



Crispy Panko Chicken Thighs

Jacob · 28/09/2024



Prep Time

1 hr 15 mins

Difficult

Medium

Servings

4

Description

These panko chicken thighs have great flavor and crunch from bread crumbs and olive oil My wife and I sort of invented this recipe we think Our kids love it which is high praise in this house Hope you enjoy it as well

Ingredients

- - cooking spray - 1 cup mayonnaise - 1 teaspoon paprika - $\frac{3}{4}$ cup panko bread crumbs
- or as needed - 1 teaspoon garlic powder - 4 bone-in chicken thighs

Instructions

1. Preheat the oven to 375 degrees F (190 degrees C). Line a baking dish with aluminum foil; grease with cooking spray. Combine mayonnaise and paprika in a bowl; mix well. Stir together panko and garlic powder in a second bowl. Spread mayonnaise mixture over each chicken thigh; press into panko mixture to coat. Place in the prepared baking dish; spritz thighs with cooking spray. Bake in the preheated oven until chicken is no longer pink at the bone and the juices run clear
2. about 1 hour. An instant-read thermometer inserted near the bone should read at least 165 degrees F (74 degrees C). Recipe Tip You can substitute cumin or other seasoning blends for paprika; adjust that seasoning and garlic powder to taste.