



Quick & Easy Orange Muscat Chicken

Serves 4

Boned Chicken Thighs (or Breasts)	8 Thighs or (4 Breasts)
Eagle Eye Muscat Canelli	$\frac{1}{4}$ Cup
Red Curry	1 tsp
Smokey Paprika	$\frac{1}{2}$ tsp
Salt	to taste
Pepper	to taste
Fresh Parsley	1 tsp
Fresh Orange	juice of 1
Orange Zest	zest of 1
Grape Seed or Canola Oil	1 tsp
Butter	1 tsp

Mix curry, paprika, salt and pepper together. And rub on chicken thighs.

Place a skillet on medium-high heat and add oil.

Sauté chicken to internal temperature of 150 degrees or approximately 8 minutes on each side.

Wrap chicken in foil and set aside.*

Remove the zest from the orange and set aside.

Squeeze juice of the orange into the Muscat and pour mixture into the pan in which the chicken was cooked. This is called deglazing the pan.

Reduce liquid by $\frac{1}{2}$ on medium-high heat.

Add butter, parsley and zest to liquid.

Taste and adjust seasonings to your taste. If you like spicy, hot foods try adding a pinch of Cayenne pepper.

Place chicken in the pan to warm up with the sauce and serve.

Pour this dish over rice, pasta, polenta or mashed potatoes.

Serve with **Eagle Eye** Muscat Canelli.

*Hint: Pull chicken off the heat when it is slightly pink on the inside. It will finish cooking in the foil. This dish is best when chicken is moist and juicy.