

# Herb-Roasted Chicken Leg Quarters















# Instructions

1. Preheat oven to 400°F.
2. Pat chicken dry and rub with olive oil.
3. Mix garlic powder, thyme, paprika, salt, and pepper in a small bowl.
4. Rub seasoning all over chicken and place on a foil-lined baking sheet.
5. Roast for 45–50 minutes until skin is crisp and internal temp is 165°F.
6. Let rest 5 minutes before serving.

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