

## Subarashii Kudamono Recipe Cards

Please print and cut along the dotted lines to add these 6"x 4" recipe cards to your collection.



SUBARASHII  
KUDAMONO.  
GOURMET  
ASIAN  
PEARS

### Subarashii Kudamono

#### Gluten Free, dried Asian Pear & Pecan Crusted Chicken

Serves 4

#### Ingredients

- 1 cup Subarashii Kudamono Dried Asian Pears, chopped
- ½ cup pecans, chopped
- 4 skinless, boneless chicken breasts
- 1 teaspoon salt
- ½ teaspoon black pepper
- Cooking spray or oil mister

[www.wonderfulfruit.com](http://www.wonderfulfruit.com)

[www.winesofsubarashii.com](http://www.winesofsubarashii.com)



SUBARASHII  
KUDAMONO.  
GOURMET  
ASIAN  
PEARS

### Subarashii Kudamono

#### Directions

Preheat oven to 375 degrees and place oven rack in the lower middle position. Spray a wire rack with cooking spray or oil and place on a baking sheet. (If you do not have a wire rack, use the oven rack and place a sheet pan beneath it.) Combine pears and pecans in a shallow bowl. Rinse chicken and pat dry.

Press chicken breasts, one at a time, into pear/pecan mixture, flip and coat other side. Move coated chicken to rack and press any loose coating onto chicken. Coat both sides with cooking spray or oil. Bake for 20-25 minutes or until the center of the chicken reaches 165 degrees. Remove chicken to a platter and let rest for 5 minutes. Serve with rice and vegetables.

-chef lesle

[www.wonderfulfruit.com](http://www.wonderfulfruit.com)

[www.winesofsubarashii.com](http://www.winesofsubarashii.com)