

Ginger Peach Chicken

Serves: 4

Ingredients:

- 15 oz. sliced peaches in juice
- 4 boneless, skinless chicken breast halves
- 1 tbsp. butter
- 1 tbsp. corn starch
- 1/2 tsp. salt
- 1/4 tsp. ground ginger
- 8 oz. sliced water chestnuts, drained

Instructions:

- Drain peaches, reserving juice; set peaches aside. Add water to juice to measure 3/4 cup. Flatten chicken breasts to 1/2 in. thickness. In a nonstick skillet, cook chicken in butter over medium heat for 5-6 minutes on each side or until juices run clear. Remove and keep warm.
- In a small bowl, combine the corn starch, peach juice, salt and ginger until smooth; stir into skillet. Bring to a boil; cook and stir for 2 minutes or until thickened. Add peaches and water chestnuts; heat through. Spoon over chicken.