

## Description



This easy to make chicken dish with a sweet tangy Black Currant Balsamic Vinegar marinade is full of flavor. If you like a little heat, substitute our Spicy Zest Olive Oil for the Sorrento Orange.

## Ingredients:

- 4 Chicken Breasts

### Marinade:

- 1/4 C. The Olive Tap™ [Black Currant Balsamic Vinegar](#)
- 1/4 C. The Olive Tap™ [Sorrento Orange Fused Olive Oil](#) (or for some heat, use [Spicy Zest Olive Oil](#))
- 1 T. minced Shallot
- Pinch each of freshly ground black pepper and sea salt

### For the Sauce:

- 3 T. Black Currant or Grape Jelly
- 1 T. The Olive Tap™ [Sorrento Orange Fused Olive Oil](#) (or [Spicy Zest Olive Oil](#))
- 1/4 C. The Olive Tap™ [Black Currant Balsamic Vinegar](#)

## Directions:

1. In a small bowl, combine all the marinade ingredients and whisk until blended. Place chicken in a 1 gallon zip lock bag and pour marinade over chicken and shake bag to coat chicken thoroughly. Squeeze air out of the bag, seal and place in the refrigerator for at least 1 hour, or up to 8 hours.
2. Preheat oven to 400 degrees. While oven is heating up, mix the Jelly, Olive Oil and Black Currant

Balsamic Vinegar together in a small saucepan. Simmer for about 10-15 minutes or until the sauce thickens and coats the back of a spoon.

3. Rub a small amount of oil on a shallow baking sheet. Remove the Chicken from the marinade, reserving the marinade. Place chicken breasts on baking sheet and brush with Marinade. Cook for 15 minutes. Remove from oven, turn breasts over and brush with marinade again. Put back in oven for an additional 15 minutes. Note: Chicken breasts come in varying thickness so adjust cooking times as necessary so that internal temperature is at least 165 degrees, or until there is no pink inside and juices run clear. Discard remaining marinade.
4. Remove the chicken from the oven and cover with foil and allow to rest for 5-10 minutes. Reheat sauce if necessary, and spoon over chicken and serve.

Like to grill? Simply place chicken on a hot grill and baste with marinade until done. Be sure to stop basting 5-10 minutes before chicken is done.

Recipe adaptation by Rick

**Date**

09/20/2024