

## **Apricot Chicken**

This recipe is an oldy but a goody and is really easy to make. It is one of my favorites. The *Firestick Chardonnay* is a perfect pairing displaying tropical fruit characters of pineapple, juicy ripe nectarines, apricots and mango with a hint honeydew melon. The wine finishes crisp and clean which ensures it will pair well with this dish.

### **Ingredients:**

8 pieces boneless, skinless chicken breasts  
1 pkg. onion soup mix  
1 (8 oz.) bottle French salad dressing  
1 can apricot halves (approximately 16 oz.)

### **Directions:**

Heat oven to 350 degrees. Mix onion soup, French dressing and juice from apricots. Set aside. Wash chicken breasts and place in an oblong (9 x 13) baking dish. Top chicken with liquid mixture and apricots. Bake for 45 minutes. Serve with rice. Serves 4.

### **Wine Pairing:**

*Firestick Chardonnay*