

Spiced Paprika Chicken

Source: ladiesandlupie.com

Ingredients

2 chicken halves
2 teaspoons smoked paprika
1/2 teaspoon chili powder
1/2 teaspoon cinnamon
1/4 teaspoon salt
1/4 teaspoon black pepper
1 Tablespoon olive oil

Directions

1. Preheat the oven to 425 and pat the chicken dry with paper towels and poke the skin with a sharp knife or a fork.
2. Mix the spices and oil together in a small bowl to create a paste. Using either your hands or a basting brush, coat the chicken on all sides with the spice paste and set aside to rest.
3. Place a wire rack on a cookie sheet and place the chicken on top of the rack. Roast the chicken for 45 minutes or until a thermometer reads 165. Remove from the oven and allow to rest. Serve with lemon wedges.