# **Slow-Cooker Cranberry-Orange Chicken**

3 comments

MAIN COURSES

CHICKEN

SLOW COOKER

A cookbook recipe exclusively for All-Access members from The Complete Slow Cooker

SERVES 4

TIME 11/4 hours

## WHY THIS RECIPE WORKS

To make simple chicken breasts more interesting, we decided to use canned whole-berry cranberry sauce, which we livened up with orange juice and zest and fresh thyme. The chicken took on the sweet flavors as it cooked in the mixture. We then added red wine vinegar to cut the sweetness and a tablespoon of soy sauce for depth of flavor. When the chicken was perfectly cooked, we simmered the vibrant sauce briefly to thicken it.

Toasted almonds added an appealing crunchy finish to the sauced chicken. *Read Less* 





# TRY THIS RECOMMENDED COOKING COURSE

Complete Thanksgiving Game Plan

## **GATHER YOUR INGREDIENTS**

1 (14-ounce) can whole-berry cranberry sauce
1 tablespoon soy sauce
2 teaspoons red wine vinegar
1 teaspoon minced fresh thyme or 1/4 teaspoon dried
½ teaspoon grated orange zest plus ¼ teaspoon juice
Pinch cayenne pepper
4 (6- to 8-ounce) boneless, skinless chicken breasts, trimmed
Salt and pepper
⅓ cup sliced almonds, toasted

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# View Nutritional Information



## **KEY EQUIPMENT**



Mixing Bowls



Slow Cookers



Best Chef's Knives



### **BEFORE YOU BEGIN**

You will need an oval slow cooker for this recipe. Check the chicken's temperature after 1 hour of cooking and continue to monitor until it registers 160 degrees.



#### INSTRUCTIONS

Cooking time: 1 to 2 hours on low Slow cooker size: 4 to 7 quarts



Combine cranberry sauce, soy sauce, vinegar, thyme, orange zest and juice, and cayenne in slow cooker. Season chicken with salt and pepper and arrange in even layer in slow cooker. Cover and cook until chicken registers 160 degrees, 1 to 2 hours on low.



Transfer chicken to serving dish and tent loosely with aluminum foil. Transfer cooking liquid to medium saucepan, bring to simmer over medium heat, and cook until sauce is slightly thickened, about 5 minutes. Season with salt and pepper to taste. Spoon sauce over chicken and sprinkle with almonds. Serve.

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# RECOMMENDED READING



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