

Cilantro Lime Chicken

(serves 2)

INGREDIENTS:

- 2 tablespoons extra virgin olive oil
- 1¼ pounds boneless, skinless chicken breasts, cut into chunks
- 2 teaspoons ground cumin
- 2 teaspoons chili powder
- 6 cloves garlic, minced
- zest from 1 lime
- juice from 2 limes
- ¼ cup fresh cilantro, minced

DIRECTIONS:

- Heat the oil in a skillet over medium-high heat.
- Once the oil is hot, add the chicken.
- Let cook until golden brown on 1 side, about 7 minutes.
- Season the chicken with the cumin and chili powder.
- Let cook for a minute more, then flip.
- Cook for a few more minutes, until the other side begins to brown.
- Add the garlic and lime zest.
- Stir to combine.
- Lower the heat and let cook for about 5 more minutes.
- Squeeze in the lime juice.
- Scrap up any brown bits from the bottom of the skillet.
- Cook for another minute.
- Sprinkle the cilantro on top of the chicken then serve.