







# Glazed Spicy Citrus Chicken

A tantalizing recipe featuring succulent chicken coated in a vibrant, sweet and spicy glaze. This dish is quick to prepare and delivers a burst of flavor in every bite.

 Dinner

 <b>Prep Time</b> 10 Minutes	 <b>Cook Time</b> 15 Minutes	 <b>Servings</b> Four Person
 <b>Difficulty</b> Easy	 <b>Diet</b> Non Veg	 <b>Ingredients</b> 8

## Directions

- In a bowl, whisk together the orange juice, soy sauce, sriracha, honey, minced garlic, and grated ginger to create the glaze.
- Heat the olive oil in a large skillet over medium heat.
- Add the chicken breasts to the skillet and cook for 5-7 minutes on each side, or until they are cooked through and golden brown on the outside.
- Once the chicken is cooked, pour the prepared glaze over the chicken in the skillet.
- Continue to cook for another 3-5 minutes, allowing the glaze to thicken and coat the chicken.
- Once the chicken is fully glazed, remove it from the skillet and let it rest for a few minutes.
- Serve the chicken with extra glaze poured over the top and garnish with fresh herbs or slices of orange, if desired.

## Ingredients

Name	Measurement	Quantity	Notes
Sriracha	Tablespoons	1	
Soy sauce	Tablespoons	2	
Honey	Tablespoons	1	
Garlic clove	Other	2	Minced
Chicken breast	Pieces	4	Or thighs can be used
Ginger	Teaspoons	1	Grated
Orange juice	Cups	1/4	

Name	Measurement	Quantity	Notes
Olive oil	Tablespoons	1	For cooking

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