

Baked Chicken Leg Quarters

Chicken leg quarters are still fairly reasonable at the grocery store. Often, a single chicken thigh looks a little skimpy on a dinner plate. Leg quarters yield two or three extra bites, and they are visually very satisfying. Bonus: cooking with the bones included gives a lot of flavor. A simple, tasty seasoning blend makes prep a breeze.

Submitted by **Bibi** |

Prep Time: 10 mins

Cook Time: 50 mins

Rest Time: 5 mins

Total Time: 1 hr 5 mins

Servings: 5

Ingredients

- 2 teaspoons smoked paprika
- 2 teaspoons granulated garlic
- ½ teaspoon onion powder
- 1 teaspoon salt
- 1 teaspoon freshly ground black pepper
- 5 (8 ounce) chicken leg quarters
- ⅓ cup melted unsalted butter

Directions

Step 1

Preheat the oven to 425 degrees F (218 degrees C). Line a sheet pan with aluminum foil.

Step 2

Stir together smoked paprika, granulated garlic, onion powder, salt, and pepper in a small bowl.

Step 3

Pat chicken leg quarters dry with paper towels. Gently lift the skin and sprinkle in 1/4 to 1/2 teaspoon of the seasoning blend, using a fingertip to spread the seasoning around under the skin. Brush both sides of each leg quarter with melted butter.

Step 4

Evenly sprinkle remaining spice mixture on both sides of each quarter and set cut side up onto the prepared sheet pan.

Step 5

Bake in the center of the preheated oven for 20 minutes. Turn the quarters cut side down using tongs and continue baking until chicken is no longer pink at the bone and the juices run clear, about 20 more minutes. An instant-read thermometer inserted near the bone should read 160 degrees F (71 degrees C).

Step 6

Turn on the broiler and broil each side of the chicken leg quarters until skin is nicely browned, 3 to 4 minutes per side. Test for a final internal temperature with an instant-read thermometer of 165 degrees F (74 degrees C).

Step 7

Transfer chicken leg quarters to a serving plate. Tent with foil and let rest for 5 minutes before serving.

Nutrition Facts

Per serving: 540 calories; total fat 40g; saturated fat 16g; cholesterol 221mg; sodium 571mg; total carbohydrate 2g; dietary fiber 1g; protein 42g; potassium 498mg