



Pan Seared Breast of Chicken with Kumquat Chutney
Serves 4

For Chicken

1/4 cup fresh limejuice (about 2 limes)
1 tablespoon grated peeled fresh ginger
1 tablespoon olive oil
3 garlic cloves, crushed
4(6-ounce) boneless skinless chicken breast halves
Salt and Pepper to taste
1/4 cup olive oil

For Chutney

1 cup kumquats, halved and seeded (about 15)
2/3 cup sugar
1/2 cup white wine vinegar
1/4 cup finely chopped red onion
1 teaspoon minced peeled fresh ginger
1/2 jalapeño pepper, finely chopped
1/4 cup finely chopped fresh basil
2 tablespoons finely chopped fresh parsley
2 tablespoons fresh lime juice

For the chicken, combine lime juice, ginger, 1 tablespoon olive oil, and garlic in a large zip-top plastic bag. Add chicken, seal and marinate in refrigerator 2 hours. Remove chicken from marinade, and discard marinade. Season chicken with salt and pepper. Heat a large nonstick skillet over medium-high heat; coat pan with 1/4 cup olive oil. Add chicken and cook for 4 minutes on each side until chicken is cooked through.

To prepare chutney, while the chicken marinates, combine kumquats sugar, vinegar, onions, ginger, and jalapeno in a saucepan; bring to a boil. Cover, reduce heat, and simmer 40 minutes. Remove from heat, and stir in basil, parsley, and 2 tablespoons limejuice. Serve warm or at room temperature over chicken.