

Honey Mango Habanero Chicken

Served over Savoy Strawberry Ginger Slaw

July 2014 by Camine Pappas

INGREDIENTS:

6 boneless chicken thighs, patted dry
3 T canola oil
1/3 C Kraft Honey Mustard Dressing
1/3 Ginger People Mango Habanero
Sauce
Salt and Pepper
½ C low sodium chicken broth

DIRECTIONS:

In a large fry pan, heat oil. Place chicken in hot oil and salt and pepper, and sear on each side until browned, about 2 minutes each side. Add stock and cover and let reduce on medium low until only a little moisture remains and chicken is cooked through. Only about 7 minutes. Remove lid, cover with mixture of Mango dressing and Honey Mustard dressing. Serve over a mound of my Savoy Strawberry Ginger Slaw.



©Photo and Recipes by Copyright, Camine Pappas, 2014