

COCONUT LIME CHICKEN

(from *The Whole Life Nutrition Cookbook*)

2 large boneless chicken breasts, cut into 1-inch cubes
coconut oil, for sauteing

Marinade:

2 Tablespoons coconut milk
2 Tablespoons lime juice
2 Tablespoons wheat-free tamari (or soy sauce)

Almond Lime Dipping Sauce:

6 Tablespoons almond butter
1/4 cup freshly squeezed lime juice
1/4 cup coconut milk
1-2 Tablespoons tamari (or soy sauce)
1 Tablespoon agave nectar or honey
1-2 cloves garlic, crushed

Place the chicken breast pieces into a bowl and cover with the ingredients for the marinade. Stir together to coat evenly. Let chicken marinate for 30 minutes.

Heat a 10-inch skillet or wok over medium-high heat. Add about one Tablespoon of coconut oil. Then add chicken pieces. Saute, stirring frequently, for about 3-5 minutes, or until chicken is cooked through.

Place the dipping sauce ingredients into a bowl and whisk together until mixture is thickened and well combines. Alternatively, sauce can also be warmed on the stove in a small pot over low heat.

To serve, divide dipping sauce into four small bowls and serve alongside chicken.

(Brown rice and stir-fried veggies make a great side!)