

# Orange Blossom Water

<http://www.orangeblossomwater.net>

<http://www.orangeblossomwater.net/index.php/2009/03/25/citrus-chicken/>

## Citrus Chicken

From: Family Recipe / Servings: 3 - 4 People

1000 g chicken breast fillets

Wash and dry 1000 g of chicken breasts.

Juice of 3 oranges

In a ziplock bag prepare the marinade which is orange juice, mandarin juice, lemon juice, olive oil, rosemary, salt and black pepper then add the chicken. I like to marinate the chicken a day before.

Juice of 4 mandarins

Juice of 1 + 1/2 Lemons

1/2 cup olive oil

Next day, in to the oven (Don't discard the marinade you will bake the chicken with the marinade), cook in the oven until it becomes golden brown in color (make sure that the chicken is completely cooked).

4 tsp dried rosemary

Salt

Enjoy.

Black pepper