

CRANBERRY CHICKEN

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Servings: Up to 6
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Cooking Time: 25 Minutes
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INGREDIENTS

- 1 package Farmer Focus Boneless Skinless Chicken Breasts
- 1/2 cup all-purpose flour
- 1/2 tsp black pepper
- 1/2 tsp cayenne pepper
- 3 tbsp butter
- 1 cup water
- 8-12 oz cranberries fresh or frozen
- 1/2 cup brown sugar
- 1/4 tsp nutmeg
- 1 tbsp red wine vinegar
- 2 sprigs fresh thyme
- Salt to taste

DIRECTIONS

- 1.** To start, open your package of Farmer Focus Boneless Skinless Chicken Breasts and cut each piece in half lengthwise to create 4 evenly-sized filets, or use Farmer Focus Thin Sliced Boneless Skinless Chicken Breasts.
- 2.** In a shallow bowl, whisk together all of the dredge ingredients: flour, black pepper, and cayenne pepper. Coat both sides of chicken filets with this mixture and set them aside on a plate.
- 3.** In a large pan, melt the butter and then add the coated chicken filets. Lightly brown the chicken on both sides before removing and setting them aside.
- 4.** In the same pan, add water, cranberries, brown sugar, nutmeg, and red wine vinegar. Cook the cranberry mixture over medium heat until the cranberries begin to burst.
- 5.** Add the chicken filets back to the pan, along with the thyme sprigs, and simmer for 20-25 minutes. While it simmers, occasionally coat the chicken with the sauce and lightly smash the cranberries to release more flavor. Continue to cook until the chicken has reached 165°F at its center and the sauce has reduced.
- 6.** Garnish the finished filets with fresh thyme and serve with rice and your favorite sides.