



# Easy One-Skillet Paprika Chicken Recipe

## The Smell of Home

The rich scent of paprika fills my kitchen. It reminds me of my grandmother's cooking. She taught me that good food brings people together. **Ever wondered how you could turn chicken into something unforgettable?** This dish does that with simple spices. It fills your home with a warm, inviting aroma. Everyone will follow their nose to the dinner table.

## My First Kitchen Surprise

My first time, I used too much chipotle pepper. We all coughed from the spicy air! The chicken was still incredibly delicious though. **This**

**matters because cooking is about trying, even if you mess up.** A home-cooked meal shows love and care. It is always worth the effort. What was your last funny kitchen mistake?

## Why It Tastes So Good

Two things make this chicken special. The brown sugar creates a sweet, crispy crust. The paprika and chipotle give it a smoky, deep flavor. The skin gets perfectly crunchy in the hot oven. The meat inside stays juicy and tender. **Which flavor combo surprises you most, the sweet and smoky or the spicy and savory?**

## A Spice With History

Paprika comes from dried red peppers. It is central to Hungarian and Spanish food cultures. This dish is a modern, easy take on those traditions. It uses common spices for big flavor. \*Did you know paprika is packed with vitamin C?\* That is a tasty health bonus. Share your favorite family recipe if you have one.



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### Ingredients:

Ingredient	Amount	Notes
Olive oil	$\frac{1}{3}$ cup	
Dark brown sugar	2 tablespoons	
Sweet paprika	1 tablespoon	
Chipotle chili pepper	1½ teaspoons	
Garlic powder	1 teaspoon	
Onion powder	1 teaspoon	
Salt	1 teaspoon	
Ground black pepper	$\frac{1}{2}$ teaspoon	
Chicken thighs	8 medium-sized	Skinless and bone-in (about 2 pounds total)
Fresh chopped parsley	As needed	For garnish

### My Go-To Skillet Supper

This dish is my weeknight hero. It brings big flavor with little effort. You only need one pan for everything. That means cleanup is a total breeze.

See also [Spicy Grilled Harissa Chicken](#)

**Step 1** Heat your oven to 400 degrees. Grab a small bowl for mixing. Combine the oil, sugar, and all spices. This makes a rich, smoky paste.

**Step 2** Dry your chicken thighs with a paper towel. This helps the spice mix stick better. Toss the chicken in the bowl. Coat every piece completely.

**Step 3** Arrange the chicken in your baking dish. They should not be crowded. (A hard-learned tip: use a bigger dish if needed). Bake for about 40 minutes.

**Step 4** Let the chicken rest for five minutes. This keeps all the juices inside. Then, sprinkle with fresh parsley for color. Now it is ready to serve.

**What is the key step for crispy skin? Patting the chicken dry! Share below!**

**Cook Time:** 40 minutes

**Total Time:** 50 minutes

**Yield:** 4 servings

**Category:** Dinner, Chicken

## Make It Your Own

This recipe is a perfect starting point. You can easily change it to suit your taste. Try one of these fun twists for a new meal. I love playing with flavors.

**Veggie Power** Use large portobello mushrooms instead of chicken. They soak up the spice mix beautifully.

**Extra Spicy Kick** Add a teaspoon of cayenne pepper. It will really wake up your taste buds.

**Summer Citrus** Add the zest of one orange to the mix. It gives a bright, sunny flavor.

**Which spin sounds best to you? Cast your vote in the comments!**

## My Favorite Ways to Serve It

This chicken is a team player. It goes with so many different sides. I always keep it simple and comforting. Here are my top picks for you.

See also [Homemade Moo Shu Chicken Delight](#)

Serve it over fluffy white rice. Buttered egg noodles also work great. A crisp green salad is a fresh side. Don't forget a slice of crusty bread.

For drinks, try a cold lager. It cuts through the rich spices. A sparkling lemonade is a great non-alcoholic choice. Both are perfectly refreshing.

**Which would you choose tonight? The beer or the lemonade? Tell me!**



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### Storing Your Paprika Chicken

Let the chicken cool completely first. Store it in an airtight container. It keeps in the fridge for up to four days. You can also freeze it for two months. Thaw it in the fridge overnight before reheating.

Reheat it in the oven or a skillet. This keeps the skin from getting soggy. I always make a double batch for later. My grandkids love it for a quick school night dinner. What is your favorite leftover meal?

### Simple Fixes for Common Issues

Is your spice rub not sticking? Pat the chicken thighs completely dry first. This helps the oil and spices cling on. Is the chicken cooking unevenly? Make sure the thighs are in a single layer.

Do not crowd your baking dish. If the spices burn, your oven might run hot. Just tent the dish with foil halfway through. This matters because it protects your meal. Nobody wants a burnt dinner after all that work.

### Your Paprika Chicken Questions

**Q: Is this recipe gluten-free?** A: Yes, it is naturally gluten-free. Just check your spice labels to be safe.

**Q: Can I make the spice mix ahead?** A: Absolutely. Mix it days before and store it in a jar.

**Q: What can I use instead of brown sugar?** A: Honey or maple syrup work well. The flavor will be a little different.

See also 3 Easy Ways to Shred Chicken Quickly

**Q: Can I use chicken breasts?** A: You can, but they may dry out. Thighs stay juicier in the oven.

**Q: How do I double this recipe?** A: Double all the ingredients. Use two pans so the chicken isn't crowded. Would you try this with another meat?

## Share Your Savory Discovery

I hope this recipe becomes a new favorite for you. It is a true weeknight hero in my home. I love seeing your kitchen creations. Please share your photos with me. Tag **@SavoryDiscovery** on Pinterest so I can see!

Happy cooking! —Elowen Thorn.

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Difficulty: **Beginner**

Prep time: **10 minutes**



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Cook time: **40 minutes**

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

- ▢  $\frac{1}{3}$  cup olive oil
- ▢ 2 tablespoons dark brown sugar
- ▢ 1 tablespoon sweet paprika
- ▢ 1½ teaspoons chipotle chili pepper
- ▢ 1 teaspoon garlic powder
- ▢ 1 teaspoon onion powder
- ▢ 1 teaspoon salt
- ▢  $\frac{1}{2}$  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:Chicken, Paprika, Skillet, Dinner, Easy