



FINCH + FENNEL

Seville Orange Chicken Marinade

INGREDIENTS:

- ½ c F+F Sweet + Smokey Mustard Dip
- 1 jar F+F Seville Orange + Fennel Preserves
- 3 Garlic Cloves, minced
- 1 Tbsp Apple Cider Vinegar
- Juice of 1 Orange
- 3 lbs Chicken Thighs, Boneless Skinless



DIRECTIONS:

1. Blend together F+F Sweet + Smokey Mustard, F+F Seville Orange + Fennel Preserves, minced garlic, apple cider vinegar, and juice of 1 orange, in a blender or a food processor.
2. Pour over chicken & let marinate for at least an hour, or ideally overnight, prior to cooking.

Enjoy!

