

## Chicken with Cherry Sauce



### Ingredients:

- 4 boneless, skinless chicken breast halves
- 1/2 t salt
- 1/4 c flour
- 3 T olive oil, divided
- 1 lb cherries, pitted and roughly chopped
- 1/2 c low-sodium chicken broth
- 2 T orange marmalade
- 1 T balsamic vinegar

### Directions:

1. Flatten chicken to 1/2 inch thickness and sprinkle with salt. Place flour in large resealable plastic bag. Add chicken to bag and toss to coat.
2. Heat 1 T oil over medium heat in saucepan and add cherries, broth, marmalade and vinegar.
3. Simmer until thickened, about 6 to 8 minutes.
4. In skillet, cook chicken in remaining oil 5 to 7 minutes on each side, until juices are clear colored.
5. Serve cherry sauce over chicken.

Makes 4 servings.



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