

# Achiote Chicken with Tangerine Sauce

Servings : 4

Amount	Measure	Ingredient - Preparation Method
2	tablespoons	achiote paste
1	tablespoon	honey
1	tablespoon	red wine vinegar
1	tablespoon	tangerine peel - grated
2	cloves	garlic
1	teaspoon	cumin seed
1/2	teaspoon	ground cinnamon
4		skinless boneless chicken breast halves
1	tablespoon	olive oil
1	cup	fresh tangerine juice
		cilantro - chopped

Blend first 7 ingredients in processor to form paste. Place chicken in square baking dish. Spread marinade over, turning to coat. Cover; refrigerate 2 to 4 hours.

Heat oil in large nonstick skillet over medium-high heat. Sprinkle chicken with salt. Add chicken to skillet; cook and brown, about 2 minutes per side. Add 1/2 cup tangerine juice to skillet. Cover; reduce heat to medium and simmer until chicken is cooked through, turning once, about 5 minutes. Transfer chicken to plates. Add remaining 1/2 cup juice to skillet; boil until thickened, about 2 minutes. Season with salt and pepper. Spoon sauce over chicken. Sprinkle with cilantro.