

## **Hawaiian Chicken**

Recipe Cookbook: FRENCH'S® Famous Cookbook

### **INGREDIENTS:**

1 lb boneless skinless chicken breasts, cut into 2-inch pieces  
1 can (20 ounces) pineapple chunks in juice  
1/2 C FRENCH'S® Honey Mustard GRILL & GLAZE Sauce  
1 green or red bell pepper, cut into chunks

### **DIRECTIONS:**

Heat 1 TBS oil in nonstick skillet. Cook chicken 5 minutes till well browned; drain.

Add remaining ingredients. Bring to boiling. Reduce heat to medium-low; simmer 5-8 minutes till chicken is no longer pink in center & sauce thickens slightly. Serve with rice if desired.

Serves: 4