

## Orange Sumac Chicken Skillet (Sumac: a tart, lemony spice)



Servings:

**6 servings**

Prep Time:

**10 min**

Cook Time:

**30 min**

### Ingredients

- 6 Chicken Thighs, Boneless/Skinless
- 1 tbsp Olive Oil
- 1/4 cup Orange Marmalade
- 1 tbsp Cilantro, chopped
- 1 tsp Ground Sumac (tart, lemony spice)
- 1/2 tsp Turmeric
- 1/2 tsp Salt & Pepper
- 1 Orange, sliced
- 3 Garlic Cloves, smashed
- 1 Red Onion, chunks
- Garnish: Fresh Dill

### Method of Preparation

#### Step 1

Preheat the oven to 400°F.

Add a cast iron skillet to the oven to preheat. Alternatively, you can use a baking dish.

#### Step 2

In a bowl marinate the chicken with olive oil, marmalade, cilantro, sumac (*a tart, lemony spice*), turmeric, salt and pepper.

#### Step 3

In the preheated skillet, arrange a single layer of orange slices on the bottom.

Scatter the red onion and garlic over the top.

#### Step 4

Arrange the marinated chicken thighs in the skillet and add remaining marinade over the top.

Bake for 30-35 minutes, or until the chicken reaches 165°F.

#### Step 5

Garnish with fresh dill, enjoy!