

Honey Pecan Chicken Breasts

Ingredients:

1 lb chicken breasts,
boneless/skinless **(CBI # 227010)**
1/2 cup all-purpose flour
3 tablespoons margarine, divided
1/4 cup honey
1/4 cup chopped pecans **(CBI #
10015949)**



Directions:

1. Dredge the chicken breasts in flour, shaking off excess.
2. Heat two tablespoons margarine in a heavy skillet over medium heat.
3. Add the breasts and brown on both sides, about 5-6 minutes. Stir together the remaining tablespoon margarine, honey and pecans.
5. Add to the skillet, stir gently.
6. Cover and simmer gently for 7-8 minutes.
7. Remove breasts to a serving platter, top with sauce and serve.