



## ORANGE CHIPOTLE GLAZED CHICKEN BREAST



*Prep Time: 30 minutes*  
*Cook Time: 8 minutes*  
*Yield: 4 servings*



### For chicken:

4 (6 oz.) boneless, skinless chicken breasts  
Salt to taste  
Black Pepper to taste

### For Glaze:

1 (7 oz.) can Casa Fiesta chipotle peppers  
in adobo sauce  
8 oz. orange marmalade  
5 oz. honey



In a blender, empty the can of chipotle peppers and blend on high for 15 seconds. In a one quart saucepot, combine the chipotle/adobo mixture, the orange marmalade, and the honey. Bring to a boil and lower heat to a simmer for 10 minutes. Allow sauce to cool a little and thicken. It is ready when the glaze coats the back of a spoon. Season chicken breasts and grill for 4 minutes on each side or internal temperature of 165 degrees F. Glaze chicken breasts as soon as they come off the grill.