



Spicy Ginger-Lime Chicken Thighs or Tofu

Ingredients

- Asparagus
- Chicken thighs or firm tofu
- Cilantro
- Ginger root
- Lime
- Sweet potatoes
- Black pepper
- Chili-garlic sauce
- Coriander
- Extra virgin olive oil
- Honey
- Salt
- Aluminum foil

Directions

1. Preheat oven to 425°F.
2. Place sweet potatoes and asparagus on baking sheet. Drizzle 2 teaspoons olive oil over veggies and season with $\frac{1}{2}$ teaspoon salt and $\frac{1}{4}$ teaspoon black pepper; toss to combine, then spread out in an even layer. Place in the oven and bake until fork-tender, 15-20 minutes.
3. Meanwhile, preheat a skillet over medium-high heat.
4. Note that this recipe can also be made with firm tofu if you're following a plant-based diet; just cut it into cubes. Pat chicken thighs or tofu dry with paper towels and place on a plate; season with $\frac{1}{4}$ teaspoon salt and $\frac{1}{8}$ teaspoon black pepper on both sides.
5. Once the skillet is hot, add oil and swirl to coat the bottom.
6. Add chicken or tofu to the skillet; cook until golden brown, about 2 minutes per side. Once golden, transfer to a clean plate and loosely cover with aluminum foil (the chicken will not be cooked all the way through).
7. Return skillet to medium heat. Juice lime into the skillet. Add ginger, half of the cilantro (reserve the rest for garnish), 1 $\frac{1}{2}$ tablespoons olive oil, chili-garlic sauce, honey, and coriander. Stir to combine the sauce.
8. Return chicken or tofu to the skillet, along with any accumulated juices. Cover and simmer until chicken or tofu is cooked through, 8-10 minutes.
9. To serve, divide chicken or tofu and vegetables between plates. Sprinkle with reserved cilantro and enjoy!