



## Chicken & Broccoli w/ Apricots & Pine Nuts

Olive oil

4 boneless skinless chicken breasts

6 dried apricots, sliced

2 Tbsp pine nuts (can be omitted if you react to pine nuts)

2 garlic cloves, sliced

1-2 packages of broccoli florets

Heat 2 tsp. olive oil in a large skillet over medium heat. Season the chicken with 1/4 tsp salt and pepper and cook until the chicken is golden brown and cooked through (7-8 minutes per side). Cook the broccoli as directed on the package. Meanwhile, heat 1 Tbsp olive oil in a second skillet over medium-high heat. Add the apricots, pine nuts, and garlic and cook, stirring, until the pine nuts and garlic are golden brown (2-3 minutes). Drain the broccoli and add the apricots, garlic, and pine nuts. Serve with the chicken.

*adapted from Real Simple*

