

Grilled Orange Chicken



This chicken is also great cooked, cooled, shredded and stuffed in pita bread with some feta cheese, sliced green onions and a bit of the cooked marinade as dressing

Serves 6

6 chicken breasts, boneless, skinless	1/4c sweet chili sauce
2 large oranges, zested and juiced	1/4c soy sauce
1t ginger, grated	1T shallot, finely minced
1/2c orange marmalade	2T olive oil

Whisk together orange juice and zest, ginger, orange marmalade, sweet chili sauce, soy sauce, shallot and olive oil. Pour into large zip~lock bag. Add chicken. Seal bag and refrigerate at least 2 hours.

Remove chicken from bag, and pour marinade in saucepan. Bring marinade to boil, reduce heat and simmer 10 minutes.

Preheat grill to medium~high. Spray grill grates with non~stick cooking spray. Cook chicken about 12~13 minutes each side or until juices run clear when chicken is pierced with a fork. While grilling, brush chicken with cooked marinade every 5 minutes.

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