

# Fragrant Orange Chicken with Scallion Mashed Potatoes

Servings : 4

Amount	Measure	Ingredient - Preparation Method
1		chicken - cut into 10 pieces zest and juice of 3 oranges
1/4	cup	honey
3	tablespoons	soy sauce
2	tablespoons	olive oil
2	teaspoons	garlic - finely minced
1/4	teaspoon	red pepper flakes
		salt and pepper
2	tablespoons	cilantro

Place the chicken in a large bowl. Combine remaining ingredients and coat chicken. Refrigerate, covered, for 2-4 hours.

Remove chicken 30 minutes before cooking. Preheat oven to 375. Arrange chicken in a shallow roasting pan. Pour 2/3 cup of the marinade into the pan.

Bake chicken, basting frequently, for 1 hour.

Transfer to a platter. Strain pan juices into a small saucepan and boil until thickened, about 10 minutes. Drizzle sauce over the chicken and sprinkle with scallions.