



Hawaiian Chicken

Prep time 15 min

Cook time 45 min

INGREDIENTS

- 1 (10 ounce) jar sweet and sour sauce
 - 1 cup packed brown sugar
 - 1/2 cup orange juice
 - 4 tablespoons white wine
 - 1/4 cup butter, melted
- 4 skinless, boneless chicken breasts
- *Option add pineapple pieces when it is almost done.

DIRECTIONS

1. Preheat the oven to 400 degrees F (200 degrees C).
2. In a bowl, combine sweet and sour sauce, brown sugar, orange juice, white wine, and melted butter or margarine. Mix well.
3. Place chicken in a greased 9x13 inch baking dish, and pour sweet and sour sauce mixture over chicken.
4. Bake for 45 minutes in the preheated oven, until the sauce has reduced to a thick glaze.