

Crispy Baked Chicken Drumsticks with Potatoes and Onions

Oven-Roasted Chicken Drumsticks with Potatoes



OVEN
400°F

TIME
50 min

TEMP
165°F

PRINT
Recipe Card

INGREDIENTS

- 8 chicken drumsticks
- 2 tbsp olive oil
- 2 tsp smoked paprika
- 1 tsp garlic powder
- 1 tsp onion powder
- Salt, to taste
- Black pepper, to taste
- 4 large potatoes, peeled and cubed
- 2 large onions, quartered
- Fresh parsley, chopped

DIRECTIONS

1. Step 1: Preheat the Oven: Preheat your oven to 400°F (200°C).
2. Step 2: Season the Chicken: In a large bowl, toss the chicken drumsticks with:
 3. Olive oil
 4. Smoked paprika
 5. Garlic powder
 6. Onion powder
 7. Salt and black pepper
8. Make sure the chicken is evenly coated.
9. Step 3: Prepare the Vegetables: In another bowl, toss the cubed potatoes and onion wedges with:
 10. Salt
 11. Black pepper
12. Step 4: Arrange in the Baking Dish: Spread the potatoes and onions evenly in a large baking dish.
13. Step 5: Add the Chicken: Place the seasoned chicken drumsticks on top of the vegetables.
14. This allows the juices from the chicken to flavor the potatoes as everything roasts.
15. Step 6: Roast: Bake uncovered for 45-50 minutes until:
 16. The chicken is golden brown and cooked through
 17. The potatoes are tender and slightly crisp on the edges
18. Step 7: Garnish and Serve: Sprinkle with fresh chopped parsley before serving.

SWAPS & NOTES

and Substitutions This recipe is easy to customize based on what you have in your kitchen.

Chicken Drumsticks are juicy and budget-friendly Chicken thighs work just as well Potatoes Russet potatoes roast beautifully Yukon Gold potatoes add a buttery flavor Seasoning Options You can also add: Italian seasoning Lemon zest Red pepper flakes

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

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