



Main Street, Wicklow Town. Tel: 0404-69719  
www.cullensbutchers.com

## **CULLENS CHICKEN BREAST FILLETS WITH BALSAMIC VINEGAR**

**Preparation Time: 15 minutes**

**Cooking Time: 15 minutes**

**Serves 2**

### **Ingredients:**

125ml Balsamic Vinegar

60ml Lime Juice

2 Cloves Garlic

2 tablespoons Olive Oil

Sea Salt and Cracked Black Pepper

2 Cullens Chicken Breast Fillets

### **Preparation:**

Place the balsamic vinegar, lime juice, garlic, salt and pepper in a bowl and stir to combine.

Add the chicken and allow it to marinate for 15 mins.

Heat a non stick frying pan, cook the chicken fillets for 5 mins on each side.

Add the reserved marinade and cook for a further 2 mins or until chicken is cooked through and sauce has thickened.

Serve with a crispy salad and a baked potato.