

Orange Chicken

This delicious orange chicken recipe is a quick and easy main dish. The citrus flavor of the oranges adds a depth of flavor and pairs perfectly with the chicken, for a truly delightful dish.



Main Dish

20 min

Total time

Easy

Difficulty

380

kcal / serving

Ingredients

- Ingredients:
- 1 boneless, skinless chicken breast
- 1 tablespoon olive oil
- 1/4 cup orange juice
- 2 tablespoons honey
- 1/2 teaspoon orange zest
- Salt to taste
- Freshly ground black pepper

Steps

- 1 Preheat the oven to 400 degrees F.
- 2 Rub the chicken breast with olive oil and season with salt and freshly ground pepper
- 3 Place the chicken on a baking sheet and bake for 15-20 minutes, until the chicken is cooked through.
- 4 In a small bowl, whisk together orange juice, honey, and orange zest.
- 5 Once the chicken has cooked, brush with the orange juice mixture.
- 6 Place the chicken back in the oven and bake for an additional 5 minutes.
- 7 Serve the chicken hot, with additional orange wedges, if desired.