

Citrus-Sauced Chicken



PREPARATION TIME
20 minutes



COOKING TIME
30 minutes



PERFECT PARTNER
steamed broccoli



If your family likes just the chicken's white meat or just the dark meat, you will save money and eliminate waste by purchasing the pre-cut chicken pieces your family prefers.

SHOPPING LIST

- chicken
- fresh parsley
- lemonade concentrate

ON HAND

- flour
- salt
- oil
- brown sugar
- ketchup
- vinegar

INGREDIENTS

- 1/4 cup all-purpose flour
- 1 teaspoon salt
- 1 (3-pound) chicken, quartered
- 2 tablespoons vegetable oil
- 1 (6-ounce) can frozen lemonade concentrate, thawed
- 3 tablespoons light brown sugar
- 3 tablespoons ketchup
- 1 tablespoon vinegar
- 1/4 cup chopped fresh parsley

SERVES **4**

COOK'IN *Express*

• Always allow air to circulate in the skillet around the chicken—do not overcrowd. If the pieces are too close together in the skillet, the chicken will steam and not brown.

Make Ahead

Prepare the chicken with the sauce up to 4 hours before cooking. Refrigerate until ready to use.

◆ VARIATION

For a different citrus flavor; substitute limeade concentrate for the lemonade.

- 1** Preheat oven to 350°F. Mix flour and salt in a small bowl. Coat chicken pieces with flour mixture.



- 2** Heat oil in a large skillet over medium-high heat; add chicken. Cook until browned on all sides, about 10 minutes. Arrange chicken in a large baking pan.

- 3** Combine lemonade concentrate, brown sugar, ketchup and vinegar in a bowl; mix well. Pour over chicken. Bake for 30 minutes or until juices run clear when pierced with a knife.



- 4** Arrange chicken on a serving platter and drizzle with cooking juices. Sprinkle parsley over top.