



Adventures in Cooking *Debbie Larch*

<https://niftysquirrel.com/adventures-in-cooking/recipes/>

Rosemary Roasted Chicken Thighs

Ingredients:

8 bone-in chicken thighs, skin removed

2 tsp olive oil

1 tsp salt

2 tsp smoked paprika

1-1/2 tsp crushed, dried rosemary leaves

1 clove garlic, minced

1/2 lemon

1/2 tsp fresh ground black pepper

1 tsp lemon zest

Instructions:

- Heat oven to 425. In large bowl mix thighs with the olive oil, salt, paprika, rosemary, garlic, lemon juice, black pepper and lemon zest.
- Toss well with hands. Cover baking dish with foil and spray with cooking spray.
- Place chicken on foil. Sprinkle with more paprika for color.
- Roast for 30 minutes or until chicken is thoroughly cooked.