

Crispy Skinned Chicken Leg Quarters



Serves 2 Prep 10 mins Cooking 30 mins + 5 min rest Easy

Ingredients

2 chicken leg quarters (skin on)
1/4 teaspoon salt
Sprinkle of black pepper
1/4 tsp garlic powder (optional)
1/4 tsp paprika
1/4 tsp dried thyme Olive oil

1. Preheat the oven to 220C/Fan 200/Gas 7. Line a rimmed baking sheet with high-heat-resistant parchment paper, or grease a 9 X 13-inch rimmed baking dish with olive oil.
2. Place the chicken pieces in the prepared baking dish. Generously brush their tops with olive oil and sprinkle them with salt, black pepper, garlic powder if using, paprika, and dried thyme.
3. Bake the chicken, uncovered, for 30 mins. If will probably be done but if at this point the tops are very browned but the inside hasn't yet reached 73C, as measured by an instant-read thermometer not touching the bone, then loosely cover the pan with foil and return it to the oven for 10 more mins, or until the chicken is cooked through.
4. Allow the chicken to rest for five minutes before serving.
5. Note: Many chicken recipes instruct you to trim any excess skin from the thigh part. You can leave this on. If there is space in the pan, spread any excess skin out on the pan, and it comes out wonderfully crispy - like chicken skin chips.
6. Goes well with Parmentier potatoes (Waitrose) and baby carrots.