

Orange Chicken

1 Egg

1/3 C. Orange Juice

1-1 1/2 C herb seasoned stuffing mix, crushed

1 1/2 t paprika

1 Tbs grated orange peel

1 t salt

8 boneless, skinless chicken breast halves

6 Tbs melted butter/margarine

Orange slices optional

In shallow bowl, beat egg, add orange juice.

In another bowl combine stuffing mix, paprika, orange peel & salt.

Dip chicken into egg mixture, then into crumbs, turning to coat well.

Pour butter into 13x9x2 baking dish.

Bake covered until chicken is tender & juices run clear. Bake @ 350° for 45 minutes, then uncovered for 5 minutes
Dip