

# Maple Glazed Chicken 'N Pears

## Ingredients

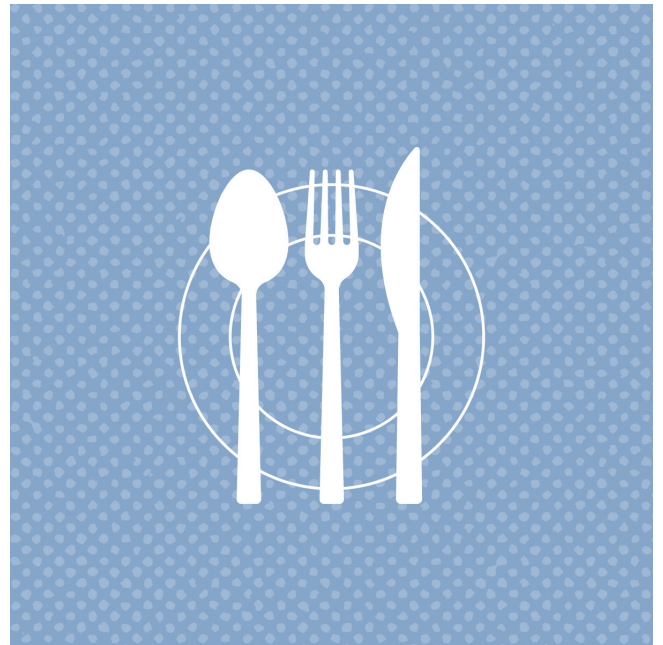
- 1 tbsp butter
- 1 ripe pear, peeled, cored and cut into 8 slices
- 4 boneless, skinless chicken breast halves
- 1 box (6.9 oz) RICE-A-RONI® Chicken Flavor (prepared as directed)
- 3/4 cup chopped green onion tops
- 1/4 cup toasted slivered almonds

### Glaze:

- 1/4 cup Original Syrup
- 1/4 cup fresh lime juice
- 1/4 cup light brown sugar
- 1 tbsp soy sauce
- 1 ¼ tsp curry powder
- 1 ½ tsp cornstarch

## How to make it

1. In a medium non-stick skillet melt 1 tsp butter. Heat to medium hot; add pear slices. Cook about 2 minutes per side. Remove and set aside.
2. Continue to simmer chicken, turning occasionally another 5-7 minutes or until done. Return pears to skillet to warm. Toss in Rice-A-Roni® with green onion tops and toasted almonds. Place rice, chicken and pears on platter. Drizzle chicken with excess glaze. Serve immediately.
3. Heat remaining butter. Add chicken breast and cook one side 3-4 minutes or till golden brown; meanwhile combine all glaze ingredients. Turn chicken and pour glaze over.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 min	20 min	35 min	4

## Made with



Original Syrup