



# THE ingles TABLE

with Chef Clarence Robinson  
**Apple Cranberry Chicken & Yellow Rice**

## Shopping List

- 2 lb. pack of chicken thighs (skin off)
- 2 tbsp. olive oil
- 1/2 stick of butter
- 2 tbsp. chili powder
- 2 tsp. garlic powder
- 1/2 cup brown sugar
- 2 tbsp. apple cider vinegar
- 2 tbsp. mustard
- salt and pepper, to taste
- 2 tbsp. honey
- lime juice, to taste
- 1/2 bunch cilantro, chopped
- 1/2 cup green onion, sliced
- 2 oz. dried cranberries
- 2 apples, sliced
- 10 oz. Mahatma Saffron Yellow Rice, prepared

## Cooking Instructions

- 1)** Grill chicken thighs until done, then set aside until cool to the touch (You can also cook the chicken in a skillet for approximately 3 minutes per side).
- 2)** Slice your cooled chicken thighs into small strips.
- 3)** Add olive oil and butter into a medium saucepan on medium heat. Once melted, add the sliced chicken and all of the other ingredients, except for the green onions and cilantro. Let simmer for 15-20 minutes, checking and stirring every 3 minutes.
- 4)** Garnish with green onions and cilantro. Serve with saffron yellow rice.



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