

Citrus Chicken Iberia

Makes 4 servings

Ingredients

- 1 chicken (about 3 pounds), cut in quarters
- 2 Tbsp flour
- 1/2 tsp salt
- 1/8 tsp pepper
- 2 Tbsp butter or margarine
- 2 Tbsp olive oil
- 1 clove garlic, minced
- 1 can (6 ounces) frozen concentrated orange juice, thawed, undiluted
- 1/2 cup chicken broth or water
- 1 tsp dried leaf oregano
- 1 green pepper, cut in strips
- 1 red onion, sliced
- 1/2 pound mushrooms, sliced
- 1/2 cup black olives, sliced

Instructions

1. Wash chicken and pat dry.
2. Combine flour, salt, and pepper; dredge chicken in flour mixture.
3. In a large skillet, heat butter and oil; sauté garlic until lightly browned.
4. Add chicken and brown on both sides.
5. Combine concentrated orange juice, chicken broth, and oregano; pour over chicken.
6. Cover. Cook 15 minutes.
7. Baste chicken with pan juices.
8. Add green pepper and onion; cover and cook 5 minutes longer.
9. Add mushrooms and black olives; cover and cook 5 minutes or until chicken is tender.

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