

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 Nutrafarm's 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 Nutrafarm's 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: