

Orange Chicken Thighs

Serves: 4-6

Ingredients:

- 5# chicken thighs (bone-in or boneless)
- 2 oranges, sliced thin. Reserve orange zest.
- 2 Tbsp oil
- ½ tsp salt
- ½ tsp black pepper
- 1 tsp chipotle powder
- 1/2 tsp cumin

Method:

- Preheat oven to 400 degrees.
- Zest both the oranges, then slice 1/4 " thick
- Mix together spices, orange zest & oil. Rub mix on both sides of chicken thighs.
- Place chicken thighs on baking sheet with parchment.
- Place orange slices around thighs (not on top or they will scorch)
- Bake until internal temp of 165 F. Bone-in thighs will take much longer than boneless.
- Serve each thigh with one orange slice on top.



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