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Keys-Style Citrus Chicken

Prep Time: 15 mins

Cook Time: 10 mins

Total Time: 25 mins

Ingredients

- 4 medium chicken, breast
- 2 clove(s) garlic
- 1 tablespoon butter
- 1 teaspoon lime peel
- 2 tablespoon lime juice
- 1/4 teaspoon ginger, ground
- 1/8 teaspoon pepper, red, crushed
- 1 orange(s)
- rice
- lime(s)

Preparation

1. Rinse chicken; pat dry with paper towels. In a large skillet cook chicken and garlic in butter or margarine over medium heat for 8 to 10 minutes or until chicken is tender and no longer pink, turning chicken once and stirring garlic occasionally.
2. Meanwhile, in a small bowl combine lime peel, lime juice, ginger, and pepper; set aside. Peel orange. Reserving juice, cut orange in half lengthwise, then cut crosswise into slices. Add any reserved orange juice and the lime juice mixture to skillet. Place the orange slices on top of chicken. Cover and cook for 1 to 2 minutes more or until heated through.
3. To serve, spoon any reserved drippings over chicken. If desired, serve with cooked rice and garnish with lime wedges.