



## Spiedie Hoagie

Serves 4-6

### Ingredients

- 2lb package of Palmer's Marinated Chicken Spiedies
- 4-6 Bamboo Skewers (soak in water for an hour)
- 4-6 Italian Style Hoagie buns
- ½ lb Coleslaw
- Romaine lettuce leaves (at least one per roll)



### Instructions

1. Unwrap the marinated Spiedies meat and begin threading the pieces on the skewers, about 4 pieces per stick.
2. Preheat the grill to 500° F. and place skewers on the preheated grill and cook for 5 to 6 minutes. Periodically baste the kabobs with some of the reserved marinade while grilling.
3. Split the buns and brush with butter. Once toasted (about 1 ½ minutes) remove and set aside.
4. Turn and cook until the chicken is no longer pink in the center and the juices run clear, 5 to 6 more minutes (165 degrees F.)
5. Let the chicken rest a few minutes.
6. To assemble, line each roll with a lettuce to prevent soggy buns, then dress with a coleslaw and then a chicken skewer. Carefully remove the skewer, leaving behind the chicken on the roll. Enjoy!

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