

## **APRICOT CHICKEN (serves 4)**

### **INGREDIENTS:**

- 500G CHICKEN TENDERLOIN / BREAST
- 500ML GOLDEN CIRCLE APRICOT NECTAR
- 1 PACK OF FRENCH ONION SIMMER SOUP MIX
- 1 BROWN ONION (*SLICED*)
- 200G CARROT (*SLICED*)



### **METHOD:**

1. Pre-heat oven to 180°C.
2. Combine french onion soup mix, apricot nectar, onion, carrot into baking dish & stir until combined.
3. Add chicken into baking dish.
4. Add lid to baking dish or cover with aluminium foil & cook in oven for approximately 45 minutes.
5. Remove lid or foil from baking dish & put back into oven for another 10 minutes.

### **TIPS:**

- *Serve on a bed of rice or with a side salad.*