

# Sweet and Savory Orange Chicken Thighs

Makes 6 Servings

## Ingredients

- 1/2 teaspoon salt
- 1 teaspoon pepper
- 6 chicken thighs, bone-in skin-on
- 2 teaspoons oil
- 3 cloves garlic, chopped small
- 1/2 teaspoon dried rosemary
- 3/4 cup orange juice
- 3 tablespoons honey

## Directions

1. Preheat oven to 400°F. Season chicken with salt and pepper. Heat oil in a large, oven-proof pan over medium-high heat. Cook chicken, skin side down until golden-brown, about 4 to 5 minutes. Move chicken to a plate. Add garlic and rosemary to the pan and cook about 30 seconds. Stir in the orange juice and honey and bring to a simmer (bubble). Return chicken to pan.
2. Move the pan to the oven and bake chicken for 10 minutes. Use a spoon to pour juices from the pan over the chicken. Cook 10 more minutes and pour juices over chicken again. Check the temperature using a cooking thermometer. Cook until the temperature reaches 165°F. (This should take about 20-25 minutes).
3. Serve and enjoy.



Recipe from: Feeding Pennsylvania and PA Eats