



## SANTE FE CHICKEN SKILLET

2 large chicken breasts, cut in half lengthwise

3 Tbsp. **YGY Easy Eats™ Guacamole Mix**

Salt and Pepper

2 Tbsp. avocado oil, divided

1 Tbsp. butter

1 large onion, finely diced

1 (15 oz) can diced tomatoes or Rotel diced tomatoes with green chilis

1 (15 oz) can corn, drained (or 2 cups fresh or frozen corn kernels)

1 (15 oz) can black beans, drained and rinsed

1 lime, ½ to be juiced, ½ for garnish (wedges)

1 ½ cups shredded cheddar or Mexican cheese

Cilantro, guacamole, and sour cream to garnish

Heat avocado oil and butter in 12-inch skillet over medium heat. While oil/butter are heating, evenly season chicken with **YGY Easy Eats™ Guacamole Mix** (less than 1 tablespoon.), salt, and pepper to taste. Sauté chicken until lightly golden brown and almost cooked through, about 3 minutes on each side. Remove chicken from pan, and set aside. To same skillet still on medium, add remaining avocado oil. Add diced onions, cook until translucent, stirring frequently. Stir in tomatoes, corn, black beans, lime juice, and the remaining 2 tablespoons **YGY Easy Eats™ Guacamole Mix**. Cook until bubbling, stirring often for about 5 minutes. Put chicken back into the skillet. Scoop the veggie mixture over each piece and sprinkle with cheese. Cover and cook over medium-low heat or in 350°F preheated oven until cheese is melted and the chicken is cooked through (10 minutes). Garnish with fresh cilantro, a dollop of sour cream, guacamole, and a few lime wedges. Garnish with fresh cilantro, a dollop of sour cream, guacamole, and a few lime wedges.

