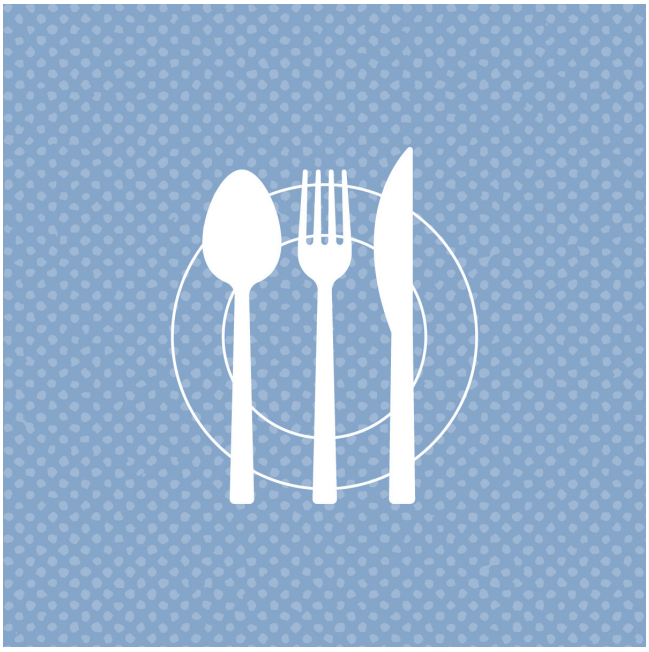
# Orange Teriyaki Glazed Chicken With Wild Rice



| PREP TIME | COOK TIME | TOTAL TIME | SERVINGS |
|---|---|---|---|
| 15 min | 25 min | 40 min | 4 |

## Ingredients

- 4 chicken thighs or breast, skinned (about 1 lb)
- 1 package (5.9 oz) Near East® Long Grain & Wild Rice Garlic & Herb
- 1/2 cup orange juice
- 1/4 cup light soy sauce
- 1/3 cup honey
- 1 tsp ground ginger
- 2 tsp sesame oil
- 4 green onions, sliced

## How to make it

1. Prepare Near East® rice according to package directions.
2. Meanwhile, in a medium size skillet, add all the marinade glaze ingredients, except for the onions; cook 2 to 3 minutes or until bubbly. Add chicken and cook an additional 10 to 12 minutes or until chicken is no longer pink inside.
3. Fold onions and glazed chicken into prepared rice.

## Made with

**Near East® Long Grain & Wild Rice Garlic & Herb**