

Balsamic Raspberry Chicken

½ cup raspberry preserves

2 tablespoons balsamic vinegar

1 tablespoon raspberry flavored liqueur

4 boneless skinless chicken breasts

3 teaspoons dried, or fresh, thyme leaves

½ teaspoon salt

¼ teaspoon pepper

2 tablespoons olive oil

¼ cup chopped shallots

½ cup fresh raspberries

2 tablespoons butter

1. Between pieces of plastic wrap or waxed paper, place each chicken breast smooth side down; gently pound with flat side of meat mallet or rolling pin until about ¼ inch thick. Sprinkle chicken on both sides with thyme, salt and pepper.
2. In large skillet, heat oil over medium-high heat. Add chicken; cook 8 to 10 minutes, turning once, until no longer pink in center. Remove chicken to plate; cover to keep warm.
3. Add raspberry liqueur, balsamic vinegar, and raspberry preserves to pan.
4. Add shallots and chicken to pan; cook 1 to 2 minutes, turning frequently.
5. Turn off heat; add butter and stir until butter is incorporated.
6. Place chicken on plate, spoon sauce over chicken. Top with raspberries.