Honey-Lime Chicken Bites

- 2 Tbsp. honey
- 3 Tbsp. lime juice
- 3 Tbsp. soy sauce
- 1 Tbsp. vegetable oil
- 1⁄2 tsp. Sriracha sauce
- 2 garlic cloves, pressed
- 2 Tbsp. chopped cilantro
- 1 lb. boneless, skinless chicken breasts

Cut chicken into 1″ cubes. In a medium sized bowl, combine remaining ingredients for marinade. Add chicken and stir to coat thoroughly. Cover and marinate at least an hour, stirring occasionally. Put chicken pieces on 4 skewers. Broil or grill over medium high heat, about 6 minutes per side, turning once. Serves 4 as main course, or can be served on toothpicks as appetizers.

Accompany with Cooper-Garrod Chardonnay