

# RV GODDESS: Orange Chicken Thighs

A simple chicken dish with a lovely bright orange flavor. RV-easy, family and budget friendly, this dish will be a hit.

4 chicken thighs, bone-in, with skin (about 1.25 pounds)  
3 juicy oranges, preferably Valencia  
1 teaspoon cornstarch  
2 Tablespoons extra-virgin olive oil, plus more for oiling the baking dish  
1 Tablespoon grainy mustard (such as Maille Old Style)  
1/2 teaspoon Kosher salt, or to taste  
1/2 teaspoon ground black pepper, or to taste  
1 teaspoon fresh (or dried) thyme leaves, plus more stems for garnish, if desired

Rice, to accompany (optional)

Place the chicken pieces in a gallon ziplock bag. Wash and dry three oranges.

Orange #1: Slice into 1/4-inch slices; do not peel, discard the ends. Place the orange slices in the bag with the chicken.

Orange #2: Zest, then juice the zested orange.

Orange #3: Juice only.

Place all the orange juice (you should have at least 1/2 cup or more) and zest in a small bowl and whisk-in the cornstarch, olive oil, mustard, salt, pepper, and thyme until smooth. Pour the orange juice mixture into the ziplock bag and toss well to coat. Seal the bag, refrigerate for several hours, all day, or even overnight.

Heat oven to 400°. Oil an 8x8-inch baking dish. Place the four chicken pieces in one layer in the baking dish. skin-side up, and tuck the orange slices between each thigh. Pour the marinade over all. Bake for 40 minutes, until juices run clear, and chicken is deeply browned. Remove from oven. Place chicken thighs on a serving platter and pour the pan juices over. Garnish the platter with the baked orange slices and additional fresh thyme sprigs.

Serves 4.