

# One Pan Cranberry Rosemary Chicken with Near East® Quinoa



## Ingredients

- 1/4 cup chicken broth
- 2 cups fresh cranberries, divided
- 2 packages Near East® Quinoa Blend Rosemary & Olive Oil
- 3 lbs (about 6 pieces) bone-in chicken thighs
- 2 tbsp light brown sugar
- 3 tbsp olive oil, divided
- 1 tsp chopped fresh rosemary
- 1/2 tsp garlic powder
- 1 tsp Kosher salt

## How to make it

1. In a blender, combine 1/2 cup of the cranberries with 2 tbsp oil, brown sugar, garlic powder, rosemary, chicken broth, and salt.
2. Lay chicken thighs in a oven-proof baking dish in a single, even layer. Pour marinade over chicken and coat. Let marinade for as long as you can, up to overnight.
3. Preheat oven to 400°F. Scrap marinade off of top of chicken thighs as best you can and brush on remaining oil on chicken skin. Season with Kosher salt. Add remaining 1 1/2 cups cranberries between chicken thighs. Bake chicken for approximately 25 minutes or until just cooked through. Heat broiler to high and brown skin, watching very carefully and constantly to avoid burning, about 3-5 minutes.
4. Serve chicken with the pan sauce, cranberries, and Near East® Quinoa.

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
5 min	30 min	35 min	4-6

## Made with



Near East® Quinoa Blend Rosemary & Olive Oil