

Apple & Cranberry Roasted Chicken

BY LAURA REGE PUBLISHED: SEP 29, 2023

YIELDS:
4 serving(s)

PREP TIME:
10 mins

TOTAL TIME:
55 mins

CAL/SERV:
830

Ingredients

- 1 c. frozen or fresh cranberries
- 2 Tbsp. packed light brown sugar
- 1 Tbsp. cornstarch
- 2 tsp. reduced-sodium soy sauce
- 1/2 c. plus 1 tbsp. dry white wine, divided
- 6 bone-in, skin-on chicken thighs
- Kosher salt
- Freshly ground black pepper
- 1 Tbsp. extra-virgin olive oil
- 1 large shallot, very thinly sliced
- 3 cloves garlic, finely chopped
- 1 c. low-sodium chicken broth
- 2 Honeycrisp apples (about 1 lb.), cored, cut into 8 wedges
- 1 Tbsp. chopped fresh thyme leaves, plus more for serving
- Chopped fresh parsley leaves, for serving

[See All Nutritional Information](#) ✓

Directions

Step 1

Preheat oven to 425°. In a medium bowl, toss cranberries, brown sugar, cornstarch, soy sauce, and 1 tablespoon wine.

Step 2

Season chicken with salt and pepper. In a large, high-sided skillet over medium-high heat, heat oil. Cook chicken, turning once, until golden brown on both sides, 5 to 6 minutes per side. Transfer to a plate.

Step 3

Reduce heat to medium. Pour off all but 1 tablespoon fat in skillet. Cook shallot, stirring occasionally, until tender, about 2 minutes. Add garlic and cook, stirring, until garlic and shallot are fragrant and light golden, about 1 minute more.

Step 4

Add remaining 1/2 cup wine, increase heat to high, and cook, stirring occasionally, until liquid is mostly evaporated, about 2 minutes. Pour in broth and bring to a boil.

Step 5

Add apple and cranberry mixture, scraping any extra sugar mixture in bottom of bowl into skillet, and stir to combine. Nestle chicken skin side up into skillet and sprinkle with thyme.

Step 6

Bake until chicken is cooked through and fruit is tender, 20 to 25 minutes. Top with parsley and more thyme.
