



# Orange Glazed Chicken with Rice

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Serves 1

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## Ingredients

- 0.5 lb chicken breast (auto-linked (score 1.00))
- 1 clove garlic (auto-linked (score 1.00))
- 0.5 tbsp ginger
- 1 each green onion
- 1 tsp olive oil (auto-linked (score 0.92))
- 2 tbsp orange marmalade
- 0.25 tsp red pepper flakes (auto-linked (score 1.00))
- 0.5 cup rice (auto-linked (score 0.92))
- 0.5 tbsp rice vinegar
- 1 tbsp soy sauce

## Instructions

1. Cook rice according to package directions.
2. Mince garlic, grate ginger, and slice green onion.
3. Heat olive oil in a pan over medium heat. Add chicken breast and cook until browned, about 5 minutes per side.
4. In a small bowl, whisk together orange marmalade, soy sauce, rice vinegar, garlic, ginger, and red pepper flakes.
5. Pour sauce over chicken in the pan. Reduce heat to low, cover, and simmer for 10-15 minutes, or until chicken is cooked through.
6. Garnish with green onions and serve with rice.