

MORTON & BASSETT SPICES®

One Pan Cranberry Chicken



- 1/3 cup fresh cranberries
- 2 tablespoons olive oil
- 2 tablespoons soy sauce
- 4 tablespoons maple syrup
- 1/4 cup white wine
- 6 chicken thighs (bone-in, skin-on)
- 2 teaspoons Morton & Bassett Garlic Powder
- 1 teaspoon Morton & Bassett Rosemary
- 1 teaspoon Morton & Bassett Shallots
- 1/4 teaspoon Morton & Bassett Celery Seed

In a food processor, add cranberries, olive oil, soy sauce, 2 tablespoons of maple syrup, white wine, M&B Garlic Powder, and M&B Rosemary. Pulse on high to make a marinade. Set chicken thighs in an oven safe baking dish. Pour marinade over the chicken, cover with plastic wrap, and marinate for at least 30 minutes in the fridge. Preheat the oven to 375°F. Set the chicken inside the oven and bake for 30-35 minutes. Pull the chicken from the oven and add 2 tablespoons of maple syrup on top of each thigh. Set chicken back in the oven with the broiler on. Broil for 5-7 minutes, until the chicken is lightly golden brown. The chicken internal temperature should be at least 165°F. Serve directly from the pan once ready.

Servings: 6 | Time: 1 Hour and 30 Minutes



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