

Chili Lime Sweet Potato and Chicken Skillet

Ingredients

1 lb boneless skinless chicken breasts (roughly 2 large chicken breasts; cut into 1-inch cubes)
2 tablespoons olive oil
Salt and pepper
4 cups sweet potato cubes (cut into 1-cm (1/2 inch) cubes; approximately 1 large or 2 smaller sweet potatoes)
2 bell peppers (cut into 1/2 inch pieces)
1 red onion (1 small onion or 1/2 large onion; diced)
2 tablespoons chili powder
2 teaspoons ground cumin
1/4 teaspoon salt
1 cup chicken stock
1 tablespoon lime zest
1 can black beans drained (540mL/18 oz)

To serve

Shredded cheddar cheese
Cilantro leaves
Lime wedges
Greek yogurt or sour cream
Avocado
Tortilla chips

Directions

1. In a large skillet or pan, heat 1 tablespoon of olive oil over medium heat. Add the chicken, and cook until no longer pink in the middle (roughly 8-10 minutes).
2. Remove the chicken from the pan and place on a clean plate.
3. Add the sweet potato, bell peppers, red onion, chili powder, cumin, salt, chicken stock and lime zest.
4. Cover and bring to a simmer. Simmer (covered) for 15-20 minutes, stirring 2-3 times, until sweet potatoes are soft and cooked through. If the pan becomes dry, add more chicken stock.
5. Add the black beans and cooked chicken breast, and cook 2 or so minutes until heated through.
6. Serve with suggested toppings.