

# Spicy Garlic Lime Chicken

Servings : 4

Amount	Measure	Ingredient - Preparation Method
3/4	teaspoon	salt
1/4	teaspoon	black pepper
1/4	teaspoon	cayenne
1/8	teaspoon	paprika
1/4	teaspoon	garlic powder
1/8	teaspoon	onion powder
1/4	teaspoon	dried thyme
1/4	teaspoon	dried parsley
4		boneless skinless chicken breast half
2	tablespoons	butter
1	tablespoon	olive oil
2	teaspoons	garlic powder
3	tablespoons	lime juice

In a small bowl, mix together salt, pepper, cayenne, paprika, 1/4 tspn garlic powder, onion powder, thyme and parsley. Sprinkle mixture on both sides of breasts.

Heat butter and olive oil in a large heavy skillet over medium heat. Saute chicken until golden brown, about 6 minutes on each side. Sprinkle with 2 tspns garlic powder and lime juice. Cook 5 minutes, stirring frequently to coat with sauce.