

## Crispy Skin Chicken Thighs Cooked With Love and Intuition

Bone-In Skillet Chicken Thighs (Cooked With Love)



**OVEN**  
**350°F**

**TIME**  
**5 min**

**TEMP**  
**165°F**

**PRINT**  
**Recipe Card**

### INGREDIENTS

Bone-in, skin-on chicken thighs (thawed)

2 tbsp butter

1-2 tbsp olive oil

Smoked paprika

Garlic powder

Onion powder

Dried oregano

Salt

Black pepper

Step-by-Step Instructions:

1 Preheat and Prep:

2 Sear in the Skillet:

3 Oven Finish:

Tips for Success:

Don't crowd the pan-cook in batches if needed for the best sear.

Use a meat thermometer to ensure the internal temp hits 165°F.

Let the skin brown without flipping too early-patience = crispiness.

Serving Suggestions and Pairings:

Easy Turkey Wings for a full-on soul food platter

Cajun Chicken Sausage Gumbo to turn dinner into a Southern feast

Tomato Skillet with Okra and Sausage for a veggie-rich companion

Dorito Casserole for crunch and spice

Chicken Enchiladas to round out a family-style meal

Storage and Leftover Tips:

Refrigerate in an airtight container for up to 4 days.

Reheat in the oven at 350°F for 10-15 minutes for best texture.

Shred leftovers for tacos, salads, or sandwiches.

More Recipes You'll Love:

Easy Turkey Wings

Cajun Chicken Sausage Gumbo

Tomato Skillet with Okra and Sausage

Dorito Casserole

Chicken Enchiladas

Final Thoughts:

## DIRECTIONS

1. **Preheat and Prep:** Preheat oven to 350°F. In a large zip-top bag, add chicken thighs, a drizzle of olive oil, and your seasoning mix: smoked paprika, salt, pepper, garlic powder, onion powder, and oregano.
2. **Seal and shake** until the chicken is fully coated. Let it rest while the skillet heats.
3. **Sear in the Skillet:** Place a 12-inch cast iron skillet over low heat. Add butter and a bit of olive oil. Once melted, raise the heat to medium and place the seasoned chicken skin-side down.
4. **Sear** for 3-5 minutes per side, or until golden brown and crisp.
5. **Oven Finish:** Transfer the entire skillet to your preheated oven.
6. **Bake** uncovered for 35-40 minutes, or until chicken is cooked through and the juices run clear.
7. **Let rest** for 5 minutes before serving.
8. **Tips for Success:** Don't crowd the pan-cook in batches if needed for the best sear.
9. **Use a meat thermometer** to ensure the internal temp hits 165°F.
10. **Let the skin brown** without flipping too early-patience = crispiness.
11. **Serving Suggestions and Pairings:** This skillet chicken pairs beautifully with classic comfort sides:
12. **Easy :** Turkey Wings for a full-on soul food platter
13. **Cajun :** Chicken Sausage Gumbo to turn dinner into a Southern feast
14. **Tomato :** Skillet with Okra and Sausage for a

veggie-rich companion

15. Dorito : Casserole for crunch and spice
16. Chicken : Enchiladas to round out a family-style meal
17. Add cornbread, collard greens, or garlic mashed potatoes to complete the plate.
18. Storage and Leftover Tips: Refrigerate in an airtight container for up to 4 days.
19. Reheat in the oven at 350°F for 10-15 minutes for best texture.
20. Shred leftovers for tacos, salads, or sandwiches.
21. More Recipes You'll Love: Enjoy this recipe? Keep the skillet hot with these favorites:
22. Easy : Turkey Wings
23. Cajun : Chicken Sausage Gumbo
24. Tomato : Skillet with Okra and Sausage
25. Dorito : Casserole

## TIPS FOR SUCCESS

Don't crowd the pan -cook in batches if needed for the best sear.

Use a meat thermometer to ensure the internal temp hits 165°F.

Let the skin brown without flipping too early-patience = crispiness.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/crispy-skin-chicken-thighs-cooked-with-love-and-intuition/>