

Featuring Tennessee Gourmet® Products

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Chicken with Balsamic & Sassy

4 chicken breasts (with bone and skin)
¼ cup balsamic vinegar (aged, not the cheap stuff)
2 tablespoons Dijon mustard
2 tablespoons fresh lemon juice
2 garlic cloves, chopped
2 tablespoons Extra Virgin olive oil
Salt and freshly ground black pepper
2 tablespoons fresh parsley leaves (chopped and divided)
4 tablespoons Tennessee Gourmet® Apricot & Spice Sassy Glaze (your choice of flavor)
½ cup low-salt chicken broth
1 teaspoon lemon zest

Whisk the vinegar, mustard, lemon juice, garlic, olive oil, half the parsley, salt, and pepper in small bowl to blend. Combine the vinaigrette and chicken pieces in a large re-sealable plastic bag; seal the bag and toss to coat. Refrigerate, turning the chicken pieces occasionally, for at least 2 hours.

Preheat the oven to 400° F.

Remove chicken from the bag and arrange the chicken pieces on a large greased baking dish. Roast until the chicken is just cooked through, about 1 hour. During the last 10 minutes of cooking spread Apricot & Spice onto each chicken breast.

If your chicken browns too quickly, cover it with foil for the remaining cooking time. Transfer the chicken to a serving platter.

Place the baking dish on a burner over medium-low heat. Whisk the chicken broth into the pan drippings, scraping up any browned bits on the bottom of the baking dish with a wooden spoon, mixing them into the broth and pan drippings. Drizzle the pan drippings over the chicken. Sprinkle the lemon zest and remain parsley over the chicken, and serve.