



## CRISPY OVEN ROASTED CHICKEN QUARTERS

### **MATERIALS:**

Baking sheet or large baking dish  
Small Bowl  
Measuring Spoons  
Aluminum Foil  
Meat Thermometer

### **INGREDIENTS:**

6 chicken quarters  
1 tsp salt  
1/2 tsp Black pepper  
1 tsp garlic powder  
1 tsp onion powder  
1 Tbsp chili powder  
1/2 tsp cayenne pepper (optional)  
2 Tbsp oil

**Serves:** 6-8

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## DIRECTIONS:

1. Preheat the oven to 300 degrees.
2. Place the chicken leg quarters in the bottom of a rimmed baking sheet or a baking dish.
3. Lightly brush each chicken leg quarter with oil.
4. Mix seasonings together in a small bowl. Sprinkle generously over chicken.
5. Cover the pan with foil and bake for one hour.
6. Increase the oven temperature to 425 degrees, remove the foil and bake for an additional 10-20 minutes until the skin is crisped and the chicken registers 165 degrees.

## Chef's Notes:

- Use any blend of spices you like.
- Serve with a large salad or roasted veggies.
- Leftover cooked chicken can be added to salads, tacos or sandwiches later in the week.