



Porchlight Products Strawberry Rhubarb Chicken

Ingredients

- ❖ ½ jar or 4 oz. of Porchlight Products strawberry rhubarb spread
- ❖ 1 small onion, diced
- ❖ 2 tsp. mustard
- ❖ ¼ tsp. salt
- ❖ 1 cup water
- ❖ 2 tbsp. apple cider vinegar
- ❖ 1 – 4 boneless skinless chicken breasts of similar size
- ❖ 1 tbsp. olive oil, unsalted butter, or combination
- ❖ Salt and freshly ground pepper to taste

Directions

1. For the glaze, combine Porchlight Products strawberry rhubarb spread, onion, mustard, salt, water, and apple cider vinegar in a small saucepan over medium-high heat. Stir to mix well until bubbles form at the edges. Reduce to medium, and then cook for 10-15 minutes, stirring occasionally until it has reduced by half.
2. Heat a sauté pan over medium-high heat. When hot, add olive oil or butter and swirl to cover the pan. Add chicken breasts. Cook for 1 minute, and then flip the breasts.
3. Turn heat to medium and cook for 10 minutes. Flip the breasts again.
4. Add strawberry rhubarb glaze, and then cover the pan. Turn heat to low and cook for 10 more minutes.
5. Remove chicken breasts from heat, but keep covered for an additional 10 minutes.
6. If breasts are cooked through, serve on a bed of lettuce, noodles, or rice.