Zesty Chicken with Fresh Salsa

2 tsp chili powder
2 tsp brown sugar
1 tsp cumin
4 boneless skinless chicken breasts- sliced
5 roma tomatoes- chopped
1 green pepper- chopped
1 small onion- chopped
1 tsp garlic powder
2 tbsp olive oil
3 tbsp lime juice
½ tsp salt

1. In cup, combine chili powder, brown sugar and cumin. Rub both sides of chicken breasts with the spice mixture.
2. In large skillet, heat oil over medium heat. Cook chicken in hot oil, turning occasionally, until instant-read thermometer inserted in the thickest portion reads 160°F and juices run clear.
3. Meanwhile, in medium bowl, stir together tomatoes, green pepper, onion, garlic powder, lime juice and salt
4. Evenly divide corn salsa onto 4 plates. Top each with chicken.