

## CHERRY SKILLET CHICKEN

PAGE 20 • BEST BY:

**Directions** Completely thaw in refrigerator. In a large skillet, heat oil over medium heat. Add chicken and cook until it begins to brown, about 3 minutes on each side. As chicken cooks, measure ½ cup water into bag with remaining cherry sauce. Combine and set aside. Reduce heat to medium-low and pour cherry sauce over chicken. Cover and simmer until an instant-read thermometer inserted into the thickest part of the chicken reads 165°F/75°C, 12 to 15 minutes.

Recipe from *Fix, Freeze, Feast*, 2nd Edition © 2018 Kati Neville and Lindsay Ahrens, Storey Publishing

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