

# SPOTLIGHT RECIPE



## HAWAIIAN CHICKEN BREAST WITH PINEAPPLE SAUCE

- Heat the oven (regular, 325 F; convection, 275 F).
- Combine the eggs and the olive oil. Dip the chicken in the mixture. Roll in the breadcrumbs.
- In a large skillet, sauté the chicken in the canola oil, turning both sides, until browned.
- Remove and place in baking pans.
- Dissolve the cornstarch, curry and sugar in the pineapple juice and wine.
- Pour the mixture over the chicken and bake, covered, in a regular oven for approximately 25 minutes or a convection oven for approximately 20 minutes, until the chicken is tender and the internal temperature reaches 165 F.
- Serve the chicken breasts with the sauce on top.

## Ingredients

Servings: 12

- 1/2 cup liquid eggs
- 1/8 teaspoon olive oil
- 12 boneless, skinless chicken breasts
- 3/4 cup fresh breadcrumbs
- 1/4 cup canola oil
- 3 tablespoons cornstarch
- 2 teaspoons curry powder
- 3/8 cup sugar
- 2 cups pineapple juice
- 1 cup Chablis wine

Side dishes

- White Rice
- Stir-Fried Bok Choy

