

# MEXICAN LIME CHICKEN

Yield: 4-6

Prep Time: 40 minutes

Cook Time: 25 minutes

## INGREDIENTS:

2-4 Chicken Breasts

1 Tbsp **Sweet Smoked Chili Rub Seasoning**

1 tsp **Sriracha Sea Salt**

2 Tbsp **Tahitian Lime Olive Oil**

2 Tbsp **Tangy Tangerine Balsamic Vinegar**

## INSTRUCTIONS:

1. Place the chicken in a Ziploc bag. Sprinkle with herb seasoning, sea salt, Tahitian Lime Olive Oil, and vinegar. Seal the bag and massage to coat. Allow to rest 30 minutes to 1 hour at room temperature before cooking.
2. Heat a large skillet over high heat. Place the chicken in the hot pan and sear each side until golden brown, about 3 minutes. Turn the heat down to medium-low, cover, and finish cooking until juices run clear, about 20 minutes.
3. Transfer to a cutting board and allow to rest for at least 5 minutes before slicing and enjoying on salads, in tacos or burritos, or along with some roasted veggies.



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