

Classic Baked Chicken

From the Kitchen of [Deep South Dish](#)

INGREDIENTS

- 1 (4 to 6 pound) whole chicken, cut up
- 1/2 teaspoon kosher salt
- 1/4 teaspoon each freshly cracked black pepper, Creole/Cajun seasoning, paprika, garlic powder and onion powder, or to taste

INSTRUCTIONS

1. Preheat oven to 375 degrees F.
2. Place chicken pieces into a baking pan skin side down.
3. Sprinkle with seasoning, turn skin side up, and sprinkle with remaining seasoning.
4. Let rest for 15 minutes while oven preheats.
5. Bake uncovered for 45 minutes to 1 hour or to internal temp of 165/170 degrees F in the thickest part of the thigh. Actual time will depend on size of the chicken pieces.
6. If chicken is overbrowning before it reaches internal temperature, tent loosely with aluminum foil and return to oven, checking at 10 minute intervals.

NOTES

To ensure the chicken is cooked through and not overcooked, I recommend relying on an instant read thermometer, rather than timing.

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