

Sweet and Spicy Jelly Glazed Chicken

This unique dish combines the sweetness of jelly with a spicy kick to create a delicious glaze for tender chicken. A perfect blend of flavors that will impress your taste buds!



Main Dish

35 min

Total time

Easy

Difficulty

300

kcal / serving

Ingredients

- 1 chicken breast, 2 tbsp jelly (any flavor of your choice), 1/2 tsp chili powder, 1/4 tsp garlic powder, salt and pepper to taste

Steps

- 1 Preheat the oven to 375°F (190°C).
- 2 Season the chicken breast with salt, pepper, chili powder, and garlic powder.
- 3 Place the chicken breast in a baking dish.
- 4 In a small bowl, mix the jelly until smooth.
- 5 Brush the jelly glaze over the chicken breast.
- 6 Bake in the oven for 25-30 minutes or until the chicken is cooked through.
- 7 Serve hot and enjoy!