

Orange & Rosemary Glazed Chicken



Serves 6 Prep 10 mins + 4h Marinating Cooking 50 mins Easy

Ingredients

2 seedless oranges
185g honey
2 tsp Dijon mustard
1½ tbsp chopped fresh rosemary
1.5kg chicken pieces, a mixture of legs and supremes

1. Squeeze the juice from one orange into a bowl, add the honey, Dijon mustard and rosemary and mix together well. Cut the other orange in half and then cut into slices.
2. Add the chicken and orange slices to the orange mixture. Season and mix well and leave to marinate for at least 4 hours.
3. Preheat the oven to 200C/ Fan 180C/ Gas6. Line a large baking tray with foil. Arrange the chicken and the marinade in the baking tray.
4. Bake for 40 - 50 mins, or until the chicken is golden, turning once and basting with the marinade.