Crispy Chicken Thigh Recipes

American / Global | Skillet | Easy



PREP 10 min **COOK 25 min** **TOTAL 38 min** **SERVES 4**

Dry skinless thighs can develop a browned crust in a roomy skillet. This recipe uses garlic powder and herbs, then a short butter finish; an oven option is included for hands-off cooking.

INGREDIENTS

- 1 1/2 lb (680 g) boneless skinless chicken thighs
- 3/4 tsp fine salt
- 1/4 tsp black pepper
- 1 tsp garlic powder
- 1/2 tsp dried oregano
- 1/2 tsp sweet paprika
- 1 tbsp (15 ml) olive oil
- 1 tbsp (14 g) unsalted butter
- 1 tbsp (15 ml) lemon juice
- 1 tbsp chopped parsley

Ingredient note: The crisp surface here is browned skinless meat, not crackling skin. Keep the chicken uncovered after cooking so trapped steam does not soften it.

Method & notes

10 min prep | 25 min cook | 4 servings

METHOD

Trim excess fat, open thighs flat and pat the surfaces thoroughly dry. Mix salt, pepper, garlic powder, oregano and paprika and distribute evenly over the meat.
Heat oil in a large skillet over medium heat. Place thighs smooth-side down with gaps, using batches if necessary. Cook undisturbed for about 6 to 8 minutes until deeply golden. Turn and cook 4 to 6 minutes more, checking every thickest part for 165°F (74°C).
Lower heat and add butter. Turn the cooked chicken through the melted butter for about 30 seconds.
Transfer to a clean platter, rest 3 minutes, then add lemon juice and parsley just before serving.

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

A dry surface, enough pan space and steady medium heat matter more than constant turning.

AVOID

Wet chicken and a crowded pan create steam. Adding lemon juice early softens the surface before it browns.

SERVING & VARIATIONS

Serving: Divide thighs among 4 plates and serve immediately. Optional vegetables or grains are prepared separately.
Oven: Roast seasoned lightly oiled thighs at 425°F (220°C) on a rack for about 20 to 25 minutes to 165°F (74°C); broil briefly if needed.
Skin-on: Use a separate bone-in roasting schedule.
Herb: Replace oregano with thyme.

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

Can I make crispy thighs in the oven? Use the rack-roasting variation and check each piece for 165°F (74°C).
Will skinless thighs be as crisp as skin-on? They develop a browned crust, but not the same crackling skin.
Why is my chicken steaming? It may be wet or crowded, or the pan may be too cool.

NUTRITION

Not calculated.

VIDEO REFERENCE

Crispy Garlic Chicken Thighs (YouTube).

Recipe developed from the supplied importer content.