

# Baked Apricot Chicken

**SERVINGS:** 4

**READY IN:** 1 hr 10 minutes (15 min. prep, 20 min. to marinate, and 35 min. cook time)

**INGREDIENTS:**

- 5 ounces apricot jam
- 3 tablespoons olive oil
- 2 ½ tablespoons Country Dijon Mustard
- 2 tablespoons honey
- 1 tablespoon low sodium soy sauce
- 2 teaspoons freshly grated orange zest (from about 2 oranges), plus orange wedges for garnish (optional)
- 3 to 4 garlic cloves, crushed
- 3 to 4 branches fresh rosemary leaves stripped and chopped
- Salt and freshly ground black pepper
- 4 boneless, skinless chicken breasts

**INSTRUCTIONS:**

Preheat oven to 375 degrees.

In a medium saucepan over medium-low heat, heat the jam until melted, about 2 minutes. Transfer the jam to a large baking dish. Add the olive oil, mustard, honey, soy sauce, orange zest, crushed garlic, rosemary, 3/4 teaspoon salt and some pepper and mix until combined. Season the chicken with additional salt and pepper and add to the marinade. Gently flip until mixed and coated. Marinate in the refrigerator for at least 20 minutes or overnight.

Bake chicken at 375 degrees for 35 minutes or until thoroughly cooked. Garnish with sliced oranges if desired.