

Easy Baked BBQ Chicken That's Tender, Saucy, and Always a Hit

How I Make Oven-Baked BBQ Chicken That's Smoky, Juicy, and Full of Flavor



OVEN
375°F

TIME
10 min

TEMP
165°F

PRINT
Recipe Card

INGREDIENTS

- 5-6 bone-in, skin-on chicken pieces (thighs, drumsticks, or breasts - about 1.5 lbs)
- 2 tablespoons oil (divided)
- 1 1/2 tablespoons smoked paprika
- 1 teaspoon garlic powder
- 1/2 teaspoon onion powder
- 1/2 teaspoon kosher salt
- 1/4 teaspoon ground white pepper
- 1 cup BBQ sauce (your favorite brand or homemade)

DIRECTIONS

- 1.** Preheat and : Prep the PanI start by preheating the oven to 375°F. While it heats, I lightly grease a casserole dish with about 1 tablespoon of oil to prevent sticking and help the chicken crisp up on the bottom.
- 2.** Season the : ChickenNext, I add the chicken pieces to a large Ziploc bag. I pour in the remaining 1 tablespoon of oil, then add the smoked paprika, garlic powder, onion powder, salt, and white pepper. I seal the bag and shake it up until all the chicken is evenly coated in that bold, smoky spice blend.
- 3.** Arrange and : BakeI place the seasoned chicken in the greased baking dish, skin side up. Then I brush each piece with about half the BBQ sauce, making sure it's coated but not dripping. Into the oven it goes for 30 minutes.
- 4.** Flip and : Glaze AgainAfter 30 minutes, I take the dish out, flip the chicken pieces, and brush the other side with the remaining BBQ sauce (saving a little extra for serving). Back into the oven it goes for another 20 minutes, or until the chicken is fully cooked and the sauce starts to caramelize around the edges.
- 5.** Check for : DonenessI always check the internal temperature to make sure it hits 165°F in the thickest part. Once it's good, I let the chicken rest for 5 minutes before serving.
- 6.** Serve with : Extra SauceJust before serving, I spoon a little of the reserved BBQ sauce on top for extra moisture and flavor.

