

Good Eats Recipes

Mango-Mustard Glazed Chicken

What You Need:

- 1 cup chopped peeled mango
- 1 cup pineapple juice
- 1/2 cup GOOD EATS peach preserves
- 1/2 cup dry white wine
- 1 1/2 GOOD EATS Jalapeno Honey Mustard
- 1 tablespoon cornstarch
- 1 tablespoon water
- 6 (4-ounce) skinned, boned chicken breast halves
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- Cooking spray

Directions:

Combine first 7 ingredients in a bowl; stir well with a whisk. Sprinkle chicken with salt and pepper. Heat a large nonstick skillet coated with cooking spray over medium-high heat until hot. Add chicken; cook 3 minutes on each side or until browned. Remove chicken from pan. Add mango mixture; bring to a boil. Return chicken to pan; reduce heat, and simmer 15 minutes or until chicken is done and sauce thickens, stirring occasionally.