

Crispy Ketchup Chicken

If you like chicken with a sweet and slightly spicy twist, this crispy ketchup chicken recipe is for you. It's easy to make and totally delicious!



Main Dish

35 min

Total time

Easy

Difficulty

700

kcal / serving

Ingredients

- 1 chicken thigh
- 2 tbsp ketchup
- 1 tbsp olive oil
- 1/2 tsp garlic powder
- 1/4 tsp black pepper
- Salt to taste

Steps

- 1 Preheat oven to 200°C.
- 2 In a bowl, mix ketchup, olive oil, garlic powder, pepper, and salt.
- 3 Place chicken thighs in an ovenproof dish, and pour the ketchup mixture on top.
- 4 Bake for 30 minutes, or until chicken is cooked through.
- 5 Serve hot!