



Featured on “The View” as “Hottest Valentine’s Dinner at Home” Feb. 10th 2012

We’re excited to be featured as a great dinnertime solution for those who want homemade dinners faster and easier - but fresh. Impress your sweeties and hotties with the blend of raspberry and a little chipotle spice. You can fix and freeze these ingredients till you’re ready to cook it fresh on a busy night or devour tonight!



Dream Dinners Raspberry XOXO Chicken over Rice (Makes 6 servings)

Ingredients

In a gallon size plastic storage bag add:

- 6 chicken breasts*, 8 ounces each, your choice skin or skinless
 - 1 Tbsp. olive oil
 - 2 tsp. chipotle chilies in adobo, chopped
 - ½ cup chopped onion
 - ¼ cup raspberry jam
 - ½ cup frozen raspberries (optionally, reserve a few for garnish when serving.)
 - ½ tsp. black pepper
 - ½ tsp. kosher salt
 - 3 tsp. chopped garlic
 - ¼ cup packed brown sugar
 - ½ cup apple cider vinegar
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Seal the bag. Marinate for at least 24 hours.

Cooking directions:

1. Preheat oven to 375°F.
2. Remove chicken from marinade (reserve marinade) and place skin side up on sprayed baking sheet.
3. Bake for 45-50 minutes until browned (internal temp. 165°F).
4. In sauce pan, bring marinade to boil to create a sauce. Reduce heat and simmer.
5. Cook your preferred white rice from your pantry as directed on the package.
6. To serve, place chicken over rice and drizzle with sauce.
7. Optionally, add whole raspberries on top for garnish

** The Dream Dinners Raspberry XOXO Chicken is a French cut, 8 oz. chicken breast with a wingette. However, the recipe above will work with a standard 8 oz. chicken breast from your local grocery store.*