

Baked Crispy Chicken Thighs

Yield: 6 min
Total Time: 60 min

Recipe from: <https://www.recipeschoose.com/recipes/vietnamese-crispy-chicken-recipe>

Ingredients:

- 3 pounds chicken thighs about 5-6
- 2 teaspoons salt creole, or just use salt, to salt chicken
- 2 teaspoons onion powder
- 1/2 teaspoon dried thyme or oregano
- 1 teaspoon garlic powder
- 1 teaspoon smoked paprika
- 1/2 teaspoon white pepper
- 1/2 teaspoon cayenne pepper
- 1/2 teaspoon bouillon powder you may replace with salt

Nutrition:

1. Calories: 490 calories
2. Carbohydrate: 2 grams
3. Cholesterol: 190 milligrams
4. Fat: 34 grams
5. Protein: 39 grams
6. SaturatedFat: 9 grams
7. Sodium: 960 milligrams

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