Chicken Thighs Bone in

American / Global | Roast | Easy



PREP 10 min	COOK 45 min	TOTAL 60 min	SERVES 4

Pat bone-in thighs dry, season them and roast skin-side up with space between pieces. A thermometer confirms doneness while dry heat browns the skin.

INGREDIENTS

- 2 lb (900 g) bone-in skin-on chicken thighs, about 4 large pieces
- 1 tbsp (15 ml) olive oil
- 3/4 tsp fine salt
- 1/2 tsp black pepper
- 1 tsp sweet paprika
- 1 tsp garlic powder
- 1/2 tsp dried thyme

Ingredient note: Piece size changes the roasting time. A rack promotes airflow; do not place the pan where drippings can scorch against an oven element.

Method & notes

10 min prep | 45 min cook | 4 servings

METHOD

Heat oven to 425°F (220°C). Place an oven-safe wire rack over a rimmed sheet pan.
Pat chicken dry without rinsing it. Trim loose excess skin and fat. Rub with oil. Mix salt, pepper, paprika, garlic powder and thyme and distribute over the pieces.
Arrange thighs skin-side up with gaps. Roast for about 35 to 45 minutes, starting temperature checks at 30 minutes.
Check the thickest meat away from bone for at least 165°F (74°C). Continue roasting if needed; thighs may be cooked to 175 to 185°F (79 to 85°C) for a softer texture.
Rest on a clean platter for 5 minutes. Serve with the skin uncovered to preserve crispness.

SAFE DONENESS

Cook each chicken portion to at least 165°F (74°C), measuring in the thickest meat without touching bone. Check several large diced pieces when applicable. Casseroles and reheated leftovers also need 165°F (74°C). Timing and surface color do not replace a food thermometer.

TIP

Dry the skin well and leave room around each thigh.

AVOID

Crowding or covering the chicken after roasting softens the skin.

SERVING & VARIATIONS

Serving: Serve 1 large thigh per person. Optional vegetables or grains are prepared separately.
Herb: Replace thyme with oregano.
Lemon: Add 1 teaspoon zest to the rub.
Boneless: Use boneless thighs and start checking around 18 to 20 minutes; skinless pieces will not have crisp skin.

STORAGE

Refrigerate promptly in shallow covered containers within 2 hours, or within 1 hour above 90°F (32°C). Keep at 40°F (4°C) or below and use within 3 to 4 days. Do not leave a large batch on the counter to cool completely.

FREEZING

Freeze promptly cooled portions airtight at 0°F (-18°C) or below for up to 3 months for best quality. Thaw in the refrigerator.

REHEATING

Reheat chicken on an oven-safe rack over a tray at 350°F (175°C) until the thickest meat reaches 165°F (74°C). Loosely cover if browning too much, then uncover briefly to restore some surface texture.

QUICK ANSWERS

How long do bone-in thighs take? At 425°F (220°C), allow roughly 35 to 45 minutes for large thighs, checking temperature rather than relying on time.
Do I need to flip them? This rack-roasting method keeps them skin-side up throughout.
Can they be done above 165°F? Yes. Thighs can be cooked further for texture; 165°F (74°C) is the minimum safety target.

NUTRITION

Not calculated.

Recipe developed from the supplied importer content.