



Kickin Garlic Cilantro Chicken

Ingredients:

- 1 Lime
- 1 Lemon
- 5 Cloves of Garlic
- ½ Cup of chopped cilantro
- 2 1/2 Tbsp Olive Oil
- 5 Boneless Skinless Chicken breast, sliced to preference
- Salt and Pepper to Taste

Directions:

1. Chop cilantro.
2. Slice lemon and lime in halves.
3. Peel garlic and chop finely.
4. Heat the oil in a large skillet over medium heat.
5. Fry chicken pieces in the hot oil until browned on all sides.
6. Add the garlic, and continue to cook until the chicken is no longer pink in the middle.
7. Stir in the cilantro.
8. Squeeze lemon and lime juice over chicken.
9. Season with salt and pepper.
10. Cook just until heated thoroughly

Serve with brown rice or Quinoa

Makes approximately 5 servings