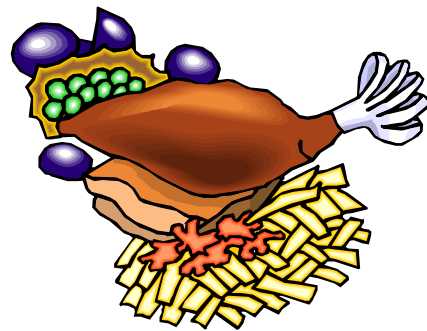


Teriyaki Chicken

Submitted by
the Culinary
Academy

Ingredients

- 8 boneless chicken breasts
- 2 cups pineapple juice
- 1 cup soy sauce
- 3 tablespoon honey
- 2 lbs. Mushrooms
- 1/4 cup cornstarch



Directions

Preheat oven to 450°

Place chicken in 3 quart shallow baking dish.
Combine juice, soy sauce, and honey.
Pour over chicken .

Add mushrooms to chicken to and coat with marinade. Bake 20 minutes. Spoon 1/2 cup pan juices into small bowl.

Stir in cornstarch. Pour back into pan, spooning sauce over chicken and mushrooms.
Return to oven and bake 20 minutes longer or until chicken is tender. Cut chicken into slices.

Serve.