

SEDUCTION CHICKEN



This is my impress the other half..... meal although I always have leftovers with this romantic dinner for 2. Enjoy!! Kirsten

PUREE

using a food processor, blender, pastry blender or smush the fruit with your hands and stir other ingredients well.

14 oz can sliced peaches, drained
14 oz can apricot halves, drained
(*reserve 4 to 5 pieces for garnish*)
1 small onion (* diced)
1/4 cup butter
1/4 cup honey
2 tsp. curry powder
2 tsp. Dijon mustard
1 1/2 tsp ground ginger
Salt and pepper to taste.

TOP

4 Chicken breasts, or 4 legs and thighs (separated) *With pureed mixture in a 9 by 13 inch pan*

BAKE

at 400° for about an hour

ARRANGE

on a platter and place reserved fruit on the chicken. Serve with rice *

SERVES

4 people

Tips & Twists

1. I like to use a potato masher, I like the chunky salsa texture * this is where I would dice the onion.
2. Sometimes canned apricots are hard to find, I have made the recipe with fresh mango, 3. If substituting fresh fruit the riper the better. 4. If you don't like to use butter switch it up with olive oil. 5. Try making it with boneless pork chops Mmmm 6. I have served with orzo (small pasta) 7. As I am typing this up I'm thinking the plate needs just a little colour next time I make it the last 10 minutes of cooking I'm going to add handful of baby spinach leaves.