



Mexican Flavour Chicken

Ingredients

- Cooking spray
- 4 bone-in, skin-on chicken thighs
- ½ cup Mexican-style hot sauce (such as Valentina)
- 1 tablespoon paprika
- 1 tablespoon cayenne pepper
- 1 tablespoon brown sugar (add more if you prefer a touch of sweetness)

Instructions

1. Preheat the Oven:

Set your oven to 400°F (200°C). Lightly grease a small baking dish with cooking spray.

2. Prepare the Sauce:

In a small bowl, mix together the hot sauce, paprika, cayenne pepper, and brown sugar until well combined.

3. Assemble the Dish:

Place chicken thighs skin-side up in the baking dish. Pour the spicy sauce over the chicken, coating evenly. Cover the dish tightly with foil.

4. Bake Covered:

Bake for 20 minutes, allowing the chicken to steam and absorb the flavors.

5. Finish Uncovered:

Remove the foil and bake for an additional 20 minutes, or until the chicken is fully cooked and the sauce is bubbling and slightly caramelized. The internal temperature should reach 165°F (74°C) when checked with a meat thermometer.

6. Serve:

Let rest for a few minutes before serving. Spoon the extra sauce over rice or use as a taco filling.