

## Poached Chicken with Juniper Berries

4 boneless, skinless chicken breast halves  
1 tablespoon plus 1 teaspoon HERB-OX<sup>®</sup> chicken flavored bouillon granules  
½ teaspoon fresh ground black pepper  
2 teaspoons olive oil  
2 cups water  
½ cup dry white wine  
1 tablespoon juniper berries, lightly crushed  
3 sprigs fresh thyme

Lightly season chicken breasts with 1 teaspoon chicken flavored bouillon and pepper. In a large deep saucepan, in a small amount of olive oil, lightly brown chicken breasts on both sides; remove chicken from pan and set aside.

To same pan, add water, remaining bouillon, wine, berries, and fresh thyme sprigs. Bring mixture to a boil and let simmer for 2 minutes. Return the chicken breasts to the pan and allow to cook for 12-15 minutes, turning halfway through the cooking, until the chicken breasts are fully cooked and tender.

Remove the chicken from the pan, cover and set aside. Bring the liquid in the pan to a boil. Boil for 3-5 minutes or until the liquid has been slightly reduced. To serve, place the chicken breasts on a platter and top with the sauce. Garnish, if desired, with fresh thyme sprigs.

Serves 4

