

Featuring Tennessee Gourmet® Products

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Apricot Almond Chicken

- 6 boneless, skinless chicken breasts
- ¼ cup Tennessee Gourmet® Apricot & Spice, Sassy (your choice of flavor)
- 1 tablespoon extra virgin olive oil
- 1 tablespoon unsalted butter
- 1 cup chicken broth
- 2 cups green beans, trimmed, halved
- 2 finely chopped green onions
- 1 cup white minute rice, uncooked

Toss chicken with the glaze in a re-sealable plastic bag. Add olive oil to a pre-heated skillet; add butter and chicken and any remaining glaze. Cook 4 minutes on each side or until browned.

Stir in broth; bring to boil. Cover. Simmer 10 minutes. Add beans; cook 5 minutes or until chicken is cooked through.

Remove chicken from skillet. Add rice, almonds, and onions. Remove from heat; cover and let stand 5 minutes. Serve chicken over rice mixture.