

FIG CHICKEN

Ingredients

- 2 to 4 boneless, skinless chicken breasts, flattened to ¼” thick
- 2 tablespoons butter
- 1 cup dry red wine, such as a cabernet
- ½ cup fig jam
- 1 tablespoon balsamic vinegar

In a skillet over medium heat, melt the butter and cook chicken breasts until almost done. Remove chicken from pan and add wine, fig jam and vinegar. Reduce until thickened. Add chicken to sauce and heat through, about 5 minutes or so, until chicken is cooked through. Turn chicken in sauce to coat on all sides. Serve with pasta or couscous.

Note: If you make couscous, use Near East Wild Mushroom and Herb. Make according to the package. But before you cook the chicken, brown about ½ cup pine nuts per package. Reserve these to add to the couscous until just before serving.