This dish is simple to make and the sauce is wonderful.

**Estimated Times:**
- Preparation Time: 5 mins
- Cook Time: 12 mins
- Servings: 4

**Ingredients**
- 4 (4-6 oz.) fresh boneless, skinless chicken breasts
- 1 lime juiced
- 3/4 cup Apple Flavor LIBBY’S JUICY JUICE Premium 100% Juice
- 2 teaspoons cornstarch
- 1 MAGGI Chicken Bouillon Cubes

**Directions**

Spray a large skillet with vegetable cooking spray. Heat over medium heat before adding chicken breasts. Cook for 8 to 10 minutes, or until tender,* turning to brown evenly. Remove from the skillet and keep warm.

In a mixing bowl combine lime juice, apple juice, cornstarch and bouillon cube. Add to skillet and cook, stirring, until thick. Spoon sauce over chicken to serve.

*Chicken Test for Doneness (per Washington Fryer Commission)*

No matter what method you use for cooking chicken, the most accurate test for doneness is a meat thermometer. Since chicken is never ready to be served until it is done, always be sure it is completely cooked. Whole or bone-in chicken should reach an internal temperature of 180°F, and boneless chicken should be cooked to 165°F.

Other indicators for doneness include:
- A fork or toothpick can be inserted with ease.
- The juices should be clear, not pink.
- Bone joints move easily.