

Orange-Honey Chicken



PREPARATION TIME
5 minutes



COOKING TIME
55 minutes



PERFECT PARTNER
buttered noodles



Honey is significantly less expensive when bought in large quantities. Generic brands often supply the biggest savings without sacrificing taste. Though keep an eye out for popular brands that go on sale.

SHOPPING LIST

• chicken • orange juice

ON HAND

• honey • parsley • pepper

INGREDIENTS

- 4 chicken legs with thighs
- 1/4 cup orange juice
- 1/4 cup honey
- 1 teaspoon dried parsley
- 1/4 teaspoon pepper

SERVES **4**

COOKIN' Express

• Honey that has crystallized can be reconstituted right in its own jar. Remove the lid and microwave on HIGH for ten to fifteen seconds. Stir and repeat if necessary.

Make Ahead

Prepare the basting sauce in step 2 up to 4 hours ahead.

VARIATION

For a pungent orange flavor, use orange blossom honey.

1 Preheat oven to 375°F. Spray a baking dish with cooking spray. Arrange chicken in prepared dish.



2 Combine orange juice and honey in a small bowl; mix well. Stir in parsley and pepper.

3 Brush honey mixture over chicken, covering completely. Cover with foil.



4 Bake chicken until cooked through, basting occasionally, about 45 minutes or until juices run clear when pierced with a knife. Remove foil. Bake until browned, about 10 minutes.