



Caramelized Onion Chicken

Ingredients

- 1 pound chicken breast tenders
- salt and pepper to taste
- 1 teaspoon [Fustini's Rosemary olive oil](#)
- 1/2 cup white onion, sliced
- 1/2 cup [Fustini's Onion Balsamic jam](#)
- 1 tablespoon [Fustini's Vinoso red wine vinegar](#)
- 1 tablespoon low-sodium soy sauce
- 1 teaspoon ginger, minced
- 1/2 teaspoon rosemary, chopped

Sharon's Hint

Adapted from "myrecipes.com"

Directions

Step 1.

Sprinkle chicken with salt and pepper. Heat oil in a large nonstick skillet over medium-high heat. Add onion, and sauté 2 minutes. Add chicken to pan; sauté 8 minutes or until chicken is done. Remove onion and chicken from pan. Add jam and remaining ingredients to pan; cook 2 minutes, stirring constantly with a whisk. Return chicken mixture to pan; cook 4 minutes, stirring occasionally.