

# 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

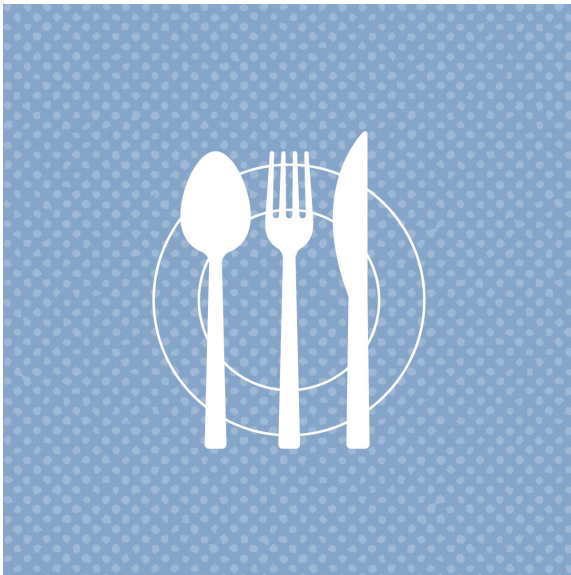
### DIRECTIONS

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

