

Easy Apricot Chicken

(only 5 ingredients)



Ingredients:

3 chicken breasts or 4-6 thighs (boneless, skinless)

1 cup Jackie's Jam Apricotty

1 cup Catalina salad dressing
(or Russian dressing)

2 tablespoons Dijon mustard

2 ounces dried onion soup mix

Instructions:

Cut chicken breasts in half or into serving-sized portions.

In a medium-sized bowl, combine apricot preserves, Catalina dressing, onion soup mix, and Dijon mustard. Mix well.

Baked Instructions:

Preheat oven to 375-degrees. Place chicken in a greased 9x13 baking dish. Pour apricot mixture evenly over chicken and bake 40-45 minutes or until chicken is cooked through.

Slow Cooker Instructions:

Place chicken in slow cooker. Pour apricot mixture over chicken and cook on high for 2-3 hours or on low heat for 4-6 hours. Serve as whole pieces or shred.

(recipes continue on the back)

Jackie's Jams

Pressure Cooker (Instant Pot) Instructions:

Put 1/3 cup water in the Instant Pot. Place chicken in the water and then pour the apricot mixture over the top. Place lid (make sure release tab is set to "sealing") and cook on high pressure for 10 minutes and allow to natural release for additional 5 minutes.

Grilled Instructions:

Place chicken in a large sealing freezer bag. Place half of the apricot mixture in a bowl and set aside. Pour the rest of the apricot mixture in the bag with the chicken and place in refrigerator for 2-3 hours. Remove chicken from bag and discard marinade.

Grill chicken over medium-high heat for about 5-6 minutes on each side or until chicken is completely cooked through (internal temp of 165-degrees), brushing with remaining apricot mixture while grilling.

Based on a Recipe from: Favorite Family Recipes

Jackie's Jams