

Citrus-Glazed Chicken



PREPARATION TIME
15 minutes



COOKING TIME
30 minutes



PERFECT PARTNER
orange slices



Fresh minced garlic is the secret behind this tangy chicken dish.

If your garlic has begun to sprout, don't despair. Cut the clove in half and remove the green core. You can then mince the rest of the clove.

SHOPPING LIST

- chicken breasts • orange juice
- soy sauce • hot pepper sauce

ON HAND

- oil • paprika • garlic

INGREDIENTS

- 6 bone-in chicken breasts (6 ounces each)

MARINADE:

- $\frac{1}{2}$ cup soy sauce
1 cup orange juice
1 tablespoon paprika
2 cloves garlic, minced
 $\frac{1}{8}$ teaspoon hot pepper sauce
 $\frac{1}{4}$ cup vegetable oil

SERVES **6**

COOKIN' *Express*

- To ensure better absorption when making a quick marinade, lightly score the chicken neck to expose the meat underneath.
- Preheating the broiler and broiler pan will ensure that the chicken will cook more quickly and evenly.

Make Ahead

Mix the marinade the night before in a stainless steel bowl; add chicken. Cover and refrigerate overnight for extra flavor.

◆ VARIATION

Use pineapple juice instead of the orange juice for a tropical version that will really wake up your taste buds!

1 Place chicken breasts in a shallow dish.

For marinade, mix soy sauce, orange juice, paprika, garlic, hot pepper sauce and oil in a medium bowl. Reserve about $\frac{1}{3}$ of marinade.



2 Pour marinade over chicken. Cover; marinate in refrigerator for about 10 minutes. Preheat broiler. Remove chicken from marinade; discard marinade in dish.

3 Place chicken skin side down on a broiler pan. Brush with some reserved marinade. Broil chicken for 15 minutes, basting twice.



4 Turn chicken. Broil, basting several times, for 12 minutes longer. Arrange chicken on a serving platter.