

## Chicken

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# Cranberry Salsa Chicken

Taste of Home One-Dish Meals

**Servings: 4**

**4 4-ounce boneless/ skinless chicken breasts**

**1 tablespoon olive oil**

**1 jar (16 oz) chunky salsa**

**1 cup dried cranberries**

**1/4 cup water**

**1 tablespoon honey**

**2 cloves garlic, minced**

**3/4 teaspoon ground cinnamon**

**1/2 teaspoon ground cumin**

**2 cups hot cooked couscous**

**1/4 cup slivered almonds, toasted**

In a large nonstick skillet, saute' chicken in oil until browned on both sides.

In a small bowl, combine the salsa, cranberries, water, honey, garlic, cinnamon and cumin; mix well. Pour over chicken.

Cover and cook over medium-low heat for 10 to 15 minutes or until a meat thermometer reads 170 degrees.

Serve with couscous. Sprinkle with almonds.

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Per Serving (excluding unknown items): 104 Calories; 8g Fat (66.4% calories from fat); 2g Protein; 7g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 2mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 1/2 Fat; 1/2 Other Carbohydrates.