

FIESTA LIME CHICKEN



3-4 Skinless Chicken Breast
1-2 Limes
2 Scoops SIMPLE SALSA SEASONING
1/3 Cup Chopped Cilantro
1-14.5oz Can Petite Diced Tomatoes
3 eggs Beaten
1-2 Cups Flour
1/2 Cup White Wine
3 TBSP BUTTER
1 cup Chicken Broth

With a meat pounder, Pound Chicken Breast flat until size of your hand.

Mix 1 1/2 Scoops Simple Salsa Seasoning into Flour and mix well.

Dredge Chicken through flour mixture--shake of excess--you want a very lite coating.

Crack 3 eggs and scramble in bowl, add juice of 1 lime and 1 scoop Simple Salsa, mix well.

Add 1/4 cup water to egg mixture--should be a Pale Yellow in color.

Heat 1/4 Cup oil in skillet on Medium heat.

Run chicken through egg wash and place into Hot Skillet--Cook 2 minutes on each side--You will know, it will be a light golden brown color.

Remove Chicken from pan

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(Cont)

Cut your other lime in half and using only 1 half--making several paper thin slices. Save the other Half.

Turn the stove up to High heat and drop the thin lime slices into the frying pan. Wait for them to caramelize and take on a slightly gummy texture.

Pour the 1/2 cup White Wine--(I like Yellowtail Pinto Grigio) because it is not expensive and you can drink it with the meal. It has a bit of sweetness to it and will counter the sourness of the limes. Reduce for 30 seconds or so.

Add in the Chicken Broth and Petite Diced Tomatoes and allow to reduce again.

Take your butter and dredge through the flour, make smaller pieces and drop into sauce, swirling to melt and allow sauce to thicken.

Once thickened, add chicken back to pan to re heat for 1- 2 minutes.

Transfer to serving platter place a few slices of lime on top and also topping with fresh Cilantro, Drizzle Sauce over chicken and ENJOY!

This is a bit lengthy recipe BUT well worth it.