

## Blackberry Ginger Chicken

Dinner in a rush? This is our go-to, especially during warm months when the berries are plentiful and juiciest - but frozen works beautifully during the off-season! Dinner to impress is on the table in 20 minutes!

4 Chicken Breasts, boneless skinless  
¼ cup Persian Lime infused olive oil  
1/2 cup Blackberry Ginger Dark Balsamic  
½ tsp sea salt  
1 tsp fresh ground black pepper  
1 cup fresh or frozen blackberries  
1 tsp fresh ginger  
2 Tbsp lime juice  
1 Tbsp grainy Dijon mustard

Step 1 - Preheat oven to 400°F.

Step 2 - In an oven-proof skillet, warm Persian Lime Infused Olive Oil. Season chicken breasts with salt and pepper and sear on each side for 2 to 3 minutes, until golden on the outside but not cooked through. Place the skillet in the oven and bake the chicken for 15 minutes or until the chicken reaches an internal temperature of 165°F.

Step 3 - Remove chicken from skillet, place on a plate and cover with foil to keep warm.

Step 4 - Place the skillet back on medium heat. Add balsamic to the pan and deglaze, scraping up the bottom of the pan and cook for 2 to 3 minutes to reduce, then add remaining ingredients to the pan, stirring sauce together. Allow to reduce for 4-5 minutes further then season sauce with salt as needed if needed. Return the chicken to the skillet, spoon the sauce over the meat and serve immediately.