



## Grilled Chicken with Apricot Jam

Slice 2 chicken breasts horizontally. Marinate in 1 tbsp. Worcestershire Sauce and 2 tbsp. Robert Lambert's Apricot Jam. Grill for 3 minutes on each side, until cooked through. Top with more jam.

Serve with **Quinoa**:

1 cup quinoa cooked over low heat with 2 cups chicken stock, 20 minutes.

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### **Radicchio and Endive Slaw:**

1 head radicchio, sliced  
2 Belgian endive, sliced

Dress with your favorite slaw dressing or:

### **Citrus Spiked Poppy Seed Dressing**

2 tbsp. Robert Lambert's Meyer Lemon Syrup or White Grapefruit Syrup  
2 tbsp. honey  
2 tbsp. white vinegar  
1/4 tsp. salt  
1/2 tsp. dry mustard  
1/2 tsp. poppy seeds  
1/3 cup vegetable oil

In a small jar shake all ingredients together but the oil; add the oil and shake again.

**SERVES 4**