

## Orange Chicken

4-5 boneless chicken breasts  
3 Tbsp. Poultry Seasoning (see below)  
½ cup marmalade  
½ cup balsamic vinegar  
2 Tbsp. Cointreau (or orange juice)  
1 Tbsp. brown sugar

Trim fat from chicken breasts and lightly pound. Generously season both sides with seasoning mix. Place large saute pan over medium high heat, drizzle pan with olive oil to coat. When pan is hot add chicken, reduce temperature to medium low. Cook until brown, then flip. While chicken is browning mix marmalade, vinegar, cointreau and brown sugar together in small bowl. Once both sides of the chicken are brown pour sauce over chicken cover pan and let simmer at medium low heat until chicken is cooked through and sauce has thickened. Total cook time will be 15-20 minutes depending on the thickness of the chicken. Serve sauce and chicken with goat cheese polenta.