

cook your chicken this way and
put it on top of a salad

Yields 2 perfectly seasoned chicken breasts.

- 1 lb. boneless, skinless chicken breasts (about 2 pieces)
- 2 teaspoons olive oil
- 1 teaspoon sweet smoked paprika
- 1/4 teaspoon salt
- 1/8 teaspoon freshly ground black pepper

Preheat a large non-stick skillet over medium heat.

In a small bowl, combine the olive oil, sweet smoked paprika, salt and pepper. Rub the mixture all over the chicken breasts.

Cook the chicken over medium heat, flipping at the midway point. Cooking time will depend on the thickness of your chicken - **about** 10 minutes per side. Internal temperature should reach 165°F (74°C), juices should run clear.

Let cool for five minutes before slicing and serving over salad.

Or, eat as is.