

Chicken Breasts with Raspberry-Balsamic Sauce

A tasty pan sauce of raspberry jam, shallots, and balsamic vinegar perks up a basic chicken sauté.

PREP *10 minutes*

COOK *about 20 minutes*

MAKES *4 main-dish servings*

- 1 tablespoon olive oil
- 4 medium skinless, boneless chicken-breast halves (about 1¼ pounds)
- ½ teaspoon salt
- ¼ teaspoon ground black pepper
- 1 medium shallot, minced (about ¼ cup)
- ½ **cup chicken broth**
- ½ teaspoon cornstarch
- 3 tablespoons seedless raspberry jam**
- 2 tablespoons balsamic vinegar**

1. In nonstick 12-inch skillet, heat oil over medium-high heat until hot. Add chicken and sprinkle with salt and pepper; cook 8 minutes. Turn chicken over. Reduce heat to medium; cover and cook 8 minutes longer or until juices run clear when thickest part of chicken is pierced with tip of knife. Transfer chicken to plate.

2. In same skillet, cook shallot 2 minutes, stirring often. In cup, mix broth and cornstarch. Add broth mixture, jam, and vinegar to skillet; heat to boiling over medium-high heat. Cook sauce 2 minutes or until slightly thickened, stirring. Return chicken to skillet; heat through.