

Low-Country Pecan Chicken

*with Wilted Greens and
Pepper Jelly Chutney*

Submitted by: Mary Louise Lever



6 Servings

- 6 Pilgrim's Pride boneless, skinless, split chicken breasts
- 1/2 cup all-purpose flour
- 1 tablespoon lemon pepper seasoning
- 1/4 teaspoon cayenne pepper, or to taste
- 1/2 cup buttermilk
- 1 1/2-2 cups pecans
- 1/4 cup melted butter

Chutney:

- 3/4 cup Spicy Red Pepper Jelly (or Red Jalapeno Pepper Jelly)
- 1 tablespoon apple cider vinegar
- 1/4 cup golden raisins, coarsely chopped
- 1 cup diced Roma tomatoes
- 2 shallots, finely chopped
- 1/4 cup diced green bell pepper
- 1/2 teaspoon garlic salt

Greens:

- 3 strips bacon, cooked and crumbled, reserving 1 1/2 tablespoons drippings
- 1 pound packaged greens (spinach or mustard greens), torn into pieces
- Salt to taste

Preheat oven to 425°F. Line shallow baking pan with foil and lightly coat with cooking spray. Rinse chicken breasts and pat dry.

Combine flour, lemon pepper seasoning, and cayenne in shallow dish. Pour buttermilk in another dish. Place pecans in food processor or blender and pulse until nuts are chopped into small pieces; spread in shallow dish. Dredge each chicken breast in flour mixture, shaking off excess. Dip in buttermilk, letting excess drip off, then place in pecans, coating both sides. Place pecan coated chicken in prepared baking pan and drizzle with butter. Bake in preheated oven 20 to 25 minutes or until no longer pink inside (160°F on meat thermometer).

To prepare Chutney, place jelly and vinegar in microwavable dish and heat on low power until jelly melts, about 1 1/2 minutes, stirring several times. Add remaining ingredients and continue to heat until just hot and bubbly, about 4 minutes. Set aside.

Heat reserved bacon drippings in heavy skillet over medium heat. Add greens and sauté until just wilted, about 3 to 4 minutes. Season with salt and stir in bacon.

To serve, place greens on serving platter, top with chicken and drizzle with small amount of Chutney. Serve remaining Chutney separately.

