

Oven-Baked Herb Chicken Thighs

Savor the rich flavors of marinated chicken thighs baked to perfection in your oven. This simple yet delicious recipe is perfect for a cozy dinner for one, featuring aromatic herbs and spices.


50 min

Total time

easy

Difficulty

350

kcal / serving

Ingredients

- 1 large chicken thigh (bone-in, skin-on)
- 1 tablespoon olive oil
- 1 teaspoon dried oregano
- 1 teaspoon garlic powder
- 1/2 teaspoon paprika
- Salt and pepper to taste
- 1 lemon wedge (for serving)

Steps

- 1 Preheat your oven to 400°F (200°C).
- 2 Pat the chicken thigh dry with a paper towel.
- 3 In a small bowl, mix olive oil, oregano, garlic powder, paprika, salt, and pepper.
- 4 Rub the herb mixture all over the chicken thigh, ensuring it's well coated.
- 5 Place the chicken thigh skin-side up on a baking sheet.
- 6 Bake in the preheated oven for 35-40 minutes or until the internal temperature reaches 165°F (75°C) and the skin is crispy.
- 7 Let it rest for 5 minutes, then serve with a lemon wedge.