaspoon ground black pepper

### INSTRUCTIONS

#### *For the Sauce*

Combine the mayonnaise, Thai sweet chili sauce, Sriracha, and lime juice in a medium bowl. Mix well.

#### *For the Chicken*

1. Combine the chicken, oil, seasonings, and honey in a large bowl. Toss evenly to coat.
2. Thread the chicken on 5-6 skewers (or until about ⅔ full). Place on a baking sheet.
3. Pour half the sauce into a separate bowl and set aside for dipping.

4. For the Grill: Brush the skewers with half of one of the portioned sauces. Grill over medium-high heat for 15-20 minutes, turning often or until the chicken reaches an internal temperature of 165°F. When turning, brush with sauce until it's gone and the chicken is caramelized. Drizzle chicken with hot honey and serve with reserved sauce.
5. For the Air Fryer: Add the skewers to the basket of your air fryer in a single layer (you may have to work in batches.) Air fry at 400°F for 10-12 minutes, flipping halfway. The chicken will be fully cooked when it reaches an internal temperature of 165°F. Transfer the skewers to a plate and drizzle or brush with the reserved bang bang sauce and a drizzle of hot honey (if using). Serve immediately.

*For the Salad*

1. Cook the rice according to package directions. While keeping the lid on, remove from heat and let the rice stand for 10 minutes. Allowing the cooked rice to rest allows it to absorb the steam and firm. Gently fluff the rice with a fork then set it aside (alternatively cooling method is to spread the rice on a baking sheet and put in the fridge.)
2. Add diced cucumber to a colander. Sprinkle with salt. Let sit for 5 minutes., then pat dry.
3. When the rice has cooled, transfer it to a large bowl. Add the cucumber to the bowl with the rice. Add the shallots, scallions, parsley, dill, and basil; stir to combine.
4. In a small bowl, whisk together the white wine vinegar, olive oil, and black pepper. Drizzle over the rice mixture and toss to coat.
5. Adjust seasoning to taste. Serve cold or at room temperature.