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## **DJ CHEF' S APPLE-HONEY GLAZED CHICKEN With Butternut Squash infused with White Tea**

### **Pre-prep:**

Marinate chicken in steeped Village Tea Company Classic White Tea in a zip lock bag (enough tea to cover chicken)

### **Ingredients:**

2 Chicken breast, cubed bite size  
1 Tablespoon olive oil  
1 small Granny Smith Apple, diced, skin on!  
½ cup of Butternut Squash, peeled, cubed & par boiled  
¼ cup Onions, diced  
¼ cup of Village Tea Company Classic White Tea (steeped amount)  
1 Tablespoon Apple Cider  
¾ Cup of Apple Cider  
½ Cup of low sodium Chicken broth  
¼ Cup of Honey  
1 teaspoon Cayenne Pepper  
2 Tablespoons of unsalted Butter  
Juice of 2 Lemons  
Salt & Pepper to Taste

### **Procedure:**

Heat a sauté pan on medium flame. Add canola oil. Sauté Chicken & onions until chicken is lightly browned. Add the Apples & Squash & Sauté for 1 minute. Add the white tea & vinegar and deglaze the pan. Add the Apple cider & chicken broth & reduce for 4 minutes. Finish the sauce by stirring in butter, honey & cayenne & squeeze in the lemon juice! Add Salt & pepper to taste.

### **Presentation:**

Serve over wild rice & a glass of bold red wine.