

# Citrus Chicken

**Tupperware®**

**Serves 4**

**Serving Size: 4 oz./115g chicken breast; 2 tbsp. sauce**

2 limes, zested and juiced using the **Lemon Lime Press**

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4 boneless, skinless chicken breasts

1 tsp. salt

½ tsp. pepper

2 tbsp. extra virgin olive oil

⅓ cup packed brown sugar

¼ cup fat-free chicken broth

1 orange, thinly sliced

¼ cup black olives, for garnish

¼ cup Italian parsley, chopped, for garnish

Preheat oven to 350° F/180° C.

Place chicken breast halves in **Season-Serve® Container**. Pour lemon and lime juices over chicken breasts and season with salt and pepper. Seal and marinate in refrigerator 1–2 hours, turning occasionally. Remove chicken from marinade and reserve 2 tablespoons marinade in a small bowl.

Heat olive oil in **Chef Series™ 6-Qt./5.7 L Sauté Pan** over medium-high heat. Add chicken breasts and cook 4 minutes on each side, or until lightly browned. Remove pan from heat. Combine lime zest and brown sugar; sprinkle over chicken. Combine reserved marinade and broth; pour around chicken. Top each chicken breast with two orange slices. Insert pan into oven and bake 15 minutes or until chicken registers 180° F/85° C on an instant-read thermometer and juices run clear. Place chicken on a serving platter and spoon sauce over chicken. Garnish with black olives and parsley.

