

Rustic Style French Chicken with Onion, Bacon, Cherries & Raisins

Yields: 4 Servings

Ingredients:

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| 8 | | Chicken Thighs or 4 chicken breasts, cut into strips or leave whole for grilling or searing |
| ¼ | C | Raisins |
| ¼ | C | Dried cherries |
| 2 | C | Diced onion |
| ½ | C | Diced bacon |
| ½ | C | Apple juice |
| ½ | tsp | Cinnamon |
| 4 | Tbs | Honey |
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| 4 | C | Baby spinach, washed |
| | | Assorted Grilled Vegetables or Cous Cous |

Method:

1. Preheat oven or grill to 350/400°F. Sauté bacon until crispy and remove from pan, set aside. (do not discard drippings!)
2. Sauté chicken in left over drippings from bacon until golden. Remove from pan.
3. Add onions, cherries and raisins to left over drippings from bacon, cook 2-3 minutes. Add juice, cinnamon and honey to mixture. Cook 1-2 minutes, season with salt and pepper.
4. Add chicken back into pan. Place pan in oven and roast till chicken juices run clear.
5. Serve with wilted spinach and grilled vegetables.