



# Noreen's Kitchen

## Jalapeno Orange Glazed Chicken

### Ingredients

6 chicken breast halves, cut into cutlets	1 cup orange marmalade
2 cups baby bell peppers, sliced	1 tablespoon balsamic vinegar
1 green bell pepper, cut into strips	1/2 cup orange juice
1 medium onion, sliced	1 can mandarin oranges, drained
4 cloves garlic, minced	2 teaspoons poultry seasoning blend
4 jalapeno peppers, sliced	

### Step by Step Instructions

Preheat oven to 350

Prepare a rimmed baking sheet with aluminum foil for easy clean up.

Set aside one of the sliced jalapenos for later.

Combine all the remaining vegetables together and spread evenly on the baking sheet.

Combine marmalade, vinegar and orange juice in a bowl and whisk to combine.

Dunk each piece of chicken into the prepared glaze and then place each piece on top of the vegetables waiting on the baking sheet.

Distribute any additional glaze evenly on top of the chicken.

Sprinkle the reserved jalapeno slices on top of the chicken.

Distribute the mandarin orange slices on top of the glazed chicken.

Bake for 45 minutes to an hour or until the chicken is cooked through and the juices run clear.

Remove from oven and allow to cool for 10 minutes before serving.

I served mine with an orange scented calico rice.

Leftovers may be stored in an airtight container in the refrigerator for up to 5 days.

**Enjoy!**