

## Baked Chicken Leg Quarters with Crispy Skin and Bold Flavor

Baked Chicken Leg Quarters with Classic Seasoning



**OVEN**  
**375°F**

**TIME**  
**45 min**

**TEMP**  
**175°F**

**PRINT**  
**Recipe Card**

### INGREDIENTS

Chicken leg quarters (about 2-3 large pieces)

2 tbsp olive oil

1 tbsp lemon pepper seasoning

1 tsp seasoning salt

1 tsp garlic powder

1 tsp onion powder

1 tsp smoked paprika

Directions:

1. Prep the Chicken:

2. Season Generously:

3. Bake:

4. Rest and Serve:

Tips for Success:

Dry the skin thoroughly before seasoning to ensure crispiness.

Want even crispier skin? Broil the last 2-3 minutes of baking-but watch closely!

For extra moisture, you can bake with a rack over the pan to allow air circulation.

Serving Suggestions & Pairings:

A side of Dorito Casserole for a flavor-packed comfort meal

A refreshing sip of Blueberry Lemonade to cool things down

Or turn it into a Southern spread with Easy Turkey Wings on the side

#### Storage & Leftovers:

Fridge: Store in an airtight container for up to 4 days.

Freezer: Wrap tightly in foil or a freezer-safe bag for up to 2 months.

Reheat: Warm in the oven at 350°F until hot and crispy.

#### More Recipes You'll Love:

Chicken Enchiladas

Easy Turkey Wings

Dorito Casserole

Final Thoughts:

## DIRECTIONS

1. **Prep the Chicken:** Pat the chicken leg quarters dry with paper towels. Place them in a large bowl or directly on a baking tray.
2. **Drizzle with olive oil** and rub it in to coat all sides.
3. **Season Generously:** In a small bowl, mix together lemon pepper, seasoning salt, garlic powder, onion powder, and smoked paprika. Sprinkle the seasoning blend evenly over each leg quarter, then rub it in thoroughly so every part is well coated.
4. **Bake:** Preheat your oven to 375°F (190°C).
5. Place the chicken uncovered on a foil-lined baking sheet or in a roasting pan.
6. Bake at 375°F for 45 minutes, then lower the heat to 350°F and continue baking for another 25-35 minutes, or until the internal temperature reaches 175°F and the skin is crispy.
7. **Rest and Serve:** Let the chicken rest for 5 minutes before serving. This locks in the juices and gives the seasoning time to settle.
8. **Tips for Success:** Dry the skin thoroughly before seasoning to ensure crispiness.
9. **Want even crispier skin?** Broil the last 2-3 minutes of baking-but watch closely!
10. For extra moisture, you can bake with a rack over the pan to allow air circulation.
11. **Serving Suggestions & Pairings:** These seasoned leg quarters go with just about anything. Try serving them with:
12. A side of : Dorito Casserole for a flavor-packed comfort meal

13. A refreshing sip of : Blueberry Lemonade to cool things down
14. Or turn it into a : Southern spread with Easy Turkey Wings on the side
15. For a brunchy twist, serve leftover leg quarters with a slice of this One-Pan Breakfast Bake.
16. Storage & Leftovers: Fridge: Store in an airtight container for up to 4 days.
17. Freezer: Wrap tightly in foil or a freezer-safe bag for up to 2 months.
18. Reheat: Warm in the oven at 350°F until hot and crispy.
19. Pro tip: Leftover chicken makes killer sandwiches, wraps, or shredded taco filling.
20. More Recipes You'll Love: Chicken Enchiladas
21. Easy : Turkey Wings
22. Dorito : Casserole
23. Final Thoughts: This Baked Chicken Leg Quarters recipe is a reminder that simple food doesn't mean boring food. With just a few classic seasonings and the right technique, you get a flavorful, juicy, and comforting dinner that's always a hit.
24. If you try it, tag @ChefManiac to show off your perfectly crispy chicken! And don't forget to follow for more no-fuss, flavor-packed recipes every week.
25. Happy roasting.: Jason Griffith - ChefManiac.com

## TIPS FOR SUCCESS

Dry the skin thoroughly before seasoning to ensure crispiness.

Broil the last 2-3 minutes of baking-but watch closely!

For extra moisture, you can bake with a rack over the pan to allow air circulation.

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

Original recipe: <https://chefmaniac.com/baked-chicken-leg-quarters-with-crispy-skin-and-bold-flavor/>