

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.