

Smoked Leg Quarters with Grilled Avocado, Scallion, and Red Onion

This recipe serves 4 people and has a prep time of 15 minutes and a cook time of 45 minutes.



OVEN
375°F

TIME
15 min

TEMP
165°F

PRINT
Recipe Card

INGREDIENTS

- 4 chicken leg quarters
- 2 ripe avocados
- 4 scallions
- 1 red onion
- 1 tablespoon olive oil
- 1 teaspoon garlic powder
- 1 teaspoon smoked paprika
- Salt and pepper to taste

DIRECTIONS

1. Preheat your grill to medium-high heat.
2. In a small bowl, mix together the olive oil, garlic powder, smoked paprika, salt, and pepper.
3. Brush the chicken leg quarters with the spice mixture on both sides.
4. Place the chicken on the grill and cook for 20-25 minutes on each side, or until the internal temperature reaches 165°F.
5. While the chicken is cooking, slice the avocados in half and remove the pits.
6. Brush the avocado halves with olive oil and place them on the grill, cut side down. Cook for 3-4 minutes, or until grill marks appear.
7. Cut the scallions and red onion into thin slices and place them on the grill for 2-3 minutes, or until slightly charred.
8. Once the chicken is cooked, remove it from the grill and let it rest for 5 minutes.
9. Serve the chicken with the grilled avocado, scallions, and red onion on top.

TIPS FOR SUCCESS

Make sure to brush the chicken with the spice mixture evenly to ensure maximum flavor.

For a smokier flavor, you can use a smoker instead of a grill.

If you don't have access to a grill, you can also cook the chicken in the oven at 375°F for 35-40 minutes.

To prevent the avocado from sticking to the grill, make sure to brush it with oil before placing it on the grill.

