Almond Crusted Chicken w/Apple Onion Sauce

NIBBLEDISH CONTRIBUTOR

Ingredients

1.5 lbs chicken breast (diced)
12 oz raw almonds
3 tbsp brown sugar
1 tsp paprika
1 tsp black pepper
1 tsp red pepper
2 tsp salt
2 eggs

1 large onion
2 shallots
1 gala apple
1 granny smith apple
16 oz chicken stock
6 oz apple cider
8 oz white wine
2-3 tbsp flour
handful of dried cranberries

Instructions

The Chicken:

1. Pulverize the almonds in a food processor until they're about breadcrumb size

2. In a bowl, mix the almonds, sugar, paprika, black & red peppers, and salt to create the coating for the chicken.
3. Dip chicken in egg and dredge through almond mix
4. Pan fry chicken pieces in vegetable oil until crispy, put aside on a dish and cover

The Sauce:

1. Dice onion, shallots, and (peeled) apples
2. Heat olive oil in a pan and add onion, shallot, apple, and flour
3. Saute until apples are soft and onions have cooked down a bit, 6-8 minutes
4. Add wine, chicken stock, apple cider, and cranberries
5. Bring to a boil, and then lower heat to simmer, 20-30 minutes
6. Add chicken and mix to coat