

Apricot Ginger Glazed Chicken

Savor the sweet and tangy flavors of Apricot Ginger Glazed Chicken, featuring tender chicken glazed with a delightful apricot and ginger sauce for a deliciously memorable meal.

INGREDIENTS

2 tbsp margarine, butter or spread with no trans fat, divided

1 (7.2 oz) package RICE-A-RONI® Rice Pilaf

1/2 cup apricot jam

3 cups fresh or frozen broccoli flowerets

2 tsp Dijon mustard

4 boneless, skinless chicken breast halves (about 1 lb)

1/2 tsp ground ginger

HOW TO MAKE

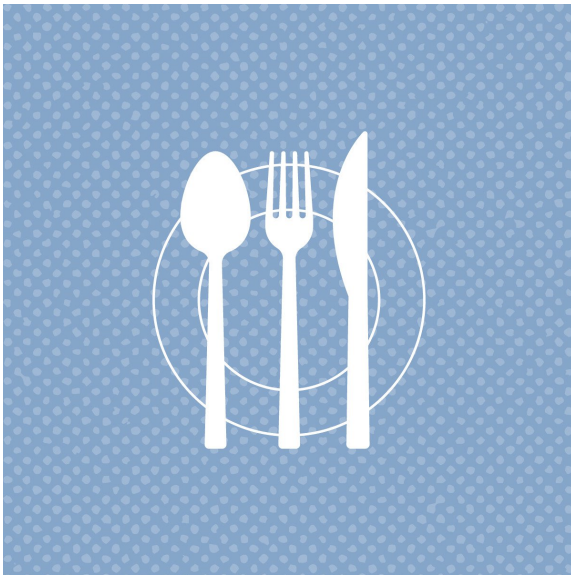
DIRECTIONS

In large skillet over medium heat, melt 1 tbsp margarine. Add chicken; cook 5 minutes on each side or until browned. Remove from skillet; set aside.

In same skillet over medium heat, sauté rice-pasta mix with remaining 1 tbsp margarine until pasta is golden brown. Slowly stir in 2 cups water and Special Seasonings; bring to a boil. Reduce heat to low. Cover; simmer 10 minutes.

Stir in broccoli. Place chicken over rice; return to a simmer. Cover; simmer 5 to 10 minutes or until rice is tender and chicken is no longer pink inside.

In small bowl, blend jam, mustard and ginger. Spoon 1 tbsp glaze over each chicken breast and drizzle remaining glaze over rice. Cover; let stand 3 minutes before servings.



PREP
TIME
10min



COOK
TIME
30min



SERVES
4

PRODUCT

