

Just a Pinch

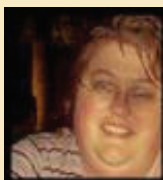


Sharing Hometown Recipes, Cooking Tips and Coupons

By Janet Tharpe

Simple, Flavorful Open-Faced Grilled Chicken & Apricot Sammies

"Simply divine!"



Amanda Smith
Washington, IL
(Pop. 15,134)

The sweet and savory flavor combination makes Amanda Smith's Open-Faced Grilled Chicken & Apricot Sammies one tasty sandwich. Walnuts add a nice crunch, while the apricots give this recipe the perfect sweetness. And the balsamic glaze? Well, that tops off the sandwich perfectly!

See step-by-step photos of Amanda's recipe plus thousands more from home cooks nationwide at:

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Open-Faced Grilled Chicken & Apricot Sammies



-Janet

What You Need

- 1 can ready made pizza dough (13.8 oz)
 - 6 1/2 oz garlic and herb soft spreadable cheese
 - 1/2 c walnuts, toasted and chopped
 - 2 c grilled chicken breast, chopped
 - 1/2 c dried apricots, chopped
 - 2-3 tbsp balsamic glaze
- Balsamic Glaze
- 1 c balsamic vinegar

Directions

- Preheat oven to 425 degrees.
- Press out pizza dough into a 12x8 inch rectangle.
- Using a 3 1/2 inch round cookie or biscuit cutter, cut out 8 circles from dough.
- Grease cookie sheet with cooking spray and place circles 1 inch apart on sheet.
- Bake for 4 minutes.
- Let pizza crust circles slightly cool. Then, spread the garlic and herb cheese on top of each circle.

- Sprinkle with toasted walnuts, pressing them into the cheese.
- Next, top each with 1/4 cup of chopped grilled chicken breast.
- Then, sprinkle each with chopped dried apricots.
- Drizzle each sammie with balsamic glaze.

Balsamic Glaze

- In a small saucepan bring the balsamic vinegar to a boil over medium-high heat.
- Cook stirring until reduced to 3 to 4 tablespoons.

Submitted by: Amanda Smith, Washington, IL (Pop. 15,134)

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