

## **Guacamole Chicken**

NIBBLEDISH CONTRIBUTOR

## Ingredients

- 2 small sweet peppers diced
- 1/4 to 1/2 cup onion diced
- 1 lime diced (peel also)
- 1 avocado diced
- salt
- black pepper
- cayenne pepper
- 2-3 chicken breasts

## Instructions

- 1. In a hot skillet (with oil if desired), sauté the peppers, onion, and lime peel.
- 2. In a food processor, blend the peppers, onions, lime peel, lime flesh, and avocado. Once blended, set aside in a small bowl.
- 3. Coast chicken breasts lightly with salt, pepper, and cayenne pepper.
- 4. Cook evenly with some oil in a skillet.
- 5. When done, use paper towels to soak up excess oil on the chicken.
- 6. Top with guacamole mixture and serve with rice.