

# Crispy Italian Oven Chicken



## **Crispy Italian Oven Chicken**

This crispy chicken is made in the oven without any breading at all; the only ingredients you need are the chicken, a drizzle of oil, and a sprinkling of spices.

### Ingredients

- 2  $\frac{1}{2}$  – 3 pounds bone-in chicken thighs
- 1 tablespoon olive oil
- 1  $\frac{1}{2}$  teaspoons Italian seasoning store-bought is fine
- $\frac{3}{4}$  teaspoon kosher salt
- $\frac{1}{4}$  teaspoon freshly ground black pepper

### Method

1. Preheat the oven to 400 degrees. Line a large baking tray or half sheet pan with foil and place all the chicken pieces on it, skin side down. Sprinkle with salt, pepper, and spices and flip each piece skin side up. Drizzle a little oil over the skin on each piece of chicken and rub lightly to coat. Sprinkle again with salt, pepper, and spices.
2. Bake for one hour, until most of the fat has rendered out

of the chicken and the skin is golden brown and crisp. Remove from the oven and let rest about 5 minutes before serving. Enjoy!

Source: Barefeet in the Kitchen (Servings: -)