Chili Lime Sweet Potato and Chicken Skillet

4 | 30 min | 45 min | Difficulty

INGREDIENTS

- 2 large chicken breasts cut into 1 inch cubes
- 2 tablespoons olive oil
- 1 large sweet potato cut into 1/2 inch cubes (approx. 4 cups)
- 2 bell peppers, chopped
- 1/2 red onion, chopped
- 2 tablespoons chili powder
- 2 tablespoons ground cumin
- 1/4 tablespoon salt
- 1 cup chicken stock
- 1 tablespoon lime zest
- 1 can black beans, drained
- Cilantro leaves garnish
- Greek yogurt to serve

INSTRUCTIONS

1. In a large Skillet or pan, heat 1 tablespoon of olive oil over medium heat. Add the chicken and brown it (approx. 6 minutes). Don't worry about cooking it all the way through.
2. Remove the chicken from the pan and place it on a plate. Add another tablespoon of olive oil to the pan.
3. Add the sweet potato and cook for 10-12 minutes until browned.
4. Add the bell peppers, red onion, chili powder, cumin, salt and chicken stock. Return the chicken to the pan. Stir so that everything is well combined.
5. Cover and cook for another ~10 minutes, stirring once or twice. Chicken and sweet potato should be cooked through.
6. Add the black beans and lime zest and cook until heated through.
7. Serve immediately with lime wedges and a dollop of greek yogurt.