

Easy, nutritional, and delicious recipes using basic items often found in the St. Michaels Community Center's pantry.

Cilantro Lime Chicken

Servings: 4 | Calories Per Serving: 248

Ingredients:

- 1-pound boneless skinless chicken thighs
- ½-cup cilantro, chopped
- 3 cloves of garlic sliced
- 3 Tbs lime juice
- 2 Tbs olive oil
- ½ Ths cumin

Directions:

- 1.In a small bowl combine the cilantro, garlic, lime juice, olive oil, and cumin.
- 2. Move to a shallow bowl or plastic bag and add chicken. Let marinate at least 30 minutes or up to four hours.
- 3. When ready to cook, add the chicken to a preheated heavy skillet coated with cooking spray on medium heat. Cook for 3-4 min per side until browned and cooked through.

And you are ready to serve!!

Try it Over rice or a green salad. Enjoy!



Nutrition Facts	
4 Servings Serving Size - 3/4 cup (60z)	
Amount per serving	
Calories	248
%	Daily Value (DV)*
Total Fat 12g	11%
Saturated Fat 2g	5%
Cholesterol 131mg	2%
Sodium 238mg	10%
Total Carbohydrates 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	0%
Protein 29g	

*The % Daily Value (DV) tells you how much a nutrient in a serving of foods contribute to a daily diet. 2,000 calories a day is used for general nutrition advice.



Executive Chef Kerri Clear St. Michaels Community Center



The St. Michaels Community Center's mission is to serve, empower, and connect the community, with year-round programs and activities.

Community Cafe and Pantry Hours:

Mondays, 4-6 p.m., Wednesdays and Fridays 1-3 p.m.