

# Ginger Lime Chicken Bites

*These little chicken bites cook up quickly, which makes for a nice last-minute meal or a speedy school lunch for the kiddos. Make sure to heat up your wide-mouth thermos with hot water (then empty and wipe out) first, then add chicken bites and sauce, close the lid tightly, and your little ones will have a nice, warm, and healthy lunch at school! I also like to use this sauce for sautéed shrimp for another quick and tasty dinner option.*

## Chicken:

- 1 Tbsp coconut oil
- 3 boneless skinless organic chicken breasts, cut into bite-size pieces

## Sauce:

- ~ Juice of 1 organic lime
- 2 Tbsp Bragg liquid aminos (or wheat-free tamari soy sauce or coconut aminos)
- 1 Tbsp olive oil
- 1 tsp freshly grated ginger
- 1 garlic clove, minced
- 1 Tbsp raw organic honey
- 1 tsp granulated onion

## Topping:

- ~ Chopped green onions
- ~ Sesame seeds

1. Mix sauce ingredients in a small bowl. Set aside.
2. Heat oil in a large skillet over medium-high heat. Add chicken. Cook chicken, stirring occasionally, until browned and almost done. About 5 minutes.
3. Add sauce to skillet, turn heat to low and simmer, uncovered for another 5 minutes, or until chicken pieces are cooked through.
4. Serve with rice, or rice noodles, if desired. Top chicken bites with chopped green onions and sesame seeds. Enjoy!

Serves 2

