



## ***RASPBERRY*** *Chicken Breasts*

*4 servings*

4	skinless, boneless chicken breasts halves	4
½ cup	PASTENE Extra Virgin Olive Oil	125 mL
4 tbsp	PASTENE Wine Vinegar	60 mL
2 cups	fresh raspberries	500 mL
2	dry shallots, chopped	2
1 cup	chicken stock	250 mL
½ cup	apple cider	125 mL
2	jars (6½ fl. oz./170 mL ea.) PASTENE Marinated Artichoke Hearts	2
	salt and pepper	
	PASTENE Pure Olive Oil for sautéing	

- Place chicken breasts in bowl and season with salt and pepper. Combine 6 tbsp (90 mL) olive oil, 2 tbsp (30 mL) vinegar and fresh raspberries (reserving a few to garnish the sauce); pour mixture over chicken. Marinate in refrigerator 1 hour.
- Preheat oven to 375°F (190°C).
- Heat remaining 2 tbsp (30 mL) olive oil in a skillet over medium-high heat. Add chicken (discarding marinade) and cook until browned on both sides. Remove from skillet to a baking pan, and bake 12 to 15 minutes, or until no longer pink inside.
- Meanwhile, add shallot to skillet. Cook 2 minutes. Stir in remaining vinegar, chicken stock, and apple cider. Let reduce slightly, then keep warm until chicken is cooked.
- In a second skillet, sauté the drained marinated artichokes in a little olive oil until heated through.
- Just before serving, stir reserved fresh raspberries into vinegar sauce. Simmer 2 minutes, then pour over chicken. Serve with warmed marinated artichokes.