

**Garlic Lime Chicken - Serves 4**

**Recipe Rave from LeaAnn - Saving Dinner . COM**

[http://www.savingdinner.com/archives/archives\\_101.htm](http://www.savingdinner.com/archives/archives_101.htm)

1/2 tsp Salt  
1/2 tsp pepper  
1/8 tsp cayenne pepper  
1/8 tsp paprika  
1 tsp garlic powder  
1/2 tsp onion powder  
1/2 tsp thyme  
4 boneless skinless chicken breast halves  
1 1/2 Tbsp butter  
1 1/2 Tbsp Olive Oil  
1/3 c chicken broth  
3 Tbsp Lime Juice

In a bowl, mix together the first 7 ingredients. Sprinkle mixture on both sides of chicken breasts.

In a skillet heat butter and olive oil together over medium high heat. Saute' chicken until golden brown on each side, about 5 minutes on either side. Remove chicken and add lime juice and chicken broth to the pan, whisking up the browned bits off the bottom of the pan. Keep cooking until sauce has reduced slightly. Add chicken back to the pan to thoroughly coat and serve.

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