



**Pomegranate Molasses Glazed
Chicken**

Ingredients

- 1/4 cup red wine
- 1/4 cup [Fustini's Vinoso vinegar](#)
- 1 cinnamon stick
- 1/8 teaspoon fennel seeds
- 1/2 teaspoon black peppercorns
- 1/8 teaspoon cardamom seeds
- 6 chicken breasts, boneless and skinless
- 1 cup chicken stock
- Pomegranate Molasses Glaze
- Apple and Blackberry Chutney
- fresh cilantro, chopped

Pomegranate Molasses Glaze

- 1/4 cup pomegranate juice
- 1/4 cup [Fusitni's Pomegranate balsamic](#)
- 2 tablespoons molasses

Apple and Blackberry Chutney

- 1 tablespoon butter
- 1 tablespoon [Fustini's Medium SELECT olive oil](#)
- 1 teaspoon fresh ginger
- 1 apple, peeled, seeded and small diced
- 1 pear, peeled, seeded and small diced
- 1 plum, seeded and diced
- 1/2 pint blackberries
- 3 tablespoon [Fustini's Asian Blackberry balsamic](#)

Directions

Step 1.

Place the red wine, vinoso, cinnamon stick, fennel seeds, peppercorns and cardamom in a small saucepan and bring to a simmer. Turn the heat off and let the mixture steep for 30 minutes. Strain and chill. Once the marinade is chilled, divide in half, reserving half for the sauce. Add the chicken breasts to the other half and stir to coat. Marinate the chicken overnight.

Step 2.

Grill or sear the chicken in a hot pan until the internal temperature is 165 degrees. Immediately brush the chicken several times with the pomegranate Molasses Glaze and allow to rest a few minutes. Make a sauce by adding the chicken stock to the reserved marinade and bring to a boil over medium heat. Turn the heat to low and simmer until slightly thickened.

To serve: Pour some sauce over the bottom of a serving plate. Cut the chicken against the grain into slices and fan them on the sauce. Spoon Apple and Blackberry Chutney over the top and garnish with cilantro.

Step 3. Pomegranate Molasses Glaze

Heat the pomegranate juice and balsamic over low heat until reduced by a third, 6-8 minutes. Let cool, then add the molasses. Stir and keep at room temperature until ready to use.

Step 4. Apple and Blackberry Chutney

Place all the ingredients in a small saucepan and bring to a simmer over low heat. Cook until the fruit has broken down and the chutney has thickened, 30-40 minutes. Refrigerate until ready to use.