

## **Easy Baked Chicken Legs with juicy, tender chicken and crispy, golden skin.**

### **Ingredients**

- 3 - 4 pounds chicken legs
- 2 teaspoons Kosher salt
- 1 teaspoon black pepper
- 3/4 teaspoon garlic powder
- 1/4 teaspoon onion powder
- 2 tablespoons avocado or canola oil
- 2 teaspoons minced parsley (optional)

### **Instructions**

1. Preheat the oven to 375°. Pat the chicken legs dry with a paper towel and transfer them to a rimmed sheet pan, preferably lined with aluminum foil.
2. Combine Kosher salt, black pepper, garlic powder, and onion powder in a small bowl and stir to combine.
3. Drizzle the drumsticks with oil and sprinkle over the seasoning and parsley. Rub all over each chicken leg to adhere.
4. Bake for 20 minutes. Then, turn each drumstick and continue to bake for 15 minutes more.