

Fried Buttermilk Chicken Thighs



Serves 4

Prep 3 mins

Cooking 55 mins

Easy

Marinate 1 - 12 hrs

Ingredients

2 tsp paprika
200g buttermilk
8 chicken thighs, skin on & bone in (about 1kg total)
1 tbsp olive oil
3 tbsp panko breadcrumbs
salt & pepper

1. In a large bowl, whisk together the paprika and buttermilk with three-quarters of a teaspoon of salt & plenty of pepper. Add the chicken thighs, toss well to coat, then set aside in the fridge to marinate for at least an hour or preferably overnight.
2. Heat the oven to 180C/ Fan 160C/ Gas 4. Spread out the chicken skin side up on a 25cm x 35cm oven tray lined with baking paper, then roast for 40 mins, basting once or twice.
3. Increase the oven temperature to 220C/ Fan 200C/ Gas 7, drizzle the oil over the chicken, then sprinkle the breadcrumbs evenly on top. Bake for 10 - 15 mins more, until dark golden brown. Leave to rest for a few minutes and serve warm