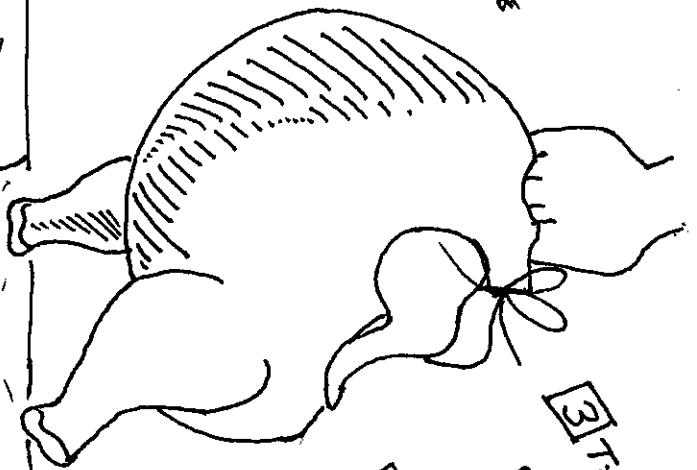
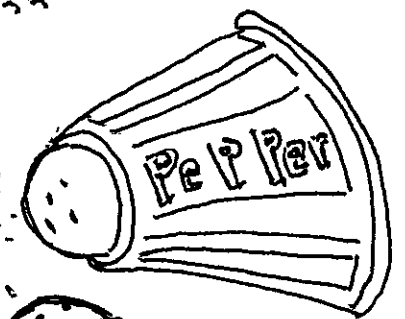


Baked Orange Chicken

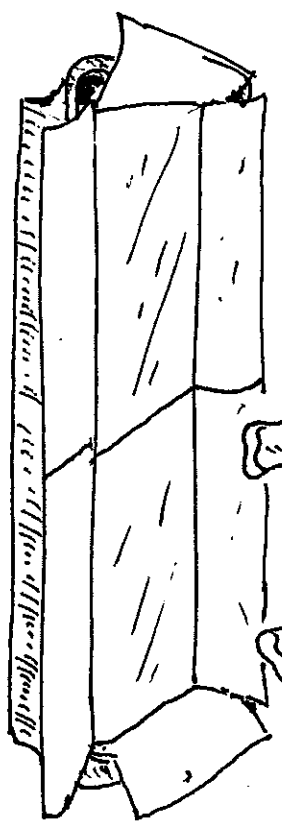
- 1 Rinse
- 2 Remove Skin from body Not Legs or wings



- 3 Tie strings
- 4 Place on Grill Folded backing sheet or pan.

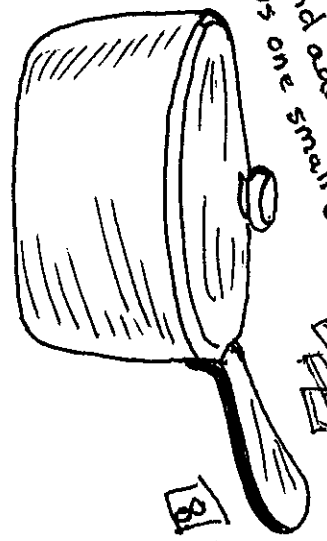
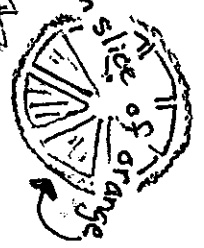


- 5 Salt + Pepper



- 6 Place Uncovered chicken in OVEN for 30 mins. (not done yet)

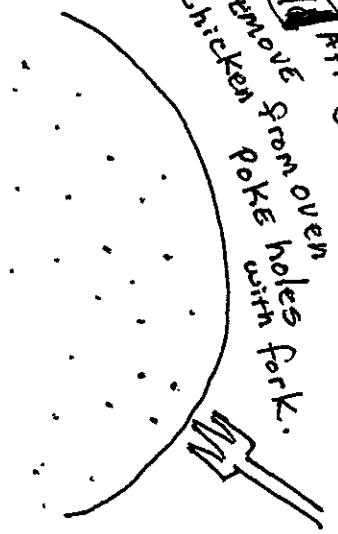
- 7 Cook Orange rice mixture of long grain white rice and add orange Peel and add one small wedge plus one small wedge



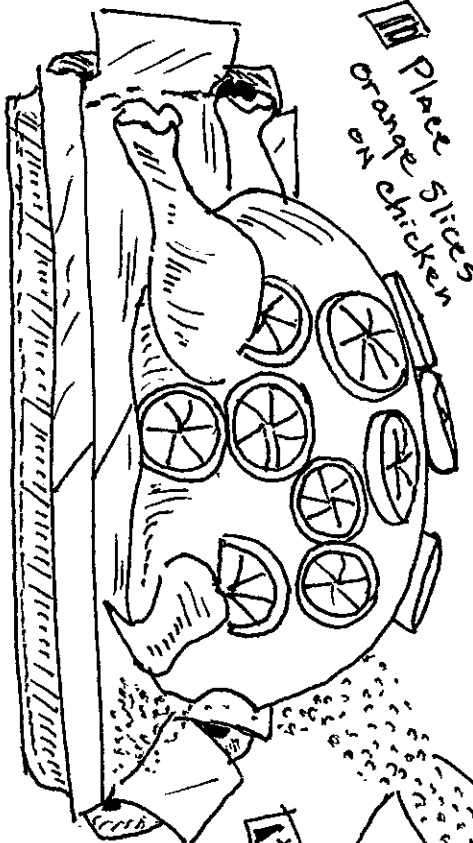
- 8 Place orange rice to the side - removed from stove top



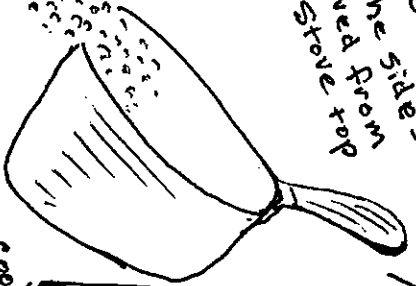
- 9 After 30 mins. Remove from oven. Remove poke holes with fork.



- 10 Place slices orange on chicken



- 11 Place Cooked Orange rice mixture on top of oranges



- 12 Place Covered with foil in oven and Bake and 8 to 10 mins.

