

# Almond Crusted Chicken

*with Asparagus Spears*

Submitted by: Janet Heiserman



**4 Servings**

- 4 **Pilgrim's Pride** boneless, skinless split chicken breasts
- Seasoned salt and freshly ground pepper to taste
- 1 cup plain dry bread crumbs
- 1 cup honey roasted almonds, finely chopped
- 1/2 cup all-purpose flour
- 2 eggs, beaten
- 3 tablespoons olive oil
- 3 tablespoons butter
- 12 fresh asparagus spears
- 12 slices bacon

#### Honey Mustard Sauce

- 1 cup mayonnaise
- 1/2 cup honey
- 1/4 cup Dijon mustard

Variation: If honey roasted almonds are unavailable, roasted almonds may be substituted.

Place chicken breasts between sheets of plastic wrap and pound with meat mallet to even thickness, about 1/2-inch. Season with Seasoned salt and pepper. Combine bread crumbs with almonds in shallow bowl. Place flour and beaten eggs in two separate shallow bowls. Dredge each chicken breast in flour, then egg, then bread crumb mixture, shaking off excess.

Place olive oil and butter in large sauté pan and heat on medium until butter is melted and hot. Add chicken breasts and sauté until just done and no longer pink inside (internal temperature of 160°F on meat thermometer), turning once and watching carefully to prevent over browning. Remove, drain on paper towels, and set aside to keep warm.

Snap off and discard woody bases from fresh asparagus. Wrap 1 strip of bacon in spiral fashion around each asparagus spear to enclose. Secure with toothpicks. Sauté asparagus in a medium skillet until bacon is browned on all sides. Remove and drain on paper towels.

To prepare Honey Mustard Sauce combine all ingredients and whisk to blend well.

To serve, place chicken breasts on platter, top each with three asparagus spears and drizzle with sauce, or serve sauce separately. If desired, garnish with additional almonds.