

**Featuring Tennessee Gourmet® Products**

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**Apple & Chicken**

2 pounds boneless, skinless chicken breasts	2 Tbsp. Extra Virgin Olive Oil
¾ cup Tennessee Gourmet® Apple & Spice (your choice of flavor)	½ tsp. salt
⅓ cup Granny Smith apple, peeled, cored and chopped	⅓ cup crumbled blue cheese (optional)
⅓ cup dried cranberries	⅓ cup toasted pecans, chopped (optional)
1 Tbsp. onion, minced	

In a deep skillet, cover chicken with water. Bring to a gentle boil and simmer until the chicken breasts are cooked through. Set chicken aside to cool.

When cool, chop the chicken into bite size pieces.

Combine all ingredients and serve chilled on a croissant or crusty bread as a sandwich or over salad greens.