

# 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 & Brown Rice Blend - Rosemary & Olive Oil, prepared according to package directions
- 3 pounds (about 6 pieces) bone-in chicken thighs
- 2 tablespoons light brown sugar
- 3 tablespoons olive oil, divided
- 1 teaspoon chopped fresh rosemary
- 1/2 teaspoon garlic powder
- 1 teaspoon Kosher salt

## How to make it

1. In a blender, combine 1/2 cup of the cranberries with 2 tablespoons 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  
5 min



COOK  
TIME  
30 min



TOTAL  
TIME  
35 min



SERVING  
-

## Made with



**Near East Quinoa & Brown Rice Blend -  
Rosemary & Olive Oil**