



CHICKEN WITH CALIFORNIA PISTACHIO SAUCE

INGREDIENTS:

2 whole chicken breasts, skinned, boned and halved
¼ teaspoon freshly ground black pepper
1 tablespoon oil
½ cup orange juice
2 tablespoons water
2 teaspoons balsamic vinegar
2 green onions, thinly sliced
¼ cup coarsely chopped, natural California pistachios

PREPARATION:

Pound chicken breasts to ½-inch thickness. Season with pepper. Sauté in oil 2 to 3 minutes on each side, or until browned. Add orange juice, water and balsamic vinegar and simmer covered for 10 minutes. Remove chicken to a platter and keep warm.

Add green onions and pistachios to pan and cook over medium heat until slightly thickened. Pour the sauce over chicken and serve. Makes 4 servings.