

## Black Cherry Chicken

The perfect dinner!! This dish is so versatility - change the fruit and complementary seasonings to change up this dish to be as seasonal as you desire! Serve alongside roasted asparagus, spiced mashed sweet potatoes, and you've got a killer meal!

4 boneless, skinless chicken breasts  
¼ cup Chipotle Infused olive oil  
1 tsp dried oregano  
1 tsp sea salt  
2 Tbsp Cherry Dark Balsamic  
1 tsp dried oregano  
1 tsp sea salt  
1 cup frozen cherries  
2 tsp dried thyme  
1 lemon  
1 Tbsp grainy Dijon mustard

Preheat oven to 400°F. Place an ovenproof skillet over medium heat to warm. Season chicken breasts with half the chipotle olive oil, salt and oregano. Pour the remaining olive oil in the pan and sear on each side for 4 to 5 minutes. Place skillet in oven and bake the chicken for 10 to 12 minutes or until chicken reaches an internal temperature of 165°F.

Remove chicken from the oven and place on a serving platter. Cover with foil on a platter to keep warm. Place the skillet on medium heat, add the balsamic vinegar and scrape up any bits of chicken that may have stuck to the pan. Add the remaining ingredients to the pan and stir together. Allow to reduce for 4 to 5 minutes, season sauce with sea salt if needed, then serve spoonful's of sauce over chicken.

Chicken and sauce can be stored separately in airtight containers for up to 3 days.