

# Mango Dijon Glazed Chicken



**Total Time:** 50 Minutes.

## **Ingredients:**

- 8 chicken thighs
- Coarse salt and freshly ground pepper
- 1 jar Mango (Apricot, Orange) Preserves
- 2 tablespoons honey
- 2 tablespoons Dijon mustard

## **Instructions:**

- Preheat oven to 425 degrees. Rinse chicken thighs; pat dry, and transfer to a baking dish. Season well with salt and pepper; set aside.
- Bring Mango Tango Preserves, honey, and mustard to a boil in a small saucepan over medium heat. Reduce heat to medium-low; simmer until thickened and reduced by half, about 15 minutes. Spoon Mango Tango mixture over chicken thighs, spreading with back of spoon to coat evenly.
- Bake chicken, basting with sauce from bottom of dish every 10 minutes, until juices run clear when chicken is pricked with a fork, about 30 minutes.

