

Chicken with Orange Glaze

4 boneless, skinless chicken breasts (about 1 ¼ pounds)
2 tablespoons extra Virgin Olive Oil (EVOO)
1 tablespoon butter
1/3 cup Tennessee Gourmet® Apricot & Spice, Sassy (your choice of flavor)
2 tablespoons soy sauce
1 teaspoon cornstarch
½ cup orange juice

Preheat oven to 175° F.

On medium heat, add EVOO to a skillet. Allow temperature to increase and then add butter and chicken breasts. Cook chicken for about fifteen minutes, turning once, cook until no pink remains. Remove from the skillet and place in the oven to keep warm.

Add orange juice to the skillet and slowly sprinkle in the cornstarch to thicken. Add Apricot & Spice and soy sauce. Bring to a boil and cook for one minute, stirring constantly, until the glaze thickens.

Remove chicken from the oven and pour glaze onto chicken.