

## Easy Baked Chicken - Fall-Off-the-Bone Flavor with No Fuss

When you want a comforting, hearty, and incredibly simple dinner, you can't beat this



OVEN  
**300°F**

TIME  
**4 min**

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### INGREDIENTS

4-6 chicken pieces (legs, thighs, or bone-in breasts)  
1 large onion, sliced  
1 red bell pepper, sliced  
1 green bell pepper, sliced  
2 tablespoons olive oil  
1 teaspoon garlic powder  
1 teaspoon paprika  
1 teaspoon dried thyme  
Salt and pepper, to taste

### DIRECTIONS

1. ? Step 1: Preheat and Prep: Preheat your oven to 300°F (150°C).
2. ? Step 2: Sauté the Veggies: In a large skillet, heat olive oil over medium heat. Add sliced onions and bell peppers. Cook for 3-4 minutes until slightly softened. Set aside.
3. ? Step 3: Season and Sear the Chicken: Season chicken pieces with garlic powder, paprika, dried thyme, salt, and pepper. Add to the same skillet and sear for 3 minutes per side until golden brown.
4. ? Step 4: Assemble for Baking: Transfer the chicken and sautéed veggies to a roaster or baking dish. Cover tightly with aluminum foil.
5. ? Step 5: Bake: Bake at 300°F for 2 hours, or until the chicken is tender and cooked through.
6. ? Step 6: Crisp the Top: Remove the foil and bake uncovered for 10-15 minutes to brown and crisp the chicken skin.

### SWAPS & NOTES

Chicken Cuts: Bone-in, skin-on thighs or drumsticks work best, but boneless cuts can be used—just reduce baking time.

Peppers: Mix in yellow or orange peppers for extra sweetness and color.

Spices: Add cayenne or chili flakes for heat, or swap thyme for oregano for a Mediterranean twist.

Oil Option: Avocado oil or ghee can be used in place of olive oil.

### TIPS FOR SUCCESS

Low and slow is key: The long cook time ensures deep flavor and tender meat.

Use a roasting pan with a lid or foil: This helps trap moisture.

Let it rest: Allow the chicken to rest for 5 minutes before serving to redistribute juices.

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

Original recipe: <https://chefmaniac.com/easy-baked-chicken-fall-off-the-bone-flavor-with-no-fuss/>