CONCOCTIONS / SMALL SKEWERS

Lemon-Oregano Chicken Skewers



4 main servings · 2 lb meat; skewer count varies
Prep 20 min · Chill 2–8 hr · Grill 8–12 min
Total 2 hr 28 min–8 hr 32 min

Bright lemon zest and garlic lead, with oregano and warm coriander behind them. A little oil helps the small thigh pieces brown without a heavy sauce.

CHICKEN & FRESH FLAVORS

- 2 lb (907 g) boneless skinless chicken thighs, weighed after trimming
- 3 tbsp olive oil
- 2 tbsp lemon juice
- 2 tsp finely grated lemon zest
- 4 garlic cloves, minced

PANTRY SEASONINGS

- 2 tsp dried oregano
- 1 tsp ground coriander
- 1 1/4 tsp fine salt (about 7.5 g)
- 1/2 tsp ground black pepper

EQUIPMENT. Food-safe board/knife, bowl/bag, short food-safe skewers, two-zone grill, tongs and thin-tip thermometer. Soak wood per maker; foil-shield exposed ends (soaking is not burn-proof).

METHOD

1. Cut. Trim excess fat; cut the chilled thighs into roughly 1/2-inch (1.3 cm) pieces on a food-safe board. Wash hands and keep raw chicken and its tools separate from ready-to-eat food; do not rinse chicken.

2. Marinate. In a food-safe bowl or bag, mix olive oil, lemon juice, zest, garlic, oregano, coriander, salt and pepper. Add chicken and coat well. Cover and refrigerate at 40°F (4°C) or below for 2–8 hours.

3. Thread. Preheat grill during last 15 min of chilling. Hand-thread pieces snugly, not crushed; leave a handle. Keep waiting meat cold; discard raw marinade. Clean plate/tongs for serving. 1/2 inch is our manual cut, not box pitch.

4. Grill. Clean/oil grate; medium-high direct heat plus cooler zone. Grill food only 8–12 min, turning often; move from flames. Probe several thick pieces sideways, away from skewer: 165°F (74°C). Clean probe after low readings. Thermometer, not color/time, controls. [3]

5. Serve. Serve hot. Pita, cucumber and plain yogurt make good separately prepared accompaniments (not included in the measured recipe or illustration). Check pita/yogurt labels for wheat and milk.

KEEP & REHEAT. Refrigerate promptly in shallow containers at 40°F (4°C) or below; use within 3 days. Discard after over 2 hours cumulative time out, or 1 hour above 90°F (32°C), including resting/serving. Reheat leftovers to 165°F (74°C), checking several pieces. Conservative household limit, not validated shelf life. [4]

PRINTED BOX. Printed box: use only with an independently verified setup suitable for raw-meat contact and knife work; otherwise hand-thread as below. Keep bare/unverified printed plastic out of the meat/cutting path and the box off heat. No fixed box capacity or 49-skewer yield is assumed. [1][2]

Original recipe, not kitchen-tested; AI-generated serving illustration, not a prepared-batch photograph.

Original measured recipe; MakerWorld is equipment inspiration only. One grill batch assumed; extra batches add time. Preheat overlaps chilling; threading is included in prep.

[1] 3D-print files: 49-in-1 Skewer Maker on MakerWorld · [2] Prusa · [3] Safe temperatures · [4] USDA leftovers