

CHICKEN A LA ORANGE

M. Tracy

8 boneless chicken breasts

1/3 C flour

1-1/2 t sal

1 t garlic powder

1/2 paprika

1/3 C sliced almonds

5 T butter or margarine

1 can 6 oz. Frozen concentrate orange juice

1-1/2 C water

1 t leaf rosemary crumbled

1/3 t leaf thyme crumbled

2 T cornstarch

1. Coat chicken with a mixture of flour, 1 t salt, garlic powder and paprika.
2. Saute almonds in butter until golden in a large frying pan; remove from pan. Brown chicken breasts in drippings in same pan; place in single layer in a baking pan, 13x9x2. Pour all drippings from pan.
3. Stir orange-juice concentrate, water, rosemary, thyme and 1/2 t salt into pan. Heat to boiling; pour over chicken; cover.
4. Bake in mod. (350 oven) 1 hour or until chicken is tender.

Remove to another pan; keep warm. Reheat liquid in baking pan to boiling; thicken with cornstarch.

5. Spoon Chive Risotto onto a large serving platter; arrange chicken over rice; sprinkle with almonds. Serve sauce separately to spoon over chicken.

CHIVE RISOTTO

Saute 2-1/2 C raw instant rice in 3 T butter or margarine stirring constantly, until golden in a large frying pan. Drain liquid from 2 cans 3 or 4 oz. Each chopped mushrooms into a 4 cup measure; add water to

make 2-1/2 C. Stir into rice with mushrooms, 3 envs. Instant chicken broth and 1/4 C cut chives. Heat to boiling; cover; remove from heat.

Let stand 10 min.

Makes 8 servings.