

Frugal -Baked Chicken Leg Quarters



Serving: 4



Cook Time: 55 mins



Level: Easy



INGREDIENTS

- 4 chicken leg quarters between 350 g – 400 g/ 12.3 -14 oz per piece
- 2 tablespoons unsalted butter
- 1 teaspoon fine sea salt
- ¼ teaspoon ground black pepper
- 1 teaspoon sweet Hungarian paprika powder
- ¼ teaspoon hot paprika powder to taste

PREPARATION

1. Preheat the oven to 200 degrees Celsius/ 400 degrees Fahrenheit.
2. Pat the legs dry with kitchen towels.
3. Melt the butter in a small saucepan. Add the salt, pepper, and spices. Mix well.
4. Brush: Place the quarters on a baking tray and rub them well on both sides with about ¾ of the spiced melted butter. Keep a small amount to brush them again during the roasting time.
5. Bake, skin side up, for 15 minutes. Flip, brush with some of the marinade and some cooking juices and bake for another 15 minutes.
6. Flip again, brush with the remaining marinade and some cooking juices, and sprinkle with a little more salt and paprika powder on the skin side. Finish baking for another 15 minutes, a total time of 45 minutes.
7. If the quarters are smaller than indicated, reduce the roasting time accordingly.
8. Check if the chicken is cooked through. If using a meat thermometer, the internal temperature of the chicken should be 74 – 76 degrees Celsius/ 165 – 170 degrees Fahrenheit.