

Grilled Nutrafoods Pasture-Raised Chicken: Easy, Delicious, and Perfect for Summer BBQs

Looking for a quick and easy recipe that packs a ton of flavour? Look no further than [Nutrafoods pasture-raised bone-in chicken](#) pieces. Whether you're grilling outside or using a pellet grill, this recipe is the perfect way to enjoy juicy and flavourful chicken with minimal effort.

One of the best things about this recipe is its convenience. With just a few simple ingredients and some basic grilling equipment, you can create a meal that will satisfy even the pickiest eaters. Plus, the bone-in chicken pieces not only add extra flavour and moisture to the dish, but they also cook more evenly than boneless chicken breasts.

And because the dry brining process helps to lock in moisture, you can be sure that your chicken will turn out tender and juicy every time. So, whether you're looking for a quick weeknight meal or a crowd-pleasing recipe for your next cookout, this Nutrafoods bone-in chicken recipe is sure to be a hit. Here's how to make it:

Ingredients for Pasture Raised Bone In Chicken:

- 2 [Nutrafoods pasture-raised bone-in chicken breasts](#)
- 2 [Nutrafoods pasture-raised bone-in chicken quarter legs](#)
- 2 tablespoons grapeseed or avocado oil
- 1 teaspoon kosher salt
- 1 teaspoon paprika
- 1 teaspoon black pepper
- 1 teaspoon fennel seeds
- 1 teaspoon dried rosemary

- 1 teaspoon dried thyme
- 1 teaspoon ground mustard
- 1 teaspoon onion powder
- 1 teaspoon garlic powder



Prep & Directions for Pasture Raised Bone In Chicken:

1. In a small bowl, mix together the kosher salt, paprika, black pepper, fennel seeds, dried rosemary, dried thyme, ground mustard, onion powder, and garlic powder to create a spice rub.

2. Rinse the Nutrafarm's pasture-raised bone-in chicken pieces under cold water and pat dry with paper towels.
3. Place the chicken pieces in a large bowl and sprinkle the spice rub over the chicken, making sure to coat all sides evenly. Cover the bowl with plastic wrap and let the chicken dry brine in the refrigerator for at least 2 hours, or up to overnight.
4. Preheat a grill or pellet grill to 375°F and set up for indirect heat.
5. Lightly coat the chicken pieces with grape seed or avocado oil.
6. Place the chicken pieces on the grill and close the lid. Grill for 20-25 minutes, then flip the chicken pieces over and grill for another 20-25 minutes, or until the internal temperature of the chicken reaches at least 165°F.
7. Remove the chicken from the grill and place it on a cutting board or plate. Let it rest for 10-15 minutes before serving.
8. Enjoy your Nutrafarm's pasture-raised bone-in chicken pieces!



Tips:

- You can adjust the cooking time and temperature depending on the size of the chicken pieces and your grill.
- Always use a meat thermometer to ensure that the chicken is fully cooked.

Final Thoughts for Pasture Raised Bone In Chicken:

In conclusion, these grilled bone-in chicken pieces are an excellent choice for a delicious and hassle-free dinner. With a simple seasoning blend and easy cooking instructions, this recipe is perfect for those who want to enjoy flavourful, home-cooked meals without spending hours in the kitchen. Plus, by using [Nutrafarms pasture-raised chicken](#), you can be sure that you are getting a high-quality, sustainable product that is good for you and good for the planet. A word of warning.

Nutrafarms usually only carries whole pastured chickens. We only offer pieces seasonally due to our growing season. If you'd like to know if we have quartered pastured chicken available, please send us a message via the chat widget on this page.