INGREDIENTS
2 teaspoons smoked paprika
1/2 teaspoon ground cumin
1 clove garlic, peeled and minced
2 TBSP olive oil, divided
2 large chicken breasts, cut into thin strips
1 onion, peeled, halved and thinly sliced
1 red bell pepper, deseeded and sliced
1 yellow bell pepper, deseeded and sliced
1 lime

DIRECTIONS
1. In a large bowl, combine paprika, cumin, garlic and 1 TBSP of oil in a bowl. Add the chicken strips and stir to coat with the mixture. Allow to marinate for 5+ minutes.
2. Heat the remaining oil in a large skillet and cook the chicken for a couple of minutes. Add onion and peppers. Cook for an additional 5 minutes (until the chicken is cooked through and the vegetables have softened.)
3. Squeeze the juice of the lime into the mixture and serve.

Recipe from healthylittlefoodies.com