



Chicken Thighs

Ingredients

- 2 tablespoons olive oil
- 2 teaspoons garlic powder
- 2 teaspoons onion powder
- 1 teaspoon ground paprika
- 1 teaspoon Italian seasoning
- 1 teaspoon dried parsley
- 2 teaspoons salt
- ½ teaspoon black pepper
- 2 pounds chicken thighs 6-8 pieces, patted dry
- 1 tablespoon butter diced

Method

1. Preheat oven to 400°F. Line a rimmed baking sheet or large rimmed pan with foil and place in the oven as it heats up
2. Combine olive oil and all seasoning in a large bowl until a paste forms.
3. Place chicken thighs in bowl with seasoning and toss to coat. Remove each thigh individually, rubbing the seasoning into the skin.
4. Place chicken thighs on heated pan (careful, hot!); dot with butter. Bake in the hot oven for 20 minutes. Carefully remove and baste chicken with emerging juices from the pan. Return to the oven and bake for 10 more minutes, then baste again. Finally, finish baking for 5-15 minutes, until chicken reaches an internal temperature of 165°F.
5. ENJOY!

Adapted from Savorynothings.com
