



Baked Cranberry Chicken with Rosemary

Oshkosh Community YMCA

This easy baked cranberry chicken recipe with rosemary, citrus, and tangy-sweet cranberries come together to create a show-stopping dish.

Ingredients:

- 2 cups fresh cranberries
- 1/3 cup brown sugar
- 3 tablespoons white wine vinegar, divided
- 6 bone-in skin on chicken pieces, about 2 1/4 pounds in total
- 6-8 garlic cloves, minced
- 1 1/2 tablespoons chopped fresh rosemary (or 1 1/2 teaspoons dried rosemary), plus rosemary sprigs for garnish
- 1 teaspoon sweet paprika
- Kosher salt
- Black pepper
- 1/3 cup extra virgin olive oil, plus more for searing the chicken
- 3 celery stalks, chopped
- 1 large yellow onion, chopped
- 1 lemon
- 1/2 cup chicken broth or water



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Recipe source <https://www.themediterraneandish.com/garlic-rosemary-chicken-cranberries>

Instructions:

1. Make sugared cranberries- In a small bowl, combine the cranberries, brown sugar, and 1 tablespoon white wine vinegar. Set aside to soften while you prepare the chicken.
2. Season the chicken- Pat the chicken pieces dry, then rub on both sides with the garlic, rosemary, paprika, and a good pinch or two of salt and pepper. Make sure to lift the skin and push the seasoning underneath the skin.
3. Marinate the chicken- To a baking dish large enough to hold the chicken, add the olive oil, celery, onions, and remaining 2 tablespoons of the white wine vinegar. Slice the lemon in half and squeeze in the juice, then add both of the juiced lemon halves. Add the chicken and use your hands to work everything together. Set aside to marinate just for 15 minutes or so.
4. Get ready to cook- While your chicken marinates, preheat your oven to 425°F.
5. Sear the chicken- When your oven is hot and the chicken has marinated for at least 15 minutes, heat 1 tablespoon of olive oil in a large skillet over medium-high. Add the chicken, skin side down, and cook until the skin releases from the pan and turns golden brown, about 5 minutes. Flip and brown on the other side, about 3 minutes more. Do this in batches to avoid overcrowding the pan, adding the seared chicken to the baking dish as you go.
6. Bake- Top the chicken with the sugared cranberries and any accumulated juices, then pour in the broth or water. Bake until the chicken is cooked through, 35 to 40 minutes.
7. Serve- Garnish with a few rosemary sprigs, if you'd like, to dress it up a little before serving. Serve hot, spooning the juices and vegetables over top.

Nutrition:

Calories: 145.2kcal Carbohydrates: 9g Protein: 1.4g Fat: 12.4g
Saturated Fat: 1.8g Polyunsaturated Fat: 1.4g Monounsaturated
Fat: 8.9g Trans Fat: 0.1g Cholesterol: 0.7mg Sodium: 10.9mg
Potassium: 128.6mg Fiber: 2.6g Sugar: 2.7g Vitamin A: 212.4IU
Vitamin C: 16.4mg Calcium: 21.2mg Iron: 0.5mg

Nutrition is provided as a courtesy and is an estimate. If this information is important to you, please have it verified independently.