

Orange Glazed Chicken Thighs

A simple but delectable dish that will leave them begging for more!

Ingredients

The Sauce:

1 cup orange juice plus a $\frac{1}{4}$ cup

$\frac{1}{4}$ tbsp lemon zest

$\frac{1}{2}$ tbsp finely chopped fresh ginger

1 tbsp roasted garlic

1 cups chicken stock

3 tbsp orange marmalade

2 tsp Cornstarch

Salt and Pepper to taste

10- 3oz of [Nutrafarms boneless chicken](#) thighs

Prep & Directions

1. In a large saucepan over med/high heat add orange juice, lemon zest, chopped ginger, garlic, chicken stock and marmalade. Bring mixture to a gentle boil and reduce heat to medium after 5 minutes.

2. In a small bowl, combine cornstarch and $\frac{1}{4}$ cup orange juice. Stir mixture until all the cornstarch is dissolved into the orange juice.

3. Stir in orange slurry into sauce a little at a time, making sure mixture is not too thick (you may have to add a little orange juice if mixture is too thick).

4. Grill chicken thighs 3-4 minutes per side or in a pan fry 3-4 minutes per side. Place chicken on a plate and drizzle lovingly with the Orange Glaze.