

Featuring Tennessee Gourmet® Products

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Sassy Chicken & Rice

Rice

1 (5.7 ounces) package Near East® Chicken & Herbs Whole Grain Blends	2 slices peppered bacon
2 cups baby spinach leaves or chopped fresh spinach	

Chicken

1 pound boneless, skinless chicken breast halves, cut into thin strips (about 4 halves)	1 Tbsp. balsamic vinegar
1 tsp. dried rosemary	2 Tbsp. Tennessee Gourmet® Apricot & Spice, Sassy (your choice of flavor)
1 clove garlic, minced	

Rice

Prepare Whole Grain Blends as package directs. Stir in spinach; let stand 5 minutes. Meanwhile, in a large skillet, cook bacon over medium heat. Remove from skillet; chop and set aside. Add the bacon to the rice prior to serving.

Chicken

Remove all but 1 tablespoon of bacon drippings from skillet. Add chicken; cook over medium high heat about 5 minutes, stirring frequently, or until chicken is no longer pink inside. Remove chicken from skillet. Add rosemary and garlic to skillet and sauté 1 minute.

Add vinegar to skillet. Cook over medium high heat, stirring frequently to loosen browned chicken and bacon from bottom of skillet and add Apricot & Spice. Return chicken to the skillet. Heat through. Serve with Whole Grain Blends.