



RECIPE | BERRIES

STRAWBERRY BBQ CHICKEN



15 min
PREP



4



easy

40 min

25 min
COOKING

INGREDIENTS

- 12 oz Pure Flavor® Sweet Blooms® Strawberries, sliced
- 4 boneless, skinless chicken breasts
- 1 cup barbecue sauce
- ¼ cup red onion, finely chopped
- 2 tbsp olive oil
- 2 tbsp butter
- 2 tbsp brown sugar
- 2 tbsp balsamic vinegar
- 2 tbsp honey



DIRECTIONS

- 1 Preheat oven to 350° F. In a large ovenproof skillet, heat oil over medium-high heat. Brown chicken on both sides. Remove from pan. In the same pan, heat butter over medium-high heat. Add onion; cook and stir until tender, about 1 minute.
- 2 Stir in barbecue sauce, brown sugar, vinegar and honey. Bring to a boil. Reduce heat; simmer, uncovered, until thickened, about 4-6 minutes. Return the chicken to the pan. Bake until a thermometer reads 165° F, 12-15 minutes. Stir in strawberries and serve.