**SWEET ORANGE CHICKEN**

4 boneless, skinless chicken breast halved  
4 tsp Dijon mustard  
½ medium onion, diced

1 cup orange juice  
2 tsp butter  
2 tbsp packed brown sugar

Preheat oven to 350 degrees. Place the chicken in a baking dish and spread mustard evenly over each piece. Sprinkle the onion over the chicken, pour orange juice over all, and place ½ tsp morsels of butter near each piece of chicken.

Bake uncovered for 25 minutes. Flip the chicken and sprinkle sugar evenly over each piece. Bake for 10 minutes more, or until cooked through (no pink shows in the middle).

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**CHICKEN PHILLY SANDWICHES**

2-3 tbsp butter  
½ bell pepper (any color), sliced  
½ red onion, sliced  
1 loaf soft French bread  
2-3 oz cream cheese  
2-4 slices of provolone cheese  
4 oz chicken breast, cooked and sliced

Melt 1 tbsp butter in a skillet over medium-high heat. Add the pepper and onion slices and sauté until tender. Set aside. Slice the French bread in half lengthwise and spread remaining butter on its open faces. Place the 2 halves facedown in the skillet to toast. Slice the bread in half crosswise and roast in 2 batches if your skillet is not big enough for the whole loaf.

Place one half of the French bread faceup on a microwave-safe plate. Spread the cream cheese over it and top with peppers and onions, chicken, cheese, and remaining half of the bread. Place in the microwave and heat until the cheese is melted (30-55 seconds depending on microwave).