



Total Time: **26 minutes**

Prep Time: **15 minutes**

Cook Time: **11 minutes**

ingredients (Servings: 4)

4 boneless, skinless chicken breast halves (1 pound total), rinsed and patted dry, room temperature

2 teaspoons ground coriander

1 teaspoon peeled and grated fresh ginger (one 1-inch piece), plus 1/4 cup peeled and finely chopped fresh ginger (three 1-inch pieces)

4 teaspoons canola oil, divided

2 teaspoons white wine vinegar or cider vinegar

1/2 teaspoon kosher salt

1

1/4 teaspoon freshly ground black pepper

4 large scallions (or 6 small), rinsed and trimmed

1/2 cup orange marmalade

1/4 cup low-sodium, low-fat chicken broth

1 teaspoon minced garlic (1 medium clove)

1/4 cup sliced almonds, toasted

directions

step 1: Slice chicken breasts into 1/2-inch strips. Toss chicken with ground coriander, 1 teaspoon grated ginger, 2 teaspoons canola oil, vinegar, salt and pepper in a medium bowl or a 1-gallon Ziploc® Brand Storage Bag. Marinate for 15 minutes or refrigerate for up to a day.

step 2: While chicken is marinating, thinly slice the white part of the scallions and add to the 1/4 cup finely chopped ginger. Cut the green parts of the scallions into very thin strips and set aside.

step 3: In a small bowl, combine

marmalade, chicken broth and garlic.

step 4: Heat the remaining 2 teaspoons of oil in a 12-inch nonstick skillet over medium-high heat. Add the white parts of the scallions and the finely chopped ginger. Cook, stirring constantly with a wooden or heat-resistant rubber spatula for 30 seconds.

step 5: Add the chicken to the pan and cook, stirring constantly, until cooked through, about 4 to 6 minutes. Add scallion greens and marmalade mixture to the pan. Cook, stirring constantly, about 2 minutes. Remove to a serving plate with a slotted

spoon, leaving sauce in the skillet.

step 6: Let the sauce cook down for another 2 minutes over medium-high heat until thickened. Pour sauce over the chicken. Sprinkle with toasted almonds and serve over cooked rice.

3