

Ginger Apricot Chicken

Serves 4

- 1/2 cup all-purpose flour
- 1 teaspoon ground coriander
- 4 skinless boneless chicken breast halves
- ¼ cup (1/2 stick) butter
- 8 dried apricots, thinly sliced
- 2 large green onions, sliced
- 1 cup canned low-salt chicken broth
- 1 ½ tablespoons cornstarch
- 2 tablespoons apricot preserves
- 1 tablespoon honey
- 2 teaspoons soy sauce
- ¾ teaspoon ground ginger

Mix flour and coriander in shallow bowl. Pound chicken breasts between sheets of waxed paper to 1/2-inch thickness. Season with salt and pepper. Dust with flour mixture, shaking off excess. Melt butter in heavy large skillet over medium-high heat. Add chicken and sauté until cooked through, about 4 minutes per side. Transfer chicken to platter. Tent with foil to keep warm. Add apricots and half of green onions to drippings in same skillet and stir over medium-high heat 1 minute, scraping up any browned bits. Mix broth and cornstarch in small bowl until smooth. Add to skillet; bring to boil, stirring constantly. Add preserves, honey, soy sauce and ginger. Boil until thickened to sauce consistency, about 2 minutes. Pour over chicken. Garnish with remaining green onions.

Accompany with Cooper-Garrod Chardonnay