



Cider Glazed Chicken

Based on [The Kitchen Witch's Adaptation](#) of [Cooking Light's Recipe](#)

- 1 tablespoon butter
- 4 boneless chicken breast cutlets
- 1/4 teaspoon kosher salt
- 1/2 cup apple cider
- 1 teaspoon dijon mustard

Pat chicken cutlets dry and season with salt.

Melt butter in a large, nonstick frying pan over medium high heat. Add chicken to pan and cook 3 to 5 minutes per side or until cooked through. Transfer the chicken to a plate and cover with foil to keep warm.

Add the apple cider and mustard to the pan, scraping up any bits off the bottom, and cook for 3 to 5 minutes or until reduced and syrupy. Taste for seasoning and add salt and pepper as desired.

Return the chicken to the pan, coat with the sauce, and serve with rice, noodles, or mashed potatoes.

cider glazed chicken in wine was posted by wendi on 16 march 2011 at bonappetithon.com