



TAIT FARM FOODS

RASPBERRY CHICKEN SAUTÉ

4 skinless, boneless chicken breasts
4 Tbs. butter
flour seasoned with salt and pepper
1/4 C. Tait Farm Foods Raspberry Shrub
1 medium onion, finely chopped
1/2 C. chicken broth
1 clove of garlic, minced

- ~ Dredge the chicken with flour and set aside.
- ~ In sauté pan melt butter over medium heat. Add onion and sauté one minute. Add chicken breasts and sauté until just done.
- ~ Remove chicken from pan to a warm plate. Add minced garlic and chicken broth. Stir 1 minute to deglaze pan. Add the shrub, stirring well.
- ~ Return the chicken to the pan just long enough to coat with the sauce.
- ~ Arrange on a serving platter. Garnish with fresh raspberries or almond slivers.

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