

RECIPE CORRECTION

This Week's Serving Up Savings Recipe Hawaiian Chicken with Cashews contained 2 typographical errors.

**1. INGREDIENT: 1/4 CUP BLACK PEPPER
SHOULD READ 1/4 TSP. BLACK PEPPER**

**2. DIRECTIONS: BROWN CHICKEN FOR 45 MINUTES
SHOULD READ BROWN CHICKEN FOR 4 TO 5 MINUTES**

We sincerely regret any inconvenience this may have caused.



**SERVES 4 for \$3
PER SERVING**

KEY INGREDIENT SHOPPING LIST

Boneless & Skinless Chicken Breasts	lb \$2.69
1 (20 oz) can Geisha pineapple chunks	80¢
1 (9 oz) can Weis Quality Whole Salted Cashews	\$4.99
1 (64 oz) bottle Weis Quality White Vinegar	\$1.69
1 (10 oz) bottle Weis Quality Soy Sauce	\$1.69
1 (12 oz) jar Weis Quality Apricot Preserves	\$1.99

PRICES EFFECTIVE FEBRUARY 19 THROUGH FEBRUARY 25, 2009

Hawaiian Chicken with Cashews

- 4 (4 oz) Boneless & Skinless Chicken Breasts
- 2 Tbsp Weis Quality Canola Oil
- 1 (20 oz) can Geisha pineapple chunks, drain and reserve juice
- 1/4 cup Weis Quality White Vinegar
- 1/4 tsp ground black pepper
- 2 tsp Weis Quality Soy Sauce
- 1/2 cup sugar
- 1 cup Weis Quality Whole Salted Cashews
- 3 Tbsp Weis Quality Apricot Preserves
- 1 Tbsp cornstarch (optional)

Pre-heat oven to 375°F.

Heat a large skillet over medium heat. Brush chicken breasts evenly with canola oil; add to skillet and cover. Brown chicken for 4 to 5 minutes on all sides, turning occasionally. Transfer chicken to a roasting pan.

Meanwhile, in a medium bowl, combine pineapple juice, vinegar, soy sauce, sugar, preserves and pepper. Pour sauce over chicken and bake for one hour. During the last 10 minutes, stir-in pineapple chunks. Remove from oven. Transfer chicken to a serving platter.

Optional: For thicker sauce, pour sauce back into skillet and heat over medium-high heat. In a small bowl, mix 1 tbsp cornstarch with 1 tbsp cold water; mix until smooth before adding to hot liquid. Bring sauce to a simmer, stirring constantly until thickened and sauce appears clear.

Pour sauce over chicken, sprinkle with nuts and serve.

Serving Suggestion: Serve over white or whole grain brown rice with steamed fresh asparagus.