

## Baked Orange Chicken



### Ingredients:

- 3 1/2-4 pounds bone-in chicken pieces, skin removed
- 1 tablespoon olive oil
- 6 tablespoons fresh-squeezed orange juice
- 1/2 teaspoon ground ginger
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- Orange slices

### Directions:

1. Preheat over 450 F.
2. Place chicken pieces in oven-safe skillet, or casserole dish.
3. Whisk together oil, orange juice, ground ginger, salt and pepper.
4. Pour over chicken; toss to coat.
5. Lay an orange slice on top of each piece of chicken.
6. Roast in preheated oven, uncovered for 30 minutes, or until juices are clear.

Makes 4 servings



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