

Jam-Glazed Chicken

A delicious and sweet main dish featuring a jam-glazed chicken. The jam adds a unique flavor and caramelized glaze to the chicken, making it a perfect combination of sweet and savory.



Main Dish

30 min

Total time

Easy

Difficulty

350

kcal / serving

Ingredients

- 1 chicken breast
- 2 tablespoons jam (any flavor)
- 1 tablespoon soy sauce
- 1 teaspoon olive oil
- Salt and pepper to taste

Steps

- 1 Preheat the oven to 400°F (200°C).
- 2 In a small bowl, mix the jam, soy sauce, olive oil, salt, and pepper.
- 3 Place the chicken breast on a baking sheet and brush the jam mixture evenly on top.
- 4 Bake the chicken in the preheated oven for 20-25 minutes or until cooked through.
- 5 Serve hot and enjoy!