

## **Apricot-Glazed Coconut-Chicken Bites**

**Gluten Free** 







ANTIPASTI

1 pound chicken breast boneless skinless cut into 1-inch pieces

0.5 cup alouette garlic & herbs spreadable cheese

STARTER

SNACK

**APPETIZER** 

## Ingredients

0.3 cup butter melted
0.5 cup condensed milk sweetened
2 tablespoons dijon mustard
0.7 cup coconut flakes flaked
0.5 teaspoon salt
0.5 teaspoon paprika

	2 tablespoons honey
	2 tablespoons dijon mustard
	1 tablespoon vinegar white
	1 serving mustard hot
	1.5 cups frangelico
Eq	puipment  bowl
$\overline{\Box}$	frying pan
П	oven
	baking pan
Di	rections
	Heat oven to 425°.
	Spread 2 tablespoons of the melted butter 15x10x1-inch baking pan.
	Mix sweetened condensed milk and 2 tablespoons Dijon mustard.
	Mix Bisquick, coconut, salt and paprika. Dip chicken into milk mixture, then coat with Bisquick mixture.
	Place coated chicken in pan.
	Drizzle remaining butter over chicken.
	Bake uncovered 20 minutes.
	Meanwhile, in small bowl, stir together spreadable fruit, honey, 2 tablespoons Dijon mustard and the vinegar. Turn chicken; brush with apricot mixture.
	Bake 10 to 15 minutes longer or until chicken is no longer pink in center and glaze is bubbly.
	Serve with hot mustard.
Nutrition Facts	
	PROTEIN 20.08% FAT 55.72% CARBS 24.2%

## **Properties**

## **Nutrients** (% of daily need)

Calories: 65.45kcal (3.27%), Fat: 4.14g (6.36%), Saturated Fat: 2.09g (13.05%), Carbohydrates: 4.04g (1.35%), Net Carbohydrates: 3.7g (1.34%), Sugar: 3.41g (3.79%), Cholesterol: 12.92mg (4.31%), Sodium: 104.75mg (4.55%), Alcohol: Og (100%), Alcohol %: O% (100%), Protein: 3.35g (6.71%), Selenium: 5.58µg (7.97%), Vitamin B3: 1.35mg (6.74%), Vitamin B6: 0.1mg (5.18%), Phosphorus: 42.92mg (4.29%), Manganese: 0.05mg (2.73%), Vitamin B5: 0.23mg (2.32%), Potassium: 75.56mg (2.16%), Vitamin B2: 0.03mg (2.02%), Vitamin A: 86.48IU (1.73%), Magnesium: 6.79mg (1.7%), Calcium: 14.9mg (1.49%), Fiber: 0.35g (1.38%), Vitamin B1: 0.02mg (1.1%), Zinc: 0.16mg (1.07%)