

# Tangy Citrus Chicken

- 1 lb Smart Chicken® thighs, cubed
- 1 cup fresh squeezed orange juice
- ½ cup minced shallots
- ¼ cup B.R. Cohn White Balsamic Vinegar
- 4 tbsp B.R. Cohn Unfiltered Extra Virgin Olive Oil
- 1 ½ tbsp B.R. Cohn Herb Rub
- ½ tbsp minced garlic
- ¼ tsp red chili flakes
- Zest of 1 orange
- Salt & pepper to taste

In a medium skillet or heavy sauce pan, heat 2 tbsp of **B.R. Cohn Unfiltered Extra Virgin Olive Oil** to medium high heat. Sauté shallot and garlic until soft and clear. In a medium bowl, toss cubed chicken with **B.R. Cohn Herb Rub**, coating evenly. In a large skillet, heat remaining 2 tbsp of **B.R. Cohn Unfiltered Extra Virgin Olive Oil** and sauté chicken until nearly cooked, some pink remaining. Set aside. Add orange juice, **B.R. Cohn White Balsamic Vinegar** and chili flakes to the shallots and garlic. Cook on medium heat until reduced by half. Pour orange reduction over chicken cooking until chicken is fully cooked, about 5 more minutes. Turn off the heat and add orange zest. Serve over rice or pappardelle pasta. Garnish with shredded parmesan if desired.



45 Mins



Serves 4-6



Pairs with B.R. Cohn Sonoma County Chardonnay

## B.R. COHN WINERY & OLIVE OIL COMPANY



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