

Fruity Glazed Chicken



PREPARATION TIME
5 minutes



COOKING TIME
45 minutes



PERFECT PARTNER
asparagus



Costly raspberry vinegar gives this dish a gourmet flavor. But you can save money and get the same taste by using apple cider vinegar. Just add 1 tablespoon crushed raspberries or raspberry jam.

SHOPPING LIST

- chicken • raspberry vinegar

ON HAND

- oil • butter • onions • garlic
- salt • pepper

INGREDIENTS

- 3 tablespoons vegetable oil
- 4 skinless, boneless chicken breasts (4 ounces each)
- 1 tablespoon butter
- 2 small onions, minced
- 2 garlic cloves
- 1/2 cup raspberry or red-wine vinegar, divided
- 1/2 teaspoon salt
- 1/4 teaspoon pepper

SERVES 4

COOKIN' Express

• Salt counteracts the tartness of vinegar or citrus. If your chicken becomes too tart, do not discard. Just add another 1/2 teaspoon salt. If it is too salty, add more vinegar or lemon juice.

Make Ahead

You can fully prepare this dish up to 2 hours ahead. Refrigerate. Reheat to serve.

♦ VARIATION

If you make your own berry vinegar, experiment with strawberries or blackberries.

1 Heat oil in a large skillet over medium heat; add chicken. Cook, turning once, until browned, about 5 minutes per side. Remove and set aside.



2 Reduce heat to medium-low. Add butter, onions and garlic to skillet. Cook, stirring occasionally, until onions are golden brown, about 10 minutes.

3 Add 1/4 cup vinegar, salt and pepper to skillet. Cover; simmer for about 10 minutes.



4 Return chicken to skillet; add remaining vinegar. Reduce heat to low. Simmer, covered, until chicken is tender, about 15 minutes.