

Spiedies

Servings : 6

| Amount | Measure | Ingredient - Preparation Method |
|--------|-------------|--|
| 1/2 | cup | olive oil |
| 2 | cloves | garlic - minced |
| 2 | tablespoons | fresh basil - chopped |
| 1/2 | teaspoon | dried oregano |
| 2 | teaspoons | grated lemon zest |
| 1 | tablespoon | fresh lemon juice |
| 1 | teaspoon | salt |
| 1/2 | teaspoon | pepper |
| 1/4 | teaspoon | red pepper flakes |
| 3 | tablespoons | mayonnaise |
| 1 | tablespoon | red wine vinegar |
| 1 1/2 | pounds | boneless skinless chicken breast - trimmed |
| 6 | | 6" sub rolls, slit partially open |

Combine the oil, garlic, basil, oregano, zest, salt, pepper, and pepper flakes in a large bowl. Transfer 2 tbsps of the oil mixture to a separate bowl and whisk in the mayonnaise, vinegar and lemon juice; refrigerate until ready to serve.

Prick the breast all over with a fork, cut them into 1.25" chunks, and transfer to bowl with remaining oil mixture. Refrigerate, covered, for 30 minutes to 3 hours.

Remove chicken from marinade and thread onto 12" metal skewers.

Charcoal: Open bottom vents completely. Light a large chimney filled full. When coals are hot, spread evenly. Set grate in place, cover, and heat the grill until hot, about 5 minutes.

Gas: Turn all burners to high, cover and heat until hot, about 15 minutes.

Place skewers on grill and cook, turning frequently, until lightly charred and cooked through, about 10 to 15 minutes. Cover is using gas.

Transfer chicken to rolls, remove skewers and drizzle with mayo mixture. Serve.