

Rustic Oven-Roasted Chicken with Crispy Potatoes: A One-Pan Meal

Rustic Oven-Roasted Chicken with Crispy Potatoes and Peppers



OVEN
400°F

TIME
15 min

TEMP
165°F

METHOD
Air fryer

INGREDIENTS

Main Dish:

- 6 chicken drumsticks
- 4 5 medium potatoes, cubed
- 2 large bell peppers, chopped
- 3 4 cloves garlic, minced
- 3 tablespoons olive oil
- 1 teaspoon paprika
- 1 teaspoon oregano
- 1/2 teaspoon salt and ground pepper
- 1/2 tablespoon BBQ seasoning or smoked paprika (optional)

Optional Additions:

- 1/4 cup grated Parmesan cheese

DIRECTIONS

- 1.** Preheat : Oven: Preheat your oven to 400°F (200°C).
- 2.** Prep the : Veggies: In a large baking dish or on a sheet pan, combine the cubed potatoes and chopped bell peppers. Drizzle with 3 tablespoons of olive oil.
- 3.** Season the : Dish: Add the minced garlic, paprika, oregano, salt, and pepper to the pan. Use your hands or a spatula to toss everything together until the potatoes and peppers are well-coated in the oil and seasonings.
- 4.** Arrange the : Chicken: Place the chicken drumsticks on top of the vegetables in the pan. Drizzle the drumsticks with a little more olive oil and sprinkle with the remaining salt and pepper, along with the optional BBQ seasoning or smoked paprika. Make sure the chicken is coated in the seasoning for crispy skin.
- 5.** Bake: Place the baking dish in the preheated oven. Cook for approximately 60 minutes. The chicken should have crispy, golden-brown skin, and the internal temperature should reach 165°F (74°C). The potatoes should be tender on the inside with golden-brown, crispy edges.
- 6.** Add : Parmesan: If you're using the optional Parmesan cheese, sprinkle it over the potatoes during the last 10minutes of cooking.
- 7.** Serve: Once the dish is cooked through, remove it from the oven. Serve immediately while it's still hot, and enjoy the delicious rustic flavors.

SWAPS & NOTES

Chicken : While chicken drumsticks are a great choice because they stay juicy and flavorful, you can also use bone-in, skin-on chicken thighs.

The cooking time should remain about the same.

Potatoes : I recommend using Yukon Gold or similar waxy potatoes for this recipe, as they get wonderfully crispy on the outside while staying fluffy on the inside.

You can also use sweet potatoes for a sweeter flavor profile.

TIPS FOR SUCCESS

Don't Overcrowd the Pan : Use a large enough baking dish or sheet pan to give the chicken and vegetables space.

If the pan is too crowded, the ingredients will steam instead of roast, and you'll miss out on those delicious crispy edges.

High Heat Roasting : A high oven temperature is crucial for this recipe.

It ensures that the potatoes get crispy and the chicken skin becomes golden and delicious.

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

Original recipe: <https://chefmaniac.com/rustic-oven-roasted-chicken-with-crispy-potatoes-a-one-pan-meal/>