

Baked Garlic Paprika Chicken

Prep time	Cook time	Total time
15 mins	50 mins	1 hour 5 mins

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Recipe type: Main

Serves: 4-6

Ingredients

- 3 -3 ½ pound chicken drumsticks
- 1 ¼ teaspoons salt
- 1-teaspoon white pepper
- 1-teaspoon bouillon powder (you may replace with salt)
- ¼ cup canola oil
- 4-6 garlic cloves minced
- 2-Tablespoons onion powder
- 1 Tablespoon smoked paprika
- ½ teaspoon cayenne pepper (optional)
- 3-4 Tablespoons fresh herbs(thyme, parsley, oregano)
- 1 pound or more green beans and carrots or any vegetables

Instructions

1. Wash chicken legs dry, rub with salt , white pepper and bouillon powder and set aside
2. In a small pan set over medium low heat, combine canola oil, minced garlic, fresh herbs, smoked paprika and cayenne pepper . Stir for about 30 seconds or 1 minute. Let this mixture sit for a little bit about 5 minutes.
3. When ready to bake, preheat oven to 425°.
4. Place the chicken in a large bowl, toss with garlic paprika spice mix, then sprinkle with the onion powder.
5. Line a baking pan with foil; Add vegetables at the bottom, top with a wire rack. Arrange chicken legs out in a single layer.
6. Bake chicken legs until cooked through and skin is crispy, about 45-50 minutes
7. If desired rotate chicken halfway through-roughly 25 minutes.
8. Remove chicken and vegetables. For a carb option serve with rice

Recipe by Immaculate Bites at <http://www.africanbites.com/paprika-garlic-chicken/>

