



Zee Zees® Cherry-Lime Chicken Breast With Dried Fruit Chutney

Yield: serves 4

Ingredients

- 4 *Various SKUs S/B Chicken Breasts*
- 4 *Cherry Lime Blenderz® Cups*
- 4 *Mixzees® Dried Fruit Boxes*
- ¼ c brown sugar
- ½ c water

Preparation

- 1) Season chicken breast with salt and pepper, sear until browned in hot skillet.
- 2) Pour water, brown sugar, and Mixzees Dried Fruit in a separate pan. Cook until reduced and syrupy.
- 3) Transfer chicken to an oven safe pan, pour Blenderz over top of chicken and baked at 350° F until chicken reaches internal temp of 165° F.
- 4) Serve chicken topped with chutney.