

Foster's Body & Paint

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January, 2011

Stove Top Sweet Citrus Chicken

Ingredients:

- 1 2/3 cups hot water
- 1 pkg. (6 oz) STOVE TOP Stuffing Mix for Chicken
- 6 small boneless skinless chicken breasts (1 ½ lb), pounded to ½-inch thickness
- 2/3 cups orange juice
- 1/3 cup packed brown sugar
- 3 Tbsp. butter or margarine, melted

Preparations:

- 1.) Heat oven to 400 degrees
- 2.) Add hot water to stuffing mix; stir just until moistened
- 3.) Place chicken in 13x9-inch baking dish. Mix juice, sugar and butter until blended; pour over chicken. Top with stuffing.
- 4.) Bake 30 minutes or until chicken is done



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