



## GRILLED CHICKEN SKEWER WITH CITRUS SAUCE

PAIRS BEST WITH

*14 Hands Sauvignon Blanc*

SERVES 4

### *Ingredients*

- ½ pound – chicken tenders
- 2 tsp. – dill chopped
- 1 tsp. – salt and pepper
- 1 orange – 2 tbsp. zested and 4 tbsp. orange juice
- 1 lemon – 1 tbsp. zested and 2 tbsp. lemon juice
- 1 cup – sour cream
- Salt and pepper to taste

### *Instructions*

- Place bamboo skewers in water for 30 minutes.
- Skewer chicken then coat with salt, pepper and dill.
- Grill chicken until cooked through (7 1/2 minutes on each side.)
- Place sour cream into a blender. Add zest and juice of orange and lemon into blender. Blend for one minute. Place sauce in a bowl and serve with grilled chicken.