

CITRUS-MARINATED CHICKEN BREASTS

PREP TIME 10 MINUTES

COOK TIME 35 MINUTES

TOTAL TIME 45 MINUTES

SERVES 4

INGREDIENTS:

- 2 garlic cloves, minced
- 1/2 cup fresh orange juice
- 1 tablespoon olive oil
- 1 tablespoon fresh lime juice
- 1 tablespoon lemon zest
- 1 tablespoon dried oregano
- 1/4 teaspoon crushed red pepper flakes
- 1/4 teaspoon salt
- 1/4 teaspoon black pepper
- 4 boneless, skinless chicken breasts (about 6 OZ. each)
- 2 tablespoon thinly sliced green onion

DIRECTIONS:

In medium bowl, whisk garlic, orange juice, oil, lemon juice and zest, oregano, crushed red pepper, salt and black pepper. Place chicken in large zip-top plastic bag: pour orange juice mixture over chicken. Seal bag, pressing out excess air; refrigerate 1 hour.

Preheat oven to 375. Remove chicken from marinade; discard marinade. Place chicken in 13 x 9" baking dish; bake 35 minutes or until internal temperature reaches 165.

Serve chicken sprinkled with green onion.

BONELESS SKINLESS CHICKEN BREAST

BIG DEAL PACKS

Approximate nutritional values per serving (3 chicken breast)

120mg Sodium 0g Fiber

209 Calories

6g Fat (1g Saturated)

2g Carbohydrates 34g Protein

94mg Cholesterol

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FRESH FROM OUR SERVICE CASE **Coastal Seafood** COOKED SHRIMP PEELED & DEVEINED

13/15 CT. | Previously Frozen Farm Raised | Indonesia \$12.99 LB.



Valley View Farms All Natural PORK BL Walkerville, MI \$1.79 LB.

