

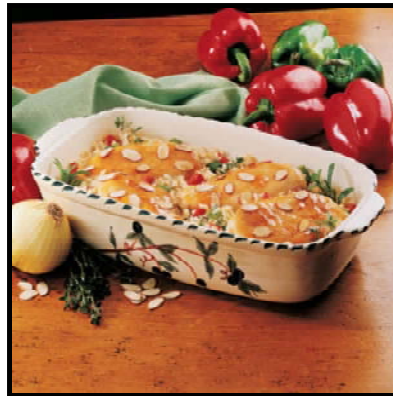
INGREDIENTS

2-1/4 cups chicken broth
1 cup uncooked long grain brown rice
1 small onion, chopped
1/4 cup chopped green pepper
1/4 cup chopped sweet red pepper
1 teaspoon salt, optional
1/4 teaspoon dried thyme
1/4 teaspoon dried marjoram
4 boneless skinless chicken
breast halves (1 pound)
4 tablespoons apricot preserves
1/3 cup sliced almonds, toasted

DIRECTIONS

Combine the first eight ingredients in a greased 13-in. x 9-in. x 2-in. baking dish; mix well. Top with chicken. Cover and bake at 350* for 55-60 minutes or until rice is tender. Uncover and stir the rice. Place 1 tablespoonful of preserves on each chicken breast. Bake, uncovered, 5 minutes longer. Sprinkle with almonds. Bake 5 minutes more or until meat juices run clear. Let stand for 5 minutes before serving. Yield: 4 servings.

Apricot Chicken



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