

## Cherry Salsa and Maple Pear Chicken Bake

November 2014 by Camine Pappas

**Serves 4-6**

**INGREDIENTS:**

5 very large or 6 large organic chicken breasts (each of our breasts was probably ¾ lb.)  
1 14 ounce bottle of Cherry Salsa (We used a brand from The Candy Dish in Nashville, IN)  
1 can of pears in syrup, drained and cut into chunks  
1 T real maple syrup  
½ small white onion cut into strips  
4 T butter, soft  
Salt and Pepper  
2 T olive oil



**DIRECTIONS:**

Preheat oven to 400 degree F.

Pat room temperature chicken breasts with a paper towel until dry. Arrange in a large baking dish over the olive oil, big enough for the chicken breasts to touch, but not crowd each other. Then salt and pepper each breast generously.

In another bowl, mix the salsa with the chunks of pears, maple syrup and onions. Spread all over the chicken breasts making sure each has some kind of liquid on them. I used a 9 by 13 inch pyrex baking dish.

Bake in the oven uncovered for 50-60 minutes until the chicken is no longer pink and the mixture is bubbling. Remove and let sit for about 5 minutes before serving. Each serving is half a chicken breast with sauce.

*(Serve with sour cream mashed potatoes: 6 small unpeeled russets, cubed, cooked until soft. Drain, add ½ C light sour cream, 2 T butter, 3-4 T cream to moisten, salt and pepper, and your favorite herb blend. We used Weber Vegetable Grill Seasoning. Mash together, but keep large chunks in place so they feel rustic.*

*Serve with warm mixed vegetables and celery salad: Put 8 C frozen mixed veggies in boiling water. Cook for only 5 minutes until hot throughout then take off stove. Then add 3 stalks celery rough chopped. Let sit in the hot water, until they slightly soften. Drain and toss with the following vinaigrette – 2 T apple cider vinegar, 2 T canola oil, salt and pepper, 1 ½ t honey, 1 t yellow mustard, 2 cloves chopped fresh garlic.)*