

Spicy Orange Chicken

Recipe By Chanie Nayman



Cooking and Prep:  2 h

Serves:  4

Contains:   

Preference: Meat

Difficulty: Easy

Occasion: Shabbat

Diet: Low Carb

Source: Family Table by

Mishpacha Magazine

If you love heat and sweet, this chicken's for you. Nice enough for Shabbos, simple enough for everyday dinner. Dress it up if you'd like with kumquats or orange slices.

Ingredients (7)

Main ingredients

- 4 chicken bottoms
- salt and pepper, to taste
- 1/2 cup orange marmalade
- 3 tablespoons **Gefen Soy Sauce**
- 1 teaspoon crushed red pepper
- 1/4 teaspoon ginger or 1 cube **Dorot Gardens Frozen Ginger**



1/2 teaspoon garlic powder or 1 cube **Gefen Frozen Garlic**

Start Cooking

Chicken

1. Preheat oven to 350°F (180°C).
2. Sprinkle chicken with salt and pepper. Mix together remaining ingredients and pour over chicken.
3. Bake, covered, for 1 and 1/2 hours. Uncover and continue baking for another 15–20 minutes or until chicken is golden brown.