

Here is a terrific chicken recipe that is a family pleaser. The “breeding” on the chicken is tender and delicious, and a refreshing change from matzah meal.

### **Baked Apricot-Ginger Chicken**

From Susan Ringel

4 whole boneless chicken breasts  
Two 1 3/4 ounce boxes Passover mandlen/soup nuts  
1 teaspoon ground ginger  
1/2 teaspoon salt  
1/4 teaspoon ground white pepper  
2 large eggs (or 1/2 cup egg substitute)  
1 teaspoon freshly squeezed lemon juice  
One 8-ounce jar apricot preserves  
1/2 cup white wine  
2 Tablespoons margarine, melted

1. Preheat the oven to 350 degrees
2. Place the mandlen in a baggie and smash with a rolling pin to make crumbs.
3. Combine the mandlen crumbs, ginger, salt and pepper in a shallow dish.
4. Beat eggs in a small bowl with the lemon juice and pour into a pie plate. Dip the chicken into the egg mixture and then the crumb mixture. Arrange in a 9x13 pan.
5. In a small saucepan, combine the preserves, wine and margarine. Cook and bring to a boil. Pour around the chicken breasts (if you pour it over the chicken, all of the breeding will float off) and bake for 30-40 minutes or until done.