

SWEET & SPICY PEPPER CHICKEN

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| 1 | pound boneless, skinless
chicken breasts | 2-4 | cloves garlic, crushed |
| 2 | Tbsp extra virgin olive oil | $\frac{3}{4}$ | cup orange juice |
| 1 | small onion, diced | $\frac{3}{4}$ | cup TSG Sweet & Spicy Pepper Jelly |
| | | $\frac{3}{4}$ | cup balsamic vinegar |

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.