

# ORANGE-GLAZED TERIYAKI CHICKEN BREASTS

## INGREDIENTS

- ½ cup **San-J Teriyaki Sauce**
- 1 Tbsp orange zest
- 1/3 cup orange juice concentrate, thawed
- 2 Tbsp **Exotic Minced Coriander**
- 4 boneless, skinless chicken breasts



## INSTRUCTIONS

In a medium mixing bowl, combine the **San-J Teriyaki Sauce**, orange zest, orange juice and **Exotic Minced Coriander**. Reserve ¼ cup of the marinade and set aside.

In a large plastic resealable bag, place the chicken breasts and add the marinade. Seal the bag and marinate in the refrigerator for at least 3 hours or up to 12 hours.

Prepare an outdoor or indoor grill at medium-high heat. Discard the used marinade. Place the chicken breasts on the grill for about 7 minutes. Baste frequently with the reserved marinade.

Turn and grill again for 7 minutes, or until the juices run clear and there is no pink remaining.

Makes 4 Servings

