

Oven Garlic Chicken - An Easy Weeknight Winner with Big Flavor

Need a no-fail, low-effort chicken dinner that still delivers on flavor? This



OVEN
400°F

TIME
2 min

TEMP
165°F

PRINT
Recipe Card

INGREDIENTS

4-6 chicken legs (bone-in, skin-on preferred)
4 cloves garlic, minced
4 tablespoons brown sugar
3 teaspoons olive oil
Salt and black pepper, to taste

DIRECTIONS

1. ? Step 1: Preheat: Preheat your oven to 400°F (205°C). Lightly grease a baking or casserole dish.
2. ? Step 2: Sautø Garlic: In a small sautø pan, heat olive oil over medium heat. Add minced garlic and cook for 1-2 minutes until fragrant and just golden. Turn off the heat and stir in the brown sugar until it melts into a paste.
3. ? Step 3: Arrange the Chicken: Place chicken legs in the prepared dish in a single layer. Spoon the garlic-brown sugar mixture evenly over each piece. Season generously with salt and pepper.
4. ? Step 4: Bake: Bake uncovered for 45 minutes, or until the chicken is golden, cooked through, and the juices run clear.
5. ? Step 5: Rest in the Oven: Turn off the oven and leave the chicken inside for 10 more minutes. This helps lock in the juices and deepen the flavor.

SWAPS & NOTES

Chicken Cuts: Use thighs or breasts if preferred-just adjust bake time as needed.

Brown Sugar: Light or dark both work.

Garlic: Fresh is best, but garlic paste or powder can work in a pinch (use less).

Add crushed red pepper flakes or a dash of cayenne to the mix.

TIPS FOR SUCCESS

Use a thermometer: Chicken is done when it reaches an internal temperature of 165°F.

Don't skip the final 10 minutes: It intensifies flavor and keeps the meat juicy.

Line your pan: For easier cleanup, line your dish with foil or parchment.

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

Original recipe: <https://chefmaniac.com/oven-garlic-chicken-an-easy-weeknight-winner-with-big-flavor/>