

Glazed Chicken Breasts

- 3 large chicken breasts, split
- 4 Tbsp flour
- 3 packets **G Washington Golden Seasoning & Broth**
- ¼ cup butter or margarine, melted
- 1 cup water
- ½ cup chutney

Preheat oven to 325F. Remove skin from chicken breasts. Mix flour with **G Washington Golden Seasoning & Broth**; reserve 1 Tbsp. Coat chicken pieces with seasoned flour and brown until golden in melted butter. Place in 2 quart oblong baking dish. Stir reserved flour into drippings in skillet. Slowly add water and stir until slightly thickened. Add chutney and stir until blended. Pour sauce over chicken. Cover with foil and bake 45 minutes. Remove cover and bake for 15 additional minutes.

Serves 6.

