

Saucy Szechuan Pineapple Chicken

Recipe By *Norene Gilletz*



Cooking and Prep:  6
h 15 m

Serves:  12

No Allergens

Preference: Meat

Difficulty: Easy

Occasion: Passover

Diet: Gluten Free

Source: OU Kosher

You'll get rave reviews when you serve this dish to family and friends at your Passover table!

Ingredients (6)

Main ingredients

- 3 onions, sliced
- 2 chickens (3 lbs. each), cut up
- pepper to taste
- paprika to taste
- 1 and 1/2 cups [Gefen Szechuan-Style Duck Sauce](#)
- 1 (19-oz.) can [Gefen Pineapple Chunks](#), drained (reserve liquid)

Start Cooking

Prepare the Chicken

1. Place onions in the bottom of a large sprayed roasting pan.
2. Remove and discard fat from chickens but do not remove skin. Place chicken pieces on top of onions. Sprinkle lightly with seasonings.
3. Pour duck sauce and pineapple chunks over chicken, along with half of the reserved liquid.
4. Bake covered at 400°F for 30 minutes. Reduce heat to 350°F and bake 1 hour longer, basting occasionally.
5. When cool, refrigerate for several hours or overnight.
6. Discard chicken skin and congealed fat from pan juices. Reheat covered at 350°F for 25 minutes.

Note:

Reheats and/or freezes well.