

Sweet 'n Savory Chicken

Servings: 2

INGREDIENTS

- 2 ea airline chicken breasts
- 1 ea Chef's Line™ wild blueberry croissant pudding
- 2 oz Chef's Line Portuguese churrasco sauce
- 2 oz Chef's Line chicken stock
- ¼ t salt
- 5 oz water
- 1 t arrowroot

PREPARATION

Lift up skin on chicken without removing, break up croissant pudding and stuff half under the skin of each breast. Bake at 350° for 30 minutes or until chicken is cooked, glazing the chicken with churrasco sauce every 10 minutes. Bring chicken stock, salt and 4 oz water to a boil. Mix arrowroot and remaining water, adding to chicken stock to thicken. Place 3 oz sauce on plate, slice a chicken breast and fan out over sauce.

