

CHICKEN-APRICOT SKEWERS

(slightly adapted from Bon Appetit, August 2012)

3/4 cup canned light unsweetened coconut milk
1/2 cup plain Greek yogurt *(I used non-fat)*
1/2 cup smooth peanut butter
1/4 cup fresh lime juice
2 teaspoons dark brown sugar
3/4 teaspoon kosher salt plus more for seasoning
1/4 cup (loosely packed) cilantro leaves
2 tablespoons coarsely chopped jalapeño *(about 1 large)*
1 pound skinless, boneless chicken thighs or breasts, cut into 24 chunks
12 firm ripe small apricots, halved, pitted
Freshly ground black pepper

Purée first 6 ingredients and 3/4 tsp salt in a blender until smooth. Add 1/4 cup cilantro leaves and jalapeño and blend briefly to combine. Transfer 1/2 cup marinade to a small bowl; cover and chill for serving. Place remaining marinade in a re-sealable plastic bag; add chicken, seal bag, and turn to coat. Chill for at least 3 hours or overnight.

Heat your grill to high. Holding 2 skewers parallel to each other and 1/2" apart, thread 1 piece of chicken onto skewers, then 1 apricot half. Repeat with 1 more chicken piece and 1 more apricot half (using 2 skewers helps hold the meat and fruit together, preventing them from twirling around when skewers are turned on the grill). Repeat with remaining skewers, chicken, and apricots for a total of 12, each holding 2 pieces of chicken and 2 apricot halves. Season with salt and pepper. Brush apricots with some marinade from bag; discard remaining marinade.

Grill skewers on one side until chicken is well browned, 3—4 minutes. Turn and grill until other side is well browned, 3—4 minutes longer. Move to a cooler part of grill. Cover grill and cook until chicken is cooked through, about 2 minutes longer. Transfer to a serving platter, and serve drizzled with the reserved marinade (bring it to room temperature before serving).

