

Description



A quick and tasty way to turn a plain chicken breast into a gourmet dish!

Ingredients:

- 2 T. The Olive Tap's [Sorrento Lemon Fused Olive Oil](#)
- 4 chicken breasts
- Salt and fresh ground black pepper

For the Glaze:

- 1/2 t. fresh thyme
- 1/2 t. fresh sage
- 2 T. grape or currant jelly
- Dash of dry mustard powder
- 2 T. The Olive Tap's [Sorrento Lemon Fused Olive Oil](#)
- 2 T. The Olive Tap's [Raspberry Balsamic Vinegar, 3 Leaf Plus Quality](#)

Directions:

1. Preheat oven to 400 degrees.

2. In a bowl, whisk the thyme, sage, jelly, Sorrento Lemon Olive Oil, Raspberry Balsamic Vinegar, and mustard powder until well blended. Set aside.
3. Coat the chicken with Sorrento Lemon Fused Olive Oil, salt and pepper.

Place chicken on a shallow baking pan. Roast for 10 minutes.

4. Brush the top with glaze, then turn the chicken over and brush the other side. Cook 10 minutes longer or until chicken is no longer pink, brush once more and cook for an additional 5 minutes.

Serve immediately....great on a salad too!

Recipe originally appeared at <https://theolivetaprecipes.com/recipes/balsamic-glazed-chicken/>

[Back to Recipes](#)

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