

Caribbean Glazed Chicken



Prep:

5 mins

Total:

30 mins

Sirve:

4 - 6 servings

Pieza:

Sartén Grande con Tapa de 27,9 cm (11 pulg.)

1.5 Qt. Double Walled Bowl

Bol de Doble Pared

Valora:

Seleccionar valoración Give Caribbean Glazed Chicken 1/5
Give Caribbean Glazed Chicken 2/5 Give Caribbean Glazed
Chicken 3/5 Give Caribbean Glazed Chicken 4/5 Give Caribbean
Glazed Chicken 5/5

Contribuido por:

Diana Valenciano

[Agregar un Comentario](#)

Descripción de la Receta:

We all know chicken can get boring sometimes. NOT anymore! Bring the island home to you! This recipe is full of Caribbean flair and is what we like to call, finger-licking-good! Serve over white rice or in lettuce wraps for a healthier alternative. And don't worry if you forgot to take the chicken out of the freezer, because cooking frozen chicken breast in Saladmaster 316Ti cookware is a dream come true!

Like what you see? Experience a meal with Saladmaster or get special offers by [contacting your Saladmaster Dealer today!](#)

large
chicken breasts, boneless & skinless
1[?]2

cup
honey
(170
g)
1[?]4

cup
pineapple juice
(59
ml)
2

tbsp
apple cider vinegar
(30
ml)
2

tbsp
olive oil
(28
g)
2

tbsp
light brown sugar, packed
(12
g)
1

tbsp
Jamaican jerk seasoning
(8
g)
1

tsp
black pepper, ground
(5
g)
1

tsp
salt (optional, for the glaze)
(5
g)
1

cup
mango, diced
(100
g)
1

cup
pineapple, diced
(100

g)

Preparación :

1. Place your chicken in a bowl and season with the jerk seasoning. Use your hands to rub the seasoning into the chicken and set aside.
2. In a small bowl, add the honey, pineapple juice, apple cider vinegar, olive oil, jerk seasoning, pepper and light brown sugar. Whisk until combined.
3. Preheat skillet over medium heat for 7-9 minutes or until a sprinkle of water skitters and dissipates. Add the chicken and cover. Cook for 10 minutes and then remove from the skillet.
4. Add pineapple, mango and salt (optional) to the skillet, cover and cook for 5 minutes to allow the fruit to release its natural sugars.
5. Add the cooked chicken back into the skillet and add the sauce. Cover and let simmer for 7 minutes.
6. Serve over white rice, quinoa or in lettuce wraps for a healthier low-carb alternative.

Información nutricional por ración

Calorías:

216

Grasa Total:

4g

Grasa Saturada:

0g

Colesterol:

65mg

Sodio:

164mg

Carbohidratos:

17g

Fibra Dietética:

1g

Azúcar:

17g

Proteína:

26g