

LIME CHICKEN PICANTE

½ cup mild salsa
¼ cup Dijon mustard
4 tablespoons fresh lime juice
1 teaspoon dried dill
4 skinless chicken breasts
1 tablespoon olive oil

In small bowl, combine salsa, mustard, lime juice and dill. Mix thoroughly. Place chicken into a large bowl and pour approximately half of the mixture over chicken. Cover bowl and refrigerate for 1-2 hours to marinate.

In large skillet, heat olive oil over medium heat. Add chicken, discarding the marinade, and sauté on each side for 5 minutes until brown. Add remaining salsa mixture to skillet, cover and let cook another 8 minutes or until meat is white throughout.

Remove chicken breasts to a serving plate and spoon mixture from skillet over chicken. Top each chicken breast with a wedge of lime.