



Maple Glazed Chicken and Pears

2000 Rice-A-Roni Recipe Contest First Prize Winner!
Sherlyne Hutchinson - Cornelius, OR

INGREDIENTS

- 1 **tb**sp butter
- 1 ripe pear, peeled, cored and cut into 8 slices
- 4 boneless, skinless chicken breast halves
- 1 **box (6.9 oz)** RICE-A-RONI® Chicken
- 3/4 **cup** chopped green onion tops
- 1/4 **cup** toasted slivered almonds
- 1/4 **cup** Original Syrup
- 1/4 **cup** fresh lime juice
- 1/4 **cup** light brown sugar
- 1 **tb**sp soy sauce
- 1 1/4 **tsp** curry powder
- 1 1/2 **tsp** cornstarch



PREP
TIME
15min



COOK
TIME
20min



SERVES
4

PRODUCT



HOW TO MAKE

DIRECTIONS

In a medium non-stick skillet melt 1-tsp butter. Heat to medium hot; add pear slices Cook about 2 minutes per side. Remove and set aside.

Heat remaining butter. Add chicken breast and cook one side 3-4 minutes or till golden brown; meanwhile combine all glaze ingredients. Turn chicken and pour glaze over.

Continue to simmer chicken, turning occasionally another 5-7 minutes or until done. Return pears to skillet to warm. Toss in Rice-A-Roni® with green onion tops and toasted almonds. Place rice, chicken and pears on platter. Drizzle chicken with excess glaze. Serve immediately.