

# Cashew Crusted Chicken Over Pineapple Rice

## Ingredients

4 H-E-B Natural Boneless, Skinless Chicken Breasts

8 Oz Hill Country Fare Crushed Pineapple, drained

1/2 cup(s) Texas Star Nut Cashews Roasted Unsalted

3 Tbsp H-E-B Onion and Garlic Restaurant Style Premium Croutons

1 H-E-B Large Grade AA Eggs, beaten

1 cup(s) H-E-B Long Grain Rice, uncooked

1/2 cup(s) basil, packed and finely chopped



## Instructions

Heat oven to 400°F.

Spray a 7 x 11-inch baking dish with nonstick cooking spray.

Spread pineapple over bottom of dish and set aside.

Place cashews and croutons in a food processor and pulse 10-12 times or until finely chopped.

Pour mixture into a shallow dish.

Beat egg in a separate shallow bowl.

If thicker than 1/2-inch uniform thickness, pound chicken breasts between 2 sheets of plastic wrap or wax paper.

Dip chicken in egg and then in nut mixture; arrange pieces over pineapple in baking dish.

Bake 20-30 minutes or until juices run clear.

While chicken bakes, prepare rice according to package directions.

Remove chicken from baking dish.

Add cooked rice and basil; toss with pineapple and juices from chicken.

Serve chicken over rice.







