

Kosher Deli Recipes

Citrus Chicken Fillets



Citrus Fillets are made with boneless chicken breasts and take only minutes to put together. This chicken recipe is attractive enough to serve to guests. Feel free to add your favorite herbs, spices and fruits for added flavor.

Ingredients:

- 6 boneless chicken breasts
- 1 tbsp. orange marmelade
- 1/2 cup white wine
- 3/4 cup orange juice
- 1/2 cup raisins
- 1 large onion, chopped
- 1 oranges, skin removed and cut into segments
- 1 grapefruit, skin removed, cut into segments
- 1 tsp. dried thyme
- 1/4 tsp. ground ginger, optional

Preheat oven to 350 degrees F. Coat a 9" x 13" baking dish with cooking spray.

Combine all ingredients and place in prepared baking dish. Make sure that all sauce ingredients are blended, chicken is coated and that fruit is well distributed.

Bake uncovered for 20 minutes. Turn chicken fillets over. Bake for another 15 minutes, or until chicken juices run clear. Baste chicken occasionally during baking.