



SPUR - Apricot Glazed Chicken with Rice Pilaf

****Need one 9x11" or larger aluminum pan**

Ingredients:

3 lbs. boneless chicken breast, cut into 1.5" wide strips (or tenderloins)

½ cup chicken broth

½ cup soy sauce

3 garlic cloves, minced

¾ cup apricot preserves

Preheat oven to 350. Place chicken in baking dish just large enough to hold them. Mix remaining ingredients in small bowl (stir until preserves are almost dissolved with a fork) & pour over chicken. Bake for 30 mins until chicken is cooked through and golden brown.

Cool. Cover once cooled.

Rice Pilaf:

2 packages rice pilaf of choice, prepared according to package instructions. Cool, place in gallon zip loc bag or disposable storage container. Deliver with chicken.

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