

Cranberry Orange Chicken Thighs with Wild Rice

This **Afghan Grilled Chicken** recipe, shared by the talented [@relishthebite](#), brings together a flavourful blend of spices, fresh herbs, and Nutrafarm's farm-fresh chicken. Perfectly juicy and smoky, this dish will take your grilling experience to the next level.

Ingredients:

For the Marinade:

- 1 whole Nutrafarm's farm-fresh chicken drumstick
- 3 tablespoons fresh lemon juice
- 2 tablespoons fresh cream
- 2 tablespoons olive oil
- 5 garlic cloves, minced
- 1 inch fresh ginger
- 5-6 shallots
- 5 green chillies
- 8-9 cashews
- A bunch of fresh cilantro
- 1 teaspoon ground coriander
- 1 teaspoon pepper powder
- 1 teaspoon methi leaves
- 1 tablespoon salt

For Garnishing:

- Fresh cilantro or parsley (for garnish)



Instructions:

1. Prepare the Marinade

In a blender jar, combine shallots, green chillies, cashews, ginger, garlic, and cilantro. Blend until smooth. In a large bowl, mix the blended paste with salt, methi leaves, pepper powder, ground coriander, olive oil, cream, and lemon juice. Add the Nutrafarm's farm-fresh chicken drumsticks and coat thoroughly. Let the chicken marinate for at least 1 hour or overnight for the best flavour.

2. Preheat the Grill

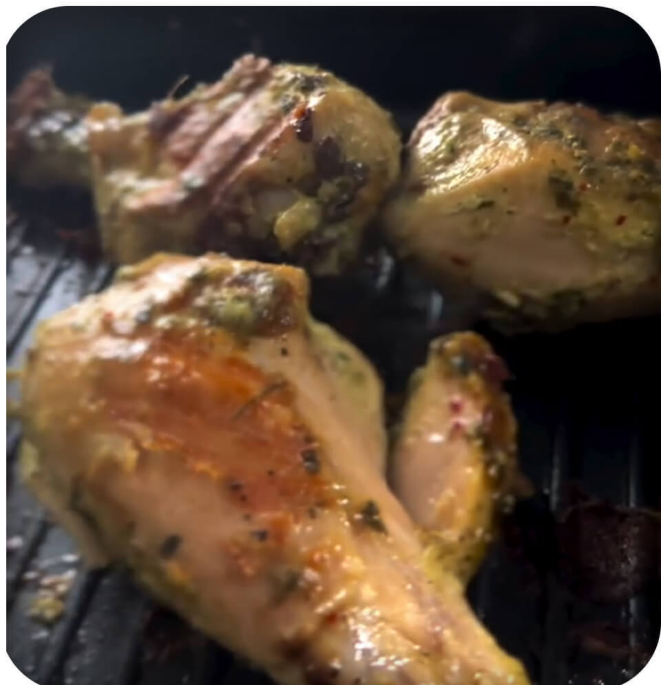
Heat your charcoal or electric grill to medium-high heat. This ensures the chicken gets a perfect sear while staying juicy inside.

3. Grill the Chicken

Place the marinated chicken on the grill and cook for 15-20 minutes, turning occasionally and basting with melted butter or ghee. This step helps to lock in moisture and gives the chicken a delicious smoky char.

4. Garnish and Serve

Once cooked, garnish with freshly chopped cilantro or parsley. Serve warm with naan, rice, or a fresh salad.



Why Choose Air-Chilled, Antibiotic-

Free Chicken?

Nutrafarms' chicken is air-chilled and antibiotic-free, providing a cleaner, more natural taste and texture. Unlike water-chilled chicken, air-chilled chicken retains its natural juices without added water. Nutrafarms ensures their poultry is ethically raised, making every meal healthier and more flavourful.

[Learn more about Nutrafarms' farm-to-table poultry options here.](#)

Final Thoughts

This Afghan Grilled Chicken is a flavour-packed recipe that's perfect for a family BBQ or any special gathering. The marinade's combination of spices and fresh herbs ensures each bite is tender, juicy, and satisfying. Thank you to [@relishthebite](#) for sharing this delightful recipe! Enjoy a healthier, tastier meal with Nutrafarms' quality ingredients.

Happy grilling! ☺☺

