Sticky Orange-Cilantro Smothered Chicken

Alison Ladman - Associated Press Scripps Treasure Coast Newspapers

Servings: 4

2 (about 1 pound total) boneless/ skinless chicken breasts, cut into twoinch chunks

1/2 cup low-sodium chicken broth 1/2 cup orange marmalade

2 tablespoons brown sugar

1/2 teaspoon red pepper flakes

1/2 teaspoon salt

1/2 teaspoon ground black pepper

1/4 cup chopped fresh cilantro

Preheat the oven to 400 degrees.

In a large oven-safe skillet, mix the chicken broth, marmalade, brown sugar, red pepper flakes, salt, black pepper and cilantro. Bring to a boil and cook until reduced by half.

Add the chicken, turning to coat.

Place the skillet in the oven and cook for 20 to 25 minutes or the chicken reaches 160 degrees.

Start to Finish Time: 30 minutes

Per Serving (excluding unknown items): 120 Calories; trace Fat (2.1% calories from fat); 2g Protein; 31g Carbohydrate; 2g Dietary Fiber; 0mg Cholesterol; 296mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Fat; 2 Other Carbohydrates.

Chicken

Dar Carrina Mutritional Analysis

Calories (kcal):	120	Vitamin B6 (mg):	trace
% Calories from Fat:	2.1%	Vitamin B12 (mcg):	.1mcg
% Calories from Carbohydrates:	93.2%	Thiamin B1 (mg):	trace
% Calories from Protein:	4.6%	Riboflavin B2 (mg):	.1mg
Total Fat (g):	trace	Folacin (mcg):	16mcg
Saturated Fat (g):	trace	Niacin (mg):	1mg
Monounsaturated Fat (g):	trace	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	trace	Alcohol (kcal):	0 0 0%
Cholesterol (mg):	0mg		
Carbohydrate (g):	31g	Food Exchanges	
Dietary Fiber (g):	2g	Grain (Starch):	0

Protein (g):	2g	Lean Meat:	0
Sodium (mg):	296mg	Vegetable:	0
Potassium (mg):	58mg	Fruit:	0
Calcium (mg):	25mg	Non-Fat Milk:	0
Iron (mg):	trace	Fat:	0
Zinc (mg):	trace	Other Carbohydrates:	2
Vitamin C (mg):	3mg		
Vitamin A (i.u.):	97IU		
Vitamin A (r.e.):	9 1/2RE		

Nutrition Facts

Servings per Recipe: 4

Amount Per Serving	
Calories 120	Calories from Fat: 3
	% Daily Values*
Total Fat trace	0%
Saturated Fat trace	0%
Cholesterol 0mg	0%
Sodium 296mg	12%
Total Carbohydrates 31g	10%
Dietary Fiber 2g	8%
Protein 2g	
Vitamin A	2%
Vitamin C	4%
Calcium	2%
Iron	2%

^{*} Percent Daily Values are based on a 2000 calorie diet.