

ChefMarc's Mango Baked Chicken with Madeira and Oranges

Ingredients:

1 mango (peeled, seeded and cut on bias angle 1/4" thick pieces)
2 whole chickens
2 oranges (sliced into 1/4" slices)
3 Tbs. olive oil
2 Tbs. Herbes de Provence
1 C. Madeira wine
1 tsp. ground fresh pepper
1 tsp. Salt for chicken Cavity
2 C. chicken stock
1 sweet onion chopped or 1 cup Mango Tango Salsa in Bottom of pan
1 tsp. Butter

Preparation:

Pre-heat oven to 535 degrees

Separate skin from breast. Slide mango between skin and breast to cover breast, or use mango tango in between. Brush olive oil over whole chicken with pinch of Herbes de Provence and pepper. Bend chicken wings into chicken. place herbs, 1/2 onion and pepper into chicken cavity. Place oranges flat on the bottom of the baking dish and other half of onion or 1 cup mango. Place chicken on a grate above oranges and be sure they are not touching the sides of the pan. Pour chicken stock and Madeira over onions and oranges with a pinch of salt and pepper.

Bake at 525 degrees for the first 15 minutes to caramelize the skin of chicken and retain juices. Reduce heat to 475 degrees and bake for 1 hour. Flip chicken at 45 minutes to brown other side. Let chicken rest for 10 minutes before cutting. While resting, strain and de-fat the pan juices and reduce by half on the stove. Add 1 teaspoon butter to bind and serve over chicken. Salt and pepper to taste.

Serve with saffron rice or potatoes and vegetables.

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