

# Healthy Recipe: Apricot Chicken

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I adore apricots. I wait all summer for them to arrive so that I can bite into them or cook them into the more usual pies and desserts. Dessert aside; apricots have a tart sweetness that makes them a perfect accompaniment to meat too, particularly chicken. This easy Apricot Chicken recipe has a distinct Middle Eastern flavor, and is a wonderful way to get to eat fresh apricots if you're on an antimicrobial or neutropenic diet. The chicken is broiled surrounded by fresh apricots and red onion, then glazed with a spicy apricot sauce. The fresh broiled apricots and onions form a delicious chutney-like sauce with the juices from the glaze that is perfect with plain couscous or a rice pilaf.

## Ingredients

- 1 cup apricot jam or marmalade
- 2 teaspoons minced garlic
- 2 tablespoons olive oil
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- 1 tablespoon soy sauce
- 2 teaspoons Dijon mustard
- ½ small jalapeño, deseeded and minced
- 2 teaspoons grated ginger
- 4 thin chicken breasts
- Salt and pepper, to taste
- 4 under-ripe apricots, quartered and pitted
- ½ red onion, sliced

## Directions

Preheat the broiler.

In a medium bowl, mix the apricot jam, ginger, olive oil, soy sauce, Dijon mustard, jalapeno, and

ginger.

Place the chicken breasts onto a lightly oiled baking sheet and season generously with salt and pepper. Surround the chicken with the fresh apricots and red onion. Cook in the broiler for 5 minutes, then flip and cook another 5 minutes. Brush the glaze over the chicken and cook for another 4 minutes. Serve with couscous or rice pilaf.

#### Chef Tips

In a pinch you could make this with canned apricots instead of fresh, just carefully rinse the syrup off them. Canned apricots are a great standby to have in your pantry for dishes like this and for some of our easy desserts.

#### Nutrition Facts (per serving)

Calories: 464; fat: 19 g; saturated fat: 4 g; polyunsaturated fat: 3 g; monounsaturated fat: 11 g; carbohydrates: 59 g; sugar: 39 g; fiber: 2 g; protein: 20 g; sodium: 555 mg.

#### Registered Dietitian Approved

All our recipes are created by chefs and reviewed by our oncology-trained staff Registered Dietitian, Kate Ueland, MS, RD, to ensure that each is backed with scientific evidence and meets the standards set by the [Academy of Nutrition and Dietetics](#).

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