

## Roasted Orange Rosemary honey glazed chicken:

Golden chicken breast marinated in a honey orange glaze, roasted with an orange slice and rosemary; Served with a sautéed sweet chili garlic soba noodle.

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- Chicken glaze: (mix all ingredients together)
    - 1 T salt
    - 1 c honey
    - 1 c orange juice
    - ½ c butter, softened
    - 1 T rosemary, finely chopped
    - ½ orange zest
  
  - Sweet chili soba noodles: (mix all ingredients together)
    - 1 ½ t minced garlic
    - ¼ c sweet chili sauce
    - 2 T rice vinegar
    - ½ t sriracha
    - 1 T soy sauce
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How to:

Chicken will be marinating in the glaze on the line. With a hot sauté pan (add enough olive oil to prevent chicken from sticking) cook the chicken; Once color starts to show place a few orange slices in the pan and place in the 450 degree oven.

In a separate pan with a little butter add already cooked soba noodles (about ½ cup). Once noodles have warmed up and have gotten hot add the sweet chili sauce (in a squeeze bottle below, on line).

Once chicken is finished there is a small container with more glaze that has not been contaminated with raw chicken. Add a spoonful of the glaze to the fully cooked chicken.

Place the soba noodles in the center of the plate, on top of the noodles place the chicken and drizzle what's left of the glaze. Take the orange slices and nicely place on the plate along a sprig of rosemary.

Bon Appetit!