

## Apricot Chicken with Almonds

Gourmet Magazine: January 2005 p. 39.

Serves: 4

Active time: 10 min. Start to finish: 30 min

<http://www.epicurious.com/recipes/food/views/apricot-chicken-with-almonds-231356>

*4 (6-oz) skinless chicken breast halves*  
*5/8 teaspoon salt*  
*1/2 teaspoon black pepper*  
*1/3 cup sliced almonds*  
*1/2 cup apricot preserves*  
*1 1/2 tablespoons soy sauce*  
*1 tablespoon whole-grain mustard*  
*1 tablespoon unsalted butter*



Photography: Romulo Yanes

1. Heat serving plates and dinner plates.
2. Put oven rack in lower third of oven and preheat oven to 400F. Lightly oil a 13- by 9-inch flameproof baking dish (not glass).
3. Pat chicken dry and sprinkle all over with 1/2 teaspoon salt and 1/4 teaspoon pepper total, then arrange at least 1/4 inch apart in baking dish. Bake 10 minutes.
4. While chicken bakes, toast almonds in a small baking pan in oven (HdeH on the stove), until golden.
5. Meanwhile, cook apricot preserves, soy sauce, mustard, butter, and remaining 1/8 teaspoon salt and 1/4 teaspoon pepper in a small saucepan over moderate heat, stirring, until preserves are melted. Pour sauce over chicken and continue to bake until chicken is just cooked through, about 10 minutes more.
6. Turn on broiler and broil chicken, 4 to 5 inches from heat, basting once, until chicken is glazed and browned in spots, about 3 minutes (HdeH look at oven often as browning is almost instantaneous)
7. Serve sprinkled with almonds.

This recipe can be found at:

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