

SEASONED APRICOT CHICKEN



- 3-4 Chicken Breast**
- 4 TBSP Apricot Preserves**
- 1 Cup Orange Juice**
- 2 Tsp Soy Sauce**
- 1 Tsp Worcestershire sauce**
- 1 Tbsp corn starch**
- 2 Cups Flour**
- 1 1/2 - 2 SIMPLE SALSA SEASONING**
- 1 cup Milk**
- 2 Eggs**
- RICE of your choice**
- 1/8 cup Chopped Parsley**

Cook Rice--Add some Simple Salsa Seasoning to rice if desired. Mix 3/4 scoop of Simple Salsa into your flour for your breading. Beat 2 eggs into milk to batter your chicken and cook in skillet slowly until done, Meanwhile, In sauce pan, Add OJ, Preserves, Soy Sauce, and Worcestershire sauce and simmer, add 3/4 - 1 Scoop of Simple Salsa and continue to simmer, add corn starch to thicken.

Place cooked rice on plate, Top with chicken Breast and top with sauce, Garnish with Chopped Parsley--HMMM, HMMM GOOD!