

Featuring Tennessee Gourmet® Products

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**Panko Crusted Chicken**

1 Jar Deacon's First Fruits Pineapple (15.5 oz)	4 chicken breast halves, cleaned and patted dried
3 tsp. fresh ginger, minced	1½ cups Panko (Japanese bread crumbs)
1 tsp. red pepper flakes	1 tsp. ground Cumin
2 tsp. apple Cider Vinegar	4 Tbsp. Extra Virgin Olive Oil (EVOO)
Cooking Spray, Olive Oil	Cayenne for taste

Preheat the oven to 350°F.

Put the pineapple salsa, ginger, and red peppers flakes in a saucepan. Cook on medium until the flavors are melded and some of the liquid has reduced. Take off of the heat and stir in the vinegar. You can serve this warm or cold as the finishing sauce.

Spray both sides of the chicken breast with olive oil spray. Put the Panko crumbs on a large plate. Add the Cumin and Cayenne. Mix the spices to combine. Dip the chicken breasts, both sides, in the Panko mixture.

Heat the EVOO in a large sauté pan. On medium high cook the chicken breasts for 5 minutes to seal on the crumbs and to get a nice medium brown crust. Flip them over (you can use a fork to poke and grab them so as not to disturb the crumb mixture). Then transfer them to a heatproof pan and put place in the oven. Bake at 350 for 20 more minutes (or until chicken is no longer pink the middle).

You are ready to serve. Put the chicken on the plate and spread a nice helping of salsa mixture across the middle and let it drizzle down the sides. The warm chicken and cool sauce make a great feeling in your mouth as you bite into it.