

Courtesy of Wylie & Rum

MAINS Wylie & Rum

Wylie & Rum's mojo chicken skewers with tropical pico de gallo

By Sarra Sedghi · Rough Draft Atlanta, 6/18/2025

Ingredients

CHICKEN SKEWERS

- [ ] 1.5 lbs boneless, skinless chicken thighs or breasts, cut into 1.5-inch cubes
- [ ] 1/4 cup orange juice, freshly squeezed
- [ ] 2 tbsp lime juice, freshly squeezed
- [ ] 3 cloves garlic, minced
- [ ] 2 tbsp olive oil
- [ ] 1 tsp dried oregano
- [ ] 1/2 tsp ground cumin
- [ ] 1/2 tsp salt
- [ ] 1/2 tsp black pepper
- [ ] Optional: wooden skewers (soaked in water if grilling)

PICO DE GALLO

Directions

1. Marinate the chicken: In a bowl, whisk together citrus juice, lime juice, garlic, olive oil, oregano, cumin, salt, and pepper. Add chicken, toss to coat, and marinate in the refrigerator for at least 30 minutes. For more flavor, marinate for up to 4 hours.
2. Make the tropical pico: Combine all pico ingredients in a bowl. Season with salt and refrigerate until ready to use.
3. Cook the skewers: Grill, pan-sear, or broil in the oven for 10–12 minutes, turning occasionally, until fully cooked and slightly charred.
4. Plate skewers with a generous spoonful of tropical pico on top or on the side.
5. Serve with rice, plantains, or a light salad.

- [ ] 1 cup diced pineapple or mango
- [ ] 1/2 cup diced tomato
- [ ] 1/4 cup finely diced red onion
- [ ] 1 tbsp chopped fresh cilantro
- [ ] Juice of 1 lime
- [ ] Salt to taste

The story

This week, we're sharing Wylie & Rum's recipe for mojo chicken skewers with a tropical pico de gallo. The dish is inspired by Caribbean flavors and ingredients, with strong Cuban and Puerto Rican influences. You can cook these mojo chicken skewers in the oven or outside on the grill. It's up to you.

You may have already encountered a variation on the skewers during one of summer patio pop-ups at Wylie & Rum or special events like Caribbean Fest.

"It's a guest favorite because it's light, flavorful, and pairs well with our rum-forward cocktails," said Wylie & Rum general manager Marcus Merritt. The Reynoldstown restaurant is currently looking for a way to incorporate the skewers into the seasonal menu.

The citrusy marinade riffs on mojo sauce, a foundational Caribbean sauce for dishes. Typically, mojo sauce includes minced garlic, cumin, oregano, a neutral oil, and juices from lime, orange, and sour orange (aka bitter orange or naranja agria), another popular Caribbean ingredient. Adding a tropical pico de gallo that contains mango or pineapple gives the entire dish the Caribbean trifecta of savory, sweet, and tangy notes.

Merritt recommends using boneless chicken thighs, which will absorb more marinade and yield juicier meat. Fresh citrus is tantamount to this recipe. Bottled fruit juice will alter the marinade's flavor, so opt for fresh-squeezed juice when possible. If you aren't able to find mango or pineapple, diced papaya or even kiwi make suitable substitutes.

While most supermarkets carry the necessary ingredients to create these chicken skewers at home, international markets offer a wider selection of Caribbean spices and tropical produce, often at better prices.

Serves 4 to 6 people

Family Meal by Rough Draft

Hungry for more? Get Family Meal, Rough Draft's free dining newsletter, every Tuesday and Thursday: **roughdraftatlanta.com/family-meal**