



Lemon Saffron Chicken

Ingredients

1 jar of Lemon Saffron Marmalade
4-5 garlic cloves, crushed
1 tablespoon smoked paprika
2 tsp turmeric
1 tsp cumin, crushed
Salt & pepper to taste (start at 1 tsp each)
2lbs organic chicken thighs & drums

Directions

Make Marinade: Whisk together all ingredients (except chicken) in a bowl. Then add the chicken to marinade, coating thoroughly. Cover & refrigerate for 2 -6 hours

Preheat oven to 375F, line a baking sheet with parchment. Remove chicken from marinade and place on baking sheet, basting on extra marinade as desired. Bake for 25-30 minutes until cooked through. Remove from oven and serve warm.