

# Orange Cranberry Roasted Chicken

When it comes to creating show-stopping yet simple meals, this **Orange Cranberry Roasted Chicken** recipe is a must-try! This delicious collaboration with the talented [@theyasproject\\_](#) brings festive flavours right to your dinner table. Perfect for a family dinner or a special occasion, this dish combines Nutrafarms' premium chicken drumsticks with the bright, tangy taste of oranges and cranberries.

## Ingredients:

### For the marinade:

- 1/4 cup fresh orange juice
- 1/4 cup soy sauce or coconut aminos
- 1.5 tbsp maple syrup or honey
- 1/2 tsp garlic powder
- 1/2 tsp ginger powder
- 1/2 tsp paprika
- 1 cup chicken broth

### For the dish:

- 8-10 Nutrafarms chicken drumsticks
- 1/2 onion, sliced
- 1/2 large orange, sliced
- 1 cup fresh or frozen cranberries
- Salt and pepper
- 1-2 tbsp olive oil



## **Instructions:**

### **1. Preheat Oven:**

Preheat your oven to 400°F (200°C).

### **2. Sear the Chicken:**