



## SWEET & SPICY PEPPER CHICKEN

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| 1 pound boneless, skinless<br>chicken breasts | 2-4 cloves garlic, crushed                                  |
| 2 Tbsp <b>TSG Extra Virgin Olive Oil</b>      | $\frac{3}{4}$ cup orange juice                              |
| 1 small onion, diced                          | $\frac{3}{4}$ cup <b>TSG Sweet &amp; Spicy Pepper Jelly</b> |
|   | $\frac{3}{4}$ cup <b>TSG Balsamic Vinegar</b>               |

1. Sauté onion and garlic in olive oil until onions are transparent. Add chicken breasts and brown.
2. Combine orange juice, Sweet & Spicy Pepper Jelly and Balsamic Vinegar and pour over chicken.
3. Cook over medium heat turning chicken breasts once or twice and stirring sauce to keep from sticking. Cook 30-40 minutes until chicken breasts are done.
4. Allow to rest for 10 minutes before serving.

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