

Orange-Glazed Chicken Breasts

4 skinless, boneless chicken breasts (halved horizontally if thick)

1/2 teaspoon kosher salt

1/4 teaspoon black pepper

1 tablespoon salted butter

1 tablespoon olive oil

1/2 cup orange marmalade

4 teaspoons Dijon mustard

1 teaspoon lemon zest, plus 2 tsp. fresh lemon juice

1/4 teaspoon red pepper flakes, optional

1 (11 oz) can mandarin oranges, undrained

2 tsp cornstarch

Sprinkle both sides of chicken with salt and pepper.

Melt butter with oil in a large skillet over medium-high.

Cook chicken in butter mixture until lightly browned, 4 minutes on each side. Remove from skillet.

Add marmalade and next 3 ingredients to drippings in skillet, and stir until combined. Sprinkle cornstarch over mixture; stir. Add oranges.

Return chicken to skillet. Spoon sauce over chicken.

Cover, reduce heat to medium; cook chicken 4 minutes on each side until chicken is glazed and cooked through.

To serve, place chicken on plate. Spoon sauce over chicken.