

Orange Chicken

Ingredients

1 egg
1/3 cup orange juice
1 cup herb-seasoned stuffing mix,
crushed
1 1/2 teaspoons paprika
1 tablespoon grated orange peel
1 teaspoon salt
8 skinless, boneless chicken
breast halves
6 tablespoons butter or margarine,
melted
Orange slices

Directions

In a shallow bowl, beat egg, add orange juice. In another bowl, combine stuffing mix, paprika, orange peel and salt. Dip chicken in to the egg mixture, then into crumbs, turning to coat well. Pour butter into a 13-in. x 9-in. x 2-in. baking dish. Place chicken in baking dish, turning once to butter both sides. Bake, uncovered, at 375 degrees F for 45 minutes or until the chicken is tender and juices run clear. Garnish with orange slices if desired.