

**Pechugas en Salsa de Guayaba
(Chicken breast with Guava sauce)**

Ingredients:

4 boneless, skinless chicken breasts (may cut into smaller pieces if desired)
1 clove garlic
4 Tbsp. guava paste
(may substitute 1/4 cup guava nectar + 2 Tbsp. sugar & cornstarch to thicken)
1/2 cup red cooking wine
1 medium shallot, sliced
1/4 cup chicken broth
Fresh cilantro and oregano, chopped, to taste
Salt and pepper to taste

Preparation:

Season breasts with salt and pepper.
Cook over skillet, about 8 minutes on each side.
Remove chicken from skillet.
Sauté shallot and garlic over chicken juices in skillet for approx. one minute
Add wine and chicken broth.
Reduce and add guava paste (or guava nectar mixture)
Add salt, pepper and herbs after removing from heat.
Pour sauce over chicken.