



Sriracha Maple Garlic Baked Chicken

Camine Pappas / April 2020

Serves 4 (*double or triple as needed!*)

INGREDIENTS

2 large boneless skinless chicken breasts cut lengthwise into 4 thin strips, or pound into Paillards
4 T light oil, divided
3 large garlic cloves chopped finely
2 – 3 T real maple syrup
2 T fresh squeezed lemon juice
¼ t salt, 1/8 t pepper for sauce (extra for chicken breasts.)
1 t sriracha

METHOD

Prepare chicken breasts and set into a glass baking dish, touching but not overlapping. Take 2 T of oil and rub all over. Sprinkle with a bit of salt and pepper.

In a small bowl combine the Sriracha, maple syrup, lemon juice, garlic, 1 T oil, salt and pepper, and whisk well to combine. Pour over the chicken breasts.

Roast chicken in a 375 degree F oven for about 25 minutes or until chicken is just done. Do not overcook. Cooking time depends upon thickness of chicken.

Serve with creamed spinach and roasted tomatoes. Garnish with Italian parsley.



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