

Perfectly Baked Chicken Thighs: Juicy Inside, Crispy Skin

Crispy Baked Chicken Thighs: Your New Favorite Weeknight Dinner



OVEN
425°F

TIME
35-45 min

TEMP
175°F

PRINT
Recipe Card

INGREDIENTS

- 6 bone-in, skin-on chicken thighs
- 2 tbsp olive oil (or melted butter for extra crispiness)
- 1 tsp salt
- $\frac{1}{8}$ tsp black pepper
- 1 tsp garlic powder
- 1 tsp onion powder
- 1 tsp smoked paprika (adds a smoky depth of flavor)

DIRECTIONS

1. Let's get these golden, crispy Baked Chicken Thighs into the oven!
2. Preheat : Oven & Prep Pan: Preheat your oven to 425°F (220°C). Line a baking sheet with parchment paper or foil for easy cleanup.
3. Pat : Chicken Dry: This is a crucial step for crispy skin! Use paper towels to thoroughly pat dry each chicken thigh, especially the skin side.
4. Season the : Chicken: In a small bowl, combine the salt, black pepper, garlic powder, onion powder, and smoked paprika.
5. Coat : Chicken: Drizzle the olive oil (or melted butter) over the chicken thighs. Rub it all over each piece, ensuring the skin is coated.
6. Season : Again: Sprinkle the spice mixture evenly over both sides of the chicken thighs, making sure to rub it into the skin.
7. Arrange on : Pan: Place the seasoned chicken thighs skin-side up on the prepared baking sheet, ensuring they are in a single layer and not touching. This allows for even air circulation and crisping.
8. Bake: Bake in the preheated oven for 35-45 minutes, or until the internal temperature reaches 175°F (80°C) at the thickest part of the thigh, and the skin is deeply golden brown and crispy.
9. Rest: Remove the chicken from the oven and let it rest on the baking sheet for 5-10 minutes before serving. This allows the juices to redistribute, ensuring juicy, tender meat.
10. Serve: Serve hot and enjoy your perfectly baked, flavorful chicken thighs!

SWAPS & NOTES

Chicken Thighs: Bone-in, skin-on thighs are recommended for the best flavor and juiciness, and for that crispy skin.

Boneless, skinless thighs can be used but will cook faster and won't develop the same crispy skin.

Oil: Olive oil works great, but if you want truly extra crispy skin, melted butter brushed directly onto the skin before seasoning is fantastic.

Spices: The spice blend is a perfect starting point.

TIPS FOR SUCCESS

Pat Dry, Always: Seriously, don't skip drying the chicken skin.

Moisture is the enemy of crispiness.

Don't Crowd the Pan: Give the chicken thighs space on the baking sheet.

If they're too close, they'll steam instead of roast, leading to soggy skin.

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

Original recipe: <https://chefmaniac.com/perfectly-baked-chicken-thighs-juicy-inside-crispy-skin/>