

Chipotle Honey Tangerine Glazed Chicken

Ingredients:

Glaze

2 cups fresh tangerine juice (about 6 honey tangerines)
5 tablespoons honey
¼ cup soy sauce
2 tablespoons finely grated tangerine peel
2 teaspoons minced canned chipotle chilies in adobo sauce*

Chicken

1 cup fresh tangerine juice (about 3 honey tangerines)
1/3 cup chopped fresh parsley
1/3 cup chopped fresh cilantro
3 tablespoons chopped fresh thyme
3 tablespoons minced peeled fresh ginger
3 tablespoons unseasoned rice vinegar
2 tablespoons olive oil
2 tablespoons finely grated tangerine peel
1 tablespoon coarse kosher salt
6 boneless skinless chicken breast

Directions:

Glaze

Boil juice, honey, and soy sauce in a heavy medium saucepan until reduced to 2/3 cup, about 20 minutes. Mix in grated peel and chipotle chilies.

Chicken

Whisk first 9 ingredients in 13x9x 2 inch baking dish to blend. Add chicken; turn to coat with marinade. Cover; chill at least 4 hours up to 1 day, turning occasionally.

Remove chicken from marinade; discard marinade. Grill over medium-low heat. Sprinkle chicken lightly with salt. Grill chicken until cooked through, turning for even cooking, about 20 minutes. Brush chicken all over with glaze; grill 2 minutes longer on each side. Transfer chicken to platter. Serve.

*Chipotle chilies are dried, smoked jalapeños canned in a spicy tomato sauce, which is sometimes called adobo.