

Fruity Dijon Chicken

By Camine Pappas, June 1996

4 chicken breasts, skin removed
2 cloves garlic finely chopped
¼ C each yellow bell pepper and green bell pepper diced
¼ C medium red onion diced
¼ C raisins
Santa Maria Seasoning to taste
2 T olive oil

Saute chicken in olive oil with garlic until browned. Add veggies and cover to let veggies steam.

Sauce:

3 T dijon mustard
1 T mayo
4 T apricot preserves
2 T grape jelly
¼ T fresh grated ginger

Mix all, heat slightly in microwave, pour over chicken and heat through and serve over rice.