

Orange and Ginger Glazed Chicken:

4 Local Skinless Boneless Chicken Breasts	1 tbsp
Finely Chopped Ginger	
1/3 cup Orange Marmalade	1 tsp
Worcestershire Sauce	

Cook chicken breasts in a skillet sprayed with non-stick cooking spray, on medium-high heat. Cook for about 5 minutes or until chicken is browned, turn chicken. Stir in rest of ingredients and reduce heat to low. Cover and simmer 10 - 15 minutes, stirring sauce occasionally, until sauce is thickened and juice of chicken is no longer pink. Cut chicken into thin slices. Spoon sauce over chicken.