

# Baked Bone-In Chicken Thighs with Garlic and Herbs

Bone-in chicken thighs are packed with flavor and stay juicy when baked. This simple garlic and herb seasoning turns them into a comforting dinner that pairs well with almost anything. It's a no-fuss, family-friendly meal that's ready in under an hour.

Serving Size: 4

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Four Raw Chicken Thighs

# Instructions

1. Preheat oven to 400°F.
2. Place chicken thighs on a baking sheet lined with foil or parchment paper.
3. Drizzle with olive oil and season with garlic powder, thyme, paprika, salt, and pepper.
4. Bake for 35–40 minutes or until internal temperature reaches 165°F.
5. Let rest 5 minutes before serving.

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