**Garlic-Lime Chicken**

Adapted from [All Recipes](http://allrecipes.com/Recipe/Spicy-Garlic-Lime-Chicken/Detail.aspx)

3/4 teaspoon salt  
1/4 teaspoon black pepper  
1/4 teaspoon cayenne pepper  
1/8 teaspoon paprika  
1/4 teaspoon garlic powder  
1/8 teaspoon onion powder  
1/4 teaspoon dried thyme  
1/4 teaspoon dried parsley  
4 boneless, skinless chicken breast halves

2 tablespoons butter  
1 tablespoon olive oil  
2 teaspoons garlic powder  
3 tablespoons lime juice

1. In a small bowl, mix together salt, black pepper, cayenne, paprika, 1/4 teaspoon garlic powder, onion powder, thyme and parsley. Sprinkle spice mixture generously on both sides of chicken breasts.  
2. Heat butter and olive oil in a large heavy skillet over medium heat. Saute chicken until golden brown, about 6 minutes on each side. Sprinkle with 2 teaspoons garlic powder and lime juice. Cook 5 minutes, stirring frequently to coat evenly with sauce.