



Easy One-Skillet Paprika Chicken Recipe

My Favorite Skillet Supper

I love a good one-pan meal. It makes cleanup so easy. This paprika chicken is my go-to on busy nights.

The smell fills my whole kitchen. It reminds me of my own grandma's cooking. Doesn't that smell amazing? What is your favorite weeknight dinner? I would love to know.

A Little Story About Spices

I first had paprika chicken years ago. A friend brought it to a potluck. I had to get the recipe right away.

I still laugh at that. I almost used the wrong paprika! This matters because good food brings people together. It creates happy memories around the table.

Why This Recipe Works

This dish is so simple. You just mix the spices with oil. Then you coat the chicken and bake it.

The brown sugar makes the skin sweet and crispy. The paprika gives it a warm, cozy flavor. *Fun fact:* Paprika is made from dried, ground peppers. It adds color and taste without too much heat.

Let's Talk About the Chicken

Please pat your chicken dry. This is a very important step. A dry chicken gets a much crispier skin.

I use bone-in thighs. They stay juicy and tender. Do you prefer dark meat or white meat? Tell me why!

A Cozy Meal for Everyone

Let the chicken rest after baking. This keeps all the tasty juices inside. Then just add some fresh parsley on top.

We love this with simple mashed potatoes. The sauce is so good soaked up. This matters because a comforting meal can make any day better. What would you serve on the side?



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Ingredients:

Ingredient	Amount	Notes
Olive oil	1/3 cup	
Dark brown sugar	2 tablespoons	
Sweet paprika	1 tablespoon	
Chipotle chili pepper	1 1/2 teaspoons	
Garlic powder	1 teaspoon	
Onion powder	1 teaspoon	
Salt	1 teaspoon	
Ground black pepper	1/2 teaspoon	
Chicken thighs	8 medium-sized	Skinless and bone-in (about 2 pounds total)
Fresh chopped parsley	As needed	For garnish

My Simple Skillet Supper

This recipe always reminds me of my grandson. He loves the sweet and smoky smell. It fills the whole house. I promise it's as easy as pie. You only need one pan. That makes cleaning up a breeze.

See also [Buffalo Chicken Nachos Recipe for Game Day](#)

First, heat your oven to 400°F. Get out a small bowl. Mix the olive oil and all those lovely spices together. The brown sugar makes it so special. It creates a beautiful, sticky glaze. I still laugh at the time I used cayenne instead of chipotle. That was a spicy surprise!

Now, take your chicken thighs. Pat them dry with a paper towel. This

helps the spice mix stick better. Toss them in a big bowl with your spice mix. Get your hands in there. Make sure every piece is coated nicely. (A hard-learned tip: Removing extra fat keeps things from getting too greasy).

Place the chicken in a 9×9 baking dish. Make sure they're in a single layer. Pop it in the hot oven for 40 minutes. The smell is just amazing, isn't it? You'll know it's done when the juices run clear. **What's your favorite cozy weeknight meal? Share below!**

Let the chicken rest for five minutes. This keeps it juicy. Then, sprinkle on some fresh parsley for a pop of color. It's ready to serve to your hungry family.

Cook Time: 40 minutes

Total Time: 50 minutes

Yield: 4 servings

Category: Dinner

Three Tasty Twists

You can change this recipe in so many fun ways. It's great for using what you have. Try these ideas next time you feel creative.

Veggie Lover's Delight... Use big portobello mushrooms instead of chicken. They soak up the flavor so well.

Extra Spicy Kick... Add an extra teaspoon of that chipotle pepper. It will really wake up your taste buds.

Summer Garden Style... Throw in some chopped bell peppers and onions before baking. It makes a full meal.

Which one would you try first? Comment below!

How to Serve It Up

This chicken is wonderful with so many things. I love it with buttery mashed potatoes. The sauce is perfect on them. A simple green salad on the side is nice too. It adds a fresh crunch.

See also [Spicy Buffalo Chicken Enchilada Bake](#)

For a drink, a cold glass of apple cider is lovely. The sweetness matches the chicken. Grown-ups might like a pale ale. It cuts through the richness. **Which would you choose tonight?**



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Keeping Your Paprika Chicken Perfect

This chicken keeps well in the fridge for three days. Just let it cool completely first. I store mine in a glass container with a tight lid. You can freeze it for up to three months, too. I wrap each piece tightly to avoid freezer burn.

Reheat it in the oven for the best taste. This keeps the skin from getting soggy. I learned that the hard way with a microwave once. The chicken dried out and lost its lovely spice. Warming it slowly in the oven brings it right back to life.

Did you know? Letting meat rest after cooking keeps all the tasty juices inside. Batch cooking this recipe is a lifesaver on busy weeks. It means a good, home-cooked meal is always ready. Have you ever tried storing it this way? Share below!

Simple Fixes for Common Hiccups

Sometimes the spice rub doesn't stick to the chicken. The fix is simple. Just pat the chicken very dry with a paper towel first. I remember when I didn't do this. The oil mixture slid right off into the pan! A dry surface helps every bit of flavor cling on.

If your spices taste bitter, they might be old. Spices lose their power over time. Try buying smaller amounts more often. Fresh spices make your food taste so much brighter. This matters because good flavor makes you proud of your cooking.

Is the chicken not browning nicely? Your oven might be off. Use an oven thermometer to check the temperature. Getting a good sear makes the

meal look and taste wonderful. Which of these problems have you run into before?

Your Paprika Chicken Questions Answered

Q: Is this recipe gluten-free?

A: Yes, it is! All the ingredients are naturally free of gluten.

See also 5-Spice Chicken with Mushrooms & Veggies

Q: Can I make it ahead?

A: Absolutely. Mix the spice rub up to two days early.

Q: What can I use instead of chipotle chili pepper?

A: A little regular chili powder works just fine.

Q: Can I double this recipe?

A: You can. Just use a bigger pan so the chicken fits in one layer.

Q: Is the fresh parsley important?

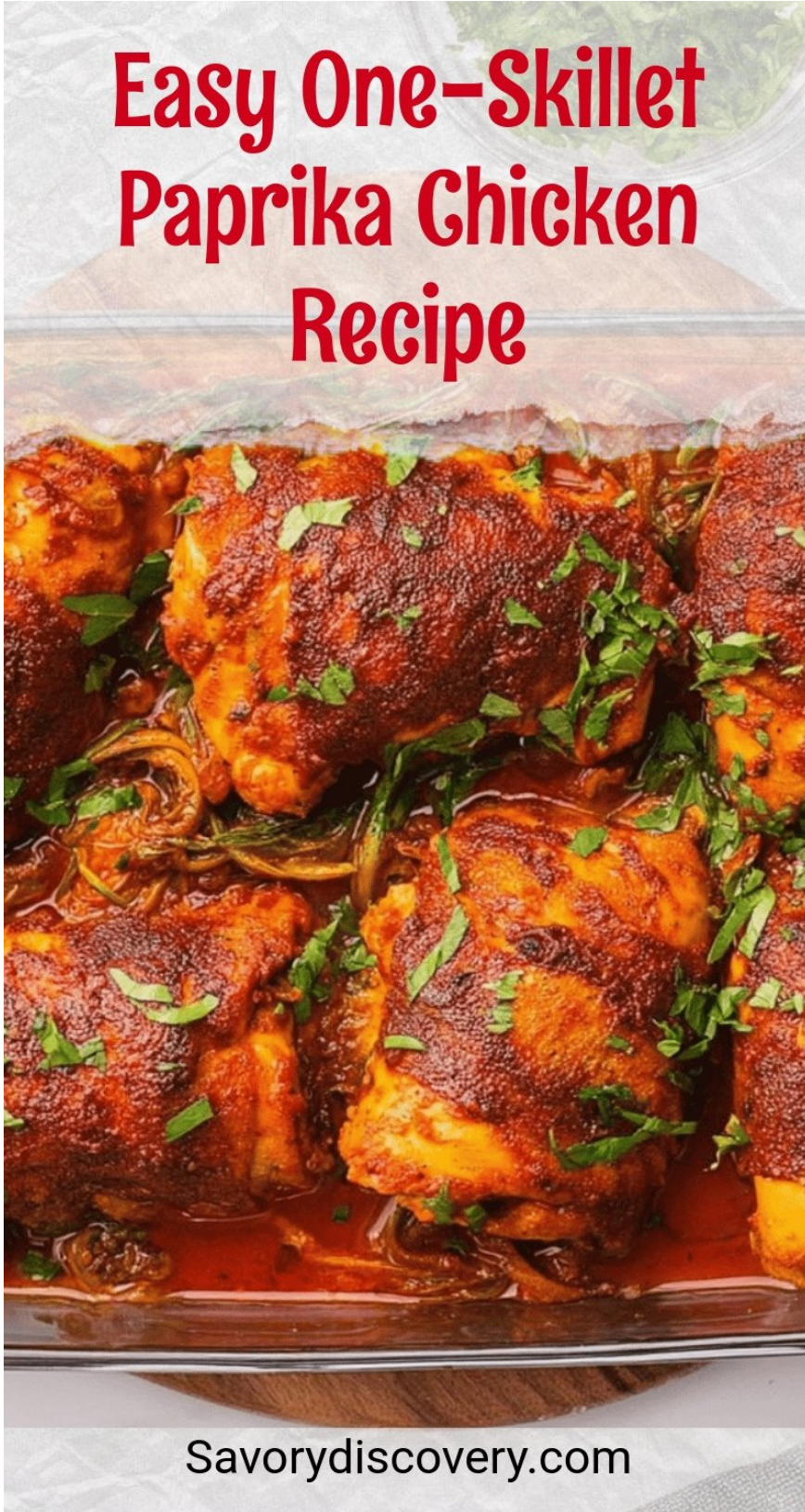
A: It adds a fresh color and taste, but you can skip it. Which tip will you try first?

A Note From My Kitchen to Yours

I hope this recipe brings joy to your table. It is a simple dish full of love. I would be so delighted to see your creation. Have you tried this recipe? Tag us on Pinterest!

Happy cooking!
—Elowen Thorn.

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Easy One-Skillet Paprika Chicken Recipe

Author: Elowen Thorn



Cooking Method: [Baking Oven](#)



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Difficulty: **Beginner**



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Prep time: **10 minutes**



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Cook time: **40 minutes**



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Rest time: **5 minutes**



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Total time: **50 minutes**



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Servings: **4 servings**

Best Season:**Summer**

Description

This easy paprika chicken recipe uses simple ingredients and bold

seasoning for big flavor. Make it in one skillet for quick cleanup.

Ingredients

- ☐ 1/3 cup olive oil
- ☐ 2 tablespoons dark brown sugar
- ☐ 1 tablespoon sweet paprika
- ☐ 1 1/2 teaspoons chipotle chili pepper
- ☐ 1 teaspoon garlic powder
- ☐ 1 teaspoon onion powder
- ☐ 1 teaspoon salt
- ☐ 1/2 teaspoon ground black pepper
- ☐ 8 medium-sized chicken thighs (skinless and bone-in (about 2 pounds total))
- ☐ fresh chopped parsley (for garnish)

Instructions

1. Preheat oven to 400°F.
2. In a small bowl, mix together the olive oil, brown sugar, smoked paprika, garlic powder, onion powder, salt, and black pepper. Set aside.
3. Remove any excess fat from the chicken thighs, pat them dry with a paper towel, and place them in a large bowl.
4. Pour the olive oil mixture over the chicken and toss to coat making sure to completely cover each chicken piece in the spice mixture.
5. Place the chicken thighs in a single layer in a 9×9 baking dish. Cook for 40 minutes until the chicken is cooked through, juices run clear and a meat thermometer inserted into the thickest part of the chicken reads 165°F.
6. Allow the chicken to rest for 5 minutes before garnishing with fresh

chopped parsley and serving.

Keywords: Paprika, Chicken, Skillet, Easy, Dinner