

Apricot Chicken

Recipe courtesy Rachael Ray



Recipe Summary

Difficulty: Easy

Prep Time: 10 minutes

Cook Time: 25 minutes

Yield: 6 servings

User Rating: ★★★★★

2 tablespoons extra-virgin olive oil, 2 turns of the pan
2 pounds chicken tenderloins, cut in 1/2 across on an angle
Salt and pepper
1 large onion, chopped
2 tablespoons cider or white wine vinegar
12 dried pitted apricots, chopped
2 cups chicken stock
1 cup apricot all fruit spread or apricot preserves
3 tablespoons chopped flat-leaf parsley, for garnish

Heat a large skillet with a lid over medium high heat. Add oil and chicken. Season with salt and pepper. Lightly brown the chicken a few minutes on each side, add onions. Cook 5 minutes. Add vinegar to the pan and let it evaporate. Add apricots and stock. When stock comes to a bubble, add preserves and stir to combine. Cover pan, reduce heat and simmer 10 to 15 minutes. Serve chicken with a sprinkle of chopped parsley.

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