

# Beer & Mustard Chicken



-2 lbs APM Cilantro Lime Chicken Breast,  
cut in strips

-1 whole Spanish onion, thinly sliced

-2 cups fresh parsley, chopped

-salt and pepper to taste

-1 cup of your favorite beer

-2 cloves garlic, minced

-1 tbsp. yellow mustard

Sauté the onion and garlic until onion is soft. Add chicken, sauté until strips are golden brown. Blend mustard and beer together and pour mixture over the chicken. Cover it and let it simmer for 15 minutes at medium-low heat. Season with salt & pepper and add parsley when ready to serve. Enjoy over mixed greens.