

Fried Chicken Thighs

These crispy fried chicken thighs have a golden and crunchy breading and a juicy flavorful center. This easy chicken recipe will become a family favorite!

Prep Time	Cook Time	Resting Time	Total Time
10 mins	1 hr	1 hr	2 hrs 10 mins



4.96 from 23 votes

Course: Dinner, Main Course, Main Dish Cuisine: American

Keyword: fried chicken thighs Servings: 8 Calories: 529.65kcal

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Ingredients

For the buttermilk marinade

- 1 pint Buttermilk
- 1 teaspoon salt
- 2 teaspoon dried garlic
- 1 teaspoon dried onion
- 1/2 teaspoon black pepper
- 1/2 cayenne pepper
- 1 teaspoon paprika
- 3 pounds bone-in, skin-on chicken thighs

For the flour breading

- 2 cups all-purpose flour
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 1 teaspoon paprika
- Corn oil for frying

Instructions

Marinate the chicken thighs

1. Rinse and pat the chicken thighs dry with a paper towel.
2. In a large bowl add the buttermilk, salt, dried garlic, dried onion, black pepper, cayenne pepper, and paprika. Then give it a good whisk.
3. Now place the chicken thighs into the buttermilk marinade and submerged them for about 30 minutes and up to 4 hours (the longer, the better).

Make the flour coating

1. Meanwhile make the flour dredge by combing all-purpose flour, salt, pepper, and paprika in a large bowl.

2. Now dredge the chicken thighs into the flour mixture and place them on a baking sheet to rest for about 30 minutes. This will give an adequate amount of time for the flour coating to adhere to the chicken thighs.

Fry the chicken and finish off in the oven

1. Now bring a few inches of corn oil in a heavy-bottomed pot to medium heat (350 degrees F). Now fry the chicken thighs until golden brown on both sides. Then place them on a wire rack with a baking sheet beneath.
2. Now finish the chicken thighs in the oven at 380 degrees for 40 minutes or until the chicken reaches an internal temperature of 165 degrees Fahrenheit. I highly recommend checking for doneness with a meat thermometer.

Nutrition

Calories: 529.65kcal | Carbohydrates: 28.64g | Protein: 33.03g | Fat: 30.61g | Saturated Fat: 8.81g |
Cholesterol: 173.2mg | Sodium: 630.71mg | Potassium: 492.33mg | Fiber: 1.17g | Sugar: 3.28g |
Vitamin A: 502.54IU | Vitamin C: 0.46mg | Calcium: 87.9mg | Iron: 2.74mg

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