

tasty Recipe

One-Pan Creamy Cilantro Lime Chicken

INGREDIENTS

8 boneless skinless chicken cutlets (or chicken breast halves, pounded to 1/2-inch thickness)
kosher salt
freshly ground black pepper
ground cumin
paprika
chili powder
2 teaspoons olive oil

2 tablespoons unsalted butter
2 cloves garlic, smashed, peeled & minced
½ cup diced red onion
1 cup low sodium chicken broth
zest from 1 medium lime, plus the lime juice (about 2 tablespoons)

1 tablespoon light brown sugar
1 teaspoon Dijon mustard
3 tablespoons heavy cream
1/4 cup chopped fresh cilantro, plus more for serving
kosher salt, to taste



INSTRUCTIONS

- Heat a large 12-inch skillet over medium-high heat. Meanwhile, season both sides of the chicken cutlets with pinches of kosher salt, black pepper, cumin, paprika and chili powder.
- Once the pan is hot, add the oil and butter. Once the butter has melted, work in batches cooking the chicken for 4 minutes on both sides. Transfer to a large plate or platter and set off to the side.
- Reduce the heat to medium-low, add the onion and cook until softened, about 5 minutes. Add the garlic and cook for 1 minute. Pour in the chicken broth, brown sugar, Dijon, lime zest and juice. Use a wooden spoon to stir and scrape the brown bits on the bottom of the pan.
- Once combined, pour in the heavy cream and add in the cilantro and stir. Season with kosher salt and black pepper to taste. Return the chicken to the pan, spoon the creamy sauce over top and cook until the chicken is no longer pink and is fully cooked. About 5 minutes.
- Serve with extra cilantro sprinkled over top.

