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Apricot Glazed Chicken with Kellogg's® All-Bran® cereal

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Ingredients

- 3 cups apricot preserves
- 1/2 cup mayonnaise
- 1/4 cup ketchup
- 1 teaspoon dry mustard
- 24 chicken breasts, split, boneless, skinless
- 1 1/2 cups onions, finely chopped
- 1 1/2 cups celery, finely chopped
- 1 1/2 cups mushrooms, thinly chopped
- 1/3 cup margarine
- 1 quart Kellogg's Ready to Eat Cereal **Kellogg's® All-Bran®**
- 1 1/2 cups chicken broth
- 3 cups water chestnuts
- 1 1/2 teaspoons salt
- 1 teaspoon black pepper
- 1 teaspoon sage

Directions

1. Combine preserves, mayonnaise, ketchup and mustard; refrigerate.
2. Place chicken breasts between waxed paper and pound to 1/4-inch thickness, being careful not to tear meat; set aside.
3. Sauté onions, celery and mushrooms in margarine; remove from heat. Add **Kellogg's® All-Bran®** cereal and remaining ingredients, mixing until thoroughly combined and cereal has absorbed liquid.
4. Using No. 16 scoop, portion cereal mixture onto each breast. Folding in slides, roll each breast to enclose stuffing. Place seam side down in 20 x 10 x 2-1/2 inch counter pans. Cover with apricot sauce.
5. Bake at 350°F; uncovered, about 45 minutes or until chicken is tender.

Servings: 24

