

Easy Chicken Thighs Recipe

An Easy Baked Chicken Thighs recipe that will become a regular in your kitchen. Boneless and skinless chicken in a quick marinade and seasoning then baked until tender and juicy.

Prep Time: 10 minutes **Cook Time:** 55 minutes **Marinade:** 3 hours

Total Time: 4 hours 5 minutes

Servings: 8 serving



Ingredients

- 3 lbs chicken thighs (bone-in and skin-on, or boneless & skinless)
- 1/4 cup mayonnaise
- 1 Tbsp olive oil
- 4 garlic cloves, minced
- 2 tsp salt
- 1/4 tsp ground pepper
- 1/2 tsp chili powder
- 1 tsp ground paprika

Instructions

1. In a bowl, combine mayo, olive oil, and minced garlic. Add chicken thighs to a separate bowl and coat with mayo mixture.
2. Prepare the seasoning. In a small bowl, combine the salt, pepper, chili powder, and paprika.
3. Add the seasoning to the bowl of chicken and mix until thoroughly combined. Cover the bowl and allow the chicken to marinate for 3 – 4 hours (or overnight).
4. Transfer chicken to a baking dish and bake at 400°F for 35-45 minutes or until the top of the chicken is crisp and golden.

Experiment with your own seasonings, or try adding some grated Parmesan cheese to the mayo mixture.