

# Cilantro Lime Chicken and Rice



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Recipe by: Laura Vitale

Serves 4

**Prep Time: 5 minutes**

**Cook Time: 20 minutes**

## Ingredients

- 1 ½ cups of Cooked White Rice
- 1 Small Yellow Onion, minced
- 3 Cloves of Garlic, minced
- 1 tsp of Cumin
- 1 tsp of Chili Powder
- 1 tsp of Granulated Garlic
- 1 ¼ lb of Boneless Skinless Chicken Thighs, cut into large chunks,
- 3 Tbsp of Vegetable Oil
- ½ cup of Chicken Stock
- Zest of ½ Lime and Lime Wedges on the side
- ½ cup of Cilantro, chopped
- Salt and Pepper to taste

1) Toss the chicken with the cumin, granulated garlic, chili powder, salt and pepper and set aside.

2) In a large skillet with high side, add the oil and allow it to get nice and hot over medium heat.

3) Add the chicken and cook stirring for a few minutes until all the sides develop some good color, remove to a plate.

4) Add the the onion and garlic and saute until the onions become translucent and cook down quite a bit, about 5 to 7 minutes. Add the chicken stock and allow it to reduce by half.

5) Add the rice and chicken and give everything a good stir and season with salt and pepper to taste.

6) Allow everything to cook together for a couple minutes to make sure the rice is heated through.

7) Add the zest of the lime and cilantro and stir it in.

8) When ready to serve, squeeze a little lime juice over the top

