



Cranberry Balsamic Chicken

Ingredients

- 3 tablespoons [Fustini's Rosemary olive oil](#), divided
- 1 lb chicken, breasts, thighs
- 1/2 cup fresh cranberries
- 1/3 cup [Fustini's Cranberry Pear balsamic](#)
- 2 garlic cloves, minced
- 6 sprigs rosemary
- 2 teaspoons thyme leaves
- 1 tablespoon brown sugar
- zest of 1 orange

Sharon's Hint

adapted from delish.com

Directions

Step 1.

Preheat oven to 325 degrees F. In a large ovenproof skillet over medium heat, heat 1 tablespoon of olive oil. Add chicken, presentation/skin side down and cook until golden and crispy about 4 minutes. Remove chicken from heat and place on a plate, presentation-side up.

Step 2.

Add remaining 2 tablespoons of olive oil to the same skillet then add cranberries, vinegar, garlic, brown sugar and orange zest. Combine well then return chicken to skillet, presentation-side up and scatter herbs all around the meat. Simmer until the liquid begins to thicken and cranberries start to soften 5-10 minutes.

Step 3.

Transfer the pan to the oven and cook until the chicken is cooked through about 18-25 minutes. Serve warm with sauce over chicken.