

Cranberry Orange Chicken Thighs with Wild Rice

A festive recipe collaboration with [@mrs.shelly.sus](https://twitter.com/mrs.shelly.sus), these **Cranberry Orange Chicken** Thighs bring together bright citrus, tart cranberries, and pasture-raised chicken thighs for a meal that's both savoury and sweet. Perfect for a special dinner or holiday gathering, this dish is easy to make and brimming with flavour.

Ingredients:

For the Marinade:

- 4-6 Nutrafarms boneless, skinless
- pasture-raised chicken thighs
- 1 tsp salt
- $\frac{1}{2}$ tsp black pepper
- 1 tsp paprika
- 1 tsp garlic powder
- $\frac{1}{2}$ tsp dried thyme
- Juice of 1 large orange (divided)
- 1 tbsp olive oil
- 2 tbsp pure maple syrup
- 2 cloves garlic, minced
- 1 tbsp balsamic vinegar
- 1 cup fresh cranberries
- Fresh rosemary, for garnish

To Serve:

- Wild rice, cooked according to package instructions



Instructions:

1. Marinate the Chicken

Season the chicken thighs with salt, pepper, paprika, garlic powder, dried thyme, and a squeeze of orange juice. Let the chicken marinate for at least 30 minutes to infuse the flavours.

2. Brown the Chicken

Heat olive oil in a large skillet over medium-high heat. Add the chicken thighs and brown them for 3-4 minutes per side until golden. Remove the chicken and set aside.

3. Make the Cranberry Orange Sauce

In the same skillet, deglaze the pan with the remaining orange juice, scraping up any browned bits for added flavour. Stir in the maple syrup, minced garlic, balsamic vinegar, and cranberries. Let the sauce simmer for 5-7 minutes, or until the cranberries pop and the sauce thickens slightly.

4. Combine and Finish

Return the chicken thighs to the skillet and spoon the cranberry-orange sauce over the top. Simmer for an additional 5-7 minutes, or until the chicken is fully cooked.

5. Serve

Plate the chicken thighs over a bed of warm wild rice, spooning extra sauce over the top. Garnish with fresh rosemary for a festive and aromatic finish.



Why Choose Air-Chilled, Antibiotic-

Free Chicken?

Nutrafarms' [air-chilled, antibiotic-free chicken](#) ensures that your meals are made with the highest quality meat. Air-chilling preserves the natural flavour and texture of the chicken, while keeping it free of excess water. Combined with the assurance of antibiotic-free and pasture-raised farming, you're serving your family a meal that's nutritious, ethical, and delicious.

Final Thoughts

This Cranberry Orange Chicken Thighs recipe delivers a festive twist to your dinner table with the perfect blend of sweet and savoury. Thanks to the collaboration with [@mrs.shelly.sus](#), you have a dish that's easy to prepare and sure to impress. Make it part of your next family meal or holiday celebration!

Enjoy this delightful combination of flavours and feel good knowing you're serving fresh, locally sourced ingredients from Nutrafarms.

