

Rosemary-Orange Chicken



PREPARATION TIME

25 minutes



COOKING TIME

10 minutes



PERFECT PARTNER

green beans



Grand Marnier, the French orange-flavored liqueur, is usually more expensive than the domestically produced Triple Sec. This liqueur is an option to use instead of the orange peel.

SHOPPING LIST

- chicken
- fresh rosemary
- mandarin oranges
- orange
- orange juice
- chicken broth

ON HAND

- olive oil
- butter
- salt
- cooked pasta
- pepper

INGREDIENTS

- 4 skinless, boneless chicken breasts (4 ounces each)
- 3 tablespoons olive oil, divided
- 3 tablespoons chopped fresh rosemary
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 1 (11-ounce) can mandarin oranges, drained
- 1/4 cup orange juice
- 2 tablespoons grated orange peel or 1/4 cup orange-flavored liqueur
- 2 tablespoons butter
- 3 tablespoons chicken broth
- 2 cups hot cooked pasta
- 4 rosemary sprigs (optional)

SERVES 4

COOK'IN Xpress

• Save time by cooking the pasta several days ahead. When it is done, immerse the pasta in ice water to stop the cooking. Drain and toss with olive oil. Store in a resealable plastic bag.

Make Ahead

You can prepare the sauce in step 3 up to 8 hours ahead. Refrigerate until ready to use.

◆ VARIATION

Substitute saffron rice, available as a packaged mix, for the pasta to add a golden glow to this recipe.

1 Preheat oven to 450°F. Place chicken in a bowl. Drizzle with 1 tablespoon olive oil. Sprinkle with rosemary, salt and pepper.



2 Heat remaining oil in a heavy skillet over medium heat; add chicken. Cook until browned on both sides, about 5 minutes. Reduce heat to low. Cook, covered, for 10 minutes or until cooked through.

3 Combine mandarin oranges, orange juice, orange peel, butter and broth in a small saucepan. Cook, stirring occasionally, until heated through, about 2 minutes.



4 Place chicken and sauce in a small baking dish. Bake for 10 minutes. Divide hot pasta among serving plates. Place chicken and sauce on top. Garnish with rosemary sprigs.