



# Chicken with Tangerine Honey Glaze

Servings: **0 servings**

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## Ingredients

- 3 cups tangerine juice or tangerine-orange juice (not from concentrate)
  - 5 fresh thyme sprigs
  - 1/4 cup clover honey
  - Kosher salt and black pepper
  - 3 Tbsp Spanish paprika
  - 1 Tbsp ground cumin
  - 1 Tbsp dry mustard powder
  - 2 tsp ground fennel seeds
  - 2 Tbsp canola oil
  - 4 boneless, skinless chicken breasts (about 8 oz each)
  - 2 green onions, thinly sliced, for garnish
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## Directions

1. Combine the juice and thyme in a medium saucepan and bring to a boil over high heat. Cook, stirring occasionally, until thickened and reduced to about 1/2 cup; remove the thyme stems and discard. Whisk in the honey until incorporated and season with 1/2 teaspoon of salt and 1/4 teaspoon of pepper. Transfer to a bowl and let cool to room temperature.
  2. Heat grill to medium-high.
  3. Stir together the paprika, cumin, mustard powder, fennel, and 1 teaspoon each of the kosher salt and black pepper in a small bowl. Brush both sides of the chicken with the oil, and season with salt and pepper. Rub the top of each breast with some of the spice rub and place on the grill rub-side-down. Cook, without touching, until they're lightly golden brown and a crust has formed, 3 to 4 minutes. Turn the breasts over, brush the tops liberally with some of the glaze, flip them, and continue cooking until an instant-read thermometer inserted into the center registers 155°F. Remove from the grill, brush the spice-rub side with more of the glaze, tent loosely with foil, and let rest 5 minutes before serving.
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