

## **Grilled Chicken with Orange & Cilantro**

**Yields: 6**

### **Sauce:**

- |   |      |   |
|---|------|---|
| 1 | C    | Sweet orange marmalade                  |
| ¼ | C    | Sherry wine vinegar                     |
| 4 | Tbsp | Frozen orange juice concentrate, thawed |
| ¼ | C    | Olive oil                               |

### **Rub:**

- |   |      |                                       |
|---|------|---------------------------------------|
| 3 | Tbsp | Paprika, plus more for sprinkling     |
| 2 | tsps | Ground cumin plus more for sprinkling |
| 4 | Tbsp | Cilantro, chopped                     |
|   |      | Salt and Pepper                       |
| 6 |      | Chicken Breast                        |

### **Procedure:**

- 1) Prepare the barbecue (medium-low heat).
- 2) Blend rub ingredients in medium bowl. Toss chicken breast in rub and season with salt and pepper.
- 3) Mix sauce ingredients together. Transfer half of sauce to small pitcher and reserve.
- 4) Grill 15 minutes or 165 degrees, turning occasionally. Brush breast with some sauce from bowl.
- 5) Transfer chicken to platter. Drizzle with some reserved sauce in pitcher and pass remaining sauce.