

Plum Spicy Chicken

Submitted by: Janice Elder, Charlotte, NC



4 Servings

- 4 **Pilgrim's Pride** boneless, skinless split chicken breasts
- 1/4 cup all-purpose flour
- 2 teaspoons Spice Islands® ground ginger
- 1/2 teaspoon Spice Islands® garlic salt
- 1/2 teaspoon Spice Islands® ground red pepper (cayenne)
- 2 tablespoons vegetable oil
- 1 jar (8 ounces) plum sauce (about 3/4 cup)
- 1/4 cup hot Chinese mustard
- 2 tablespoons sesame seeds, lightly toasted
- 2 tablespoons finely chopped green onions

Rinse chicken breasts and pat dry. Combine flour, ginger, garlic salt and red pepper; sprinkle over all sides of chicken, covering lightly, but completely.

Heat oil in a large skillet over medium heat. When hot, add chicken and cook until golden and done, about 10 minutes, turning once. Remove chicken and set aside to drain.

Combine plum sauce and mustard in a small saucepan and heat over medium heat until hot. Place chicken on serving dish and brush generously with plum mixture. Sprinkle with sesame seeds and green onions.