



cranberry rosemary chicken

INGREDIENTS

8-10 bone in chicken thighs

1 c fresh cranberries

1/2 c balsamic vinegar

2 TBS maple syrup

2 TBS olive oil

1 TBS minced garlic

Leaves from two sprigs of
fresh rosemary and thyme

INSTRUCTIONS

Combine all ingredients (besides chicken) in blender to puree.

Pour oven chicken in a large gallon ziplock bag, massage to fully coat each thigh, and set in fridge to marinade for at least one hour and up to 24 hours.

Place in large casserole dish spread evenly in one layer, season generously with salt and pepper, top with more fresh herbs and cranberries (optional!)

Bake at 375F for 30-35 minutes until chicken cooked through.

Enjoy!