

Golden Roasted Chicken Leg with Buttered Corn and Herb Potatoes

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OVEN
400°F

TIME
40 to 50 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

For the chicken:

- 4 chicken legs, bone-in and skin-on
- 2 tablespoons olive oil
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1 teaspoon paprika
- 1/2 teaspoon dried thyme
- 1/2 teaspoon dried rosemary
- Salt, to taste
- Black pepper, to taste

For the herb potatoes:

- 1 1/2 pounds baby potatoes or Yukon Gold potatoes, halved
- 1 teaspoon dried parsley or 1 tablespoon fresh chopped parsley
- 1/2 teaspoon garlic powder

For the buttered corn:

- 3 cups corn kernels, fresh, canned, or frozen
- 2 tablespoons butter
- Optional chopped parsley for garnish

DIRECTIONS

1. Preheat the oven. Set your oven to 400°F and lightly grease a large baking dish or sheet pan.
2. Season the chicken. Pat the chicken legs dry with paper towels. Rub them with olive oil, then season with garlic powder, onion powder, paprika, thyme, rosemary, salt, and black pepper.
3. Prepare the potatoes. In a large bowl, toss the halved potatoes with olive oil, parsley, garlic powder, thyme, salt, and pepper until evenly coated.
4. Arrange for roasting. Place the chicken legs on one side of the pan and spread the potatoes around them in a single layer.
5. Roast. Bake for 40 to 50 minutes, turning the potatoes once during cooking, until the chicken skin is golden and crisp and the potatoes are fork-tender.
6. Cook the corn. Near the end of roasting, melt the butter in a skillet over medium heat. Add the corn and cook for 4 to 6 minutes until hot and glossy. Season with salt and pepper.
7. Serve. Plate the roasted chicken legs with herb potatoes and a generous scoop of buttered corn. Garnish with parsley if desired.

SWAPS & NOTES

Chicken drumsticks or thighs can easily replace whole chicken legs if that is what you have on hand.

You can also swap the dried herbs for fresh herbs if you want

a brighter flavor.

Red potatoes work well in place of baby potatoes, and sweet corn on the cob can be served alongside instead of kernels if you want a more rustic presentation.

If you like a little heat, add a pinch of cayenne or crushed red pepper to the chicken seasoning.

TIPS FOR SUCCESS

Patting the chicken dry before seasoning is one of the easiest ways to get beautifully crisp skin.

Moisture is the enemy of browning, so that extra step is worth it.

Giving the chicken and potatoes room helps everything roast instead of steam.

For even better flavor, let the seasoned chicken rest for 15 to 20 minutes before roasting if you have the time.

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

Original recipe: <https://chefmaniac.com/golden-roasted-chicken-leg-with-battered-corn-and-herb-potatoes/>