

## Bitter orange chicken

Preparation time: 30 min. · Level of difficulty: medium

### Quantity

Ingredients for 4 people.

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4 piece Chicken thighs  
1 piece Onion  
2 piece Garlic cloves  
4 piece Bitter oranges  
4 piece Alternative: edible oranges  
1 tsp Coriander  
1 pinch Pepper  
1 pinch Milled orange peel

### Preparation

1. Marinate the chicken thighs with orange juice, onions and garlic in a bowl for about 4 hours. Turn the chicken thighs occasionally.
2. Put the onions and garlic in an ovenproof dish, place the chicken legs on top and pour the marinade over them.
3. Sprinkle with coriander and coarse pepper. Bake in a preheated oven at approx. 180 degrees (top and bottom heat) for about 1 hour. Baste with the marinade from time to time. At the very end, sprinkle a pinch of "Pols" bitter orange peel over the finished dish.

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