

## Roasted Orange Chicken - The Best Juicy Citrus Chicken Recipe

Get ready to brighten up dinner with this juicy, fragrant,



**OVEN**  
**400°F**

**TIME**  
**30 min**

**TEMP**  
**165°F**

**PRINT**  
**Recipe Card**

### INGREDIENTS

- 4 bone-in, skin-on chicken thighs
- 2 oranges, juiced and zested
- 2 tablespoons olive oil
- 3 cloves garlic, minced
- 1 teaspoon fresh rosemary, finely chopped
- 1 teaspoon salt
- $\frac{1}{2}$  teaspoon black pepper
- Orange slices, for garnish

### DIRECTIONS

- 1.** Preheat the Oven: Set your oven to 400°F (200°C) and line a baking sheet with parchment or foil for easier cleanup.
- 2.** Make the Marinade: In a bowl, mix together:
- 3.** Orange juice + zest
- 4.** Olive oil
- 5.** Garlic
- 6.** Rosemary
- 7.** Salt + black pepper
- 8.** Marinate the Chicken: Add chicken thighs to a dish or zip-top bag and pour the marinade over them. Cover and refrigerate for at least 30 minutes, or up to overnight for more flavor.
- 9.** Roast the Chicken: Place the chicken on the baking sheet, skin-side up. Pour any extra marinade over the top. Roast for 35-40 minutes, or until the internal temperature reaches 165°F and the skin is golden and crispy.
- 10.** Garnish and Serve: Top with fresh orange slices and an optional sprinkle of chopped herbs.

### TIPS FOR SUCCESS

Marinate longer for a deeper citrus and herb infusion-overnight works best.

Don't skip the skin : it crisps beautifully and locks in moisture.

Baste halfway through roasting with juices from the pan for an extra glossy finish.

Add a drizzle of honey or balsamic glaze before serving for a sweet-savory touch.

