

Quick Cooking



BROILED PAPRIKA CHICKEN

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Broilers vary in heat output, so cooking times can vary dramatically. When you are broiling chicken, it is best to use an instant-read thermometer or cut into the thickest part of the breast to check for doneness.

2 tablespoons unsalted butter, softened

3 garlic cloves, minced

1 tablespoon paprika

Salt and pepper

4 bone-in, skin-on split chicken breasts (about 3 pounds)

1. Adjust one oven rack to lowest position (rack should be 13 inches away from broiler element) and second oven rack to highest position (about 5 inches away from broiler element) and heat broiler. Line bottom of broiler pan with foil and fit with slotted broiler-pan top.

2. Mash butter, garlic, 2 teaspoons paprika, $\frac{1}{4}$ teaspoon salt, and $\frac{1}{4}$ teaspoon pepper together in small bowl to form paste. Using fingers, carefully loosen skin from meat. Spoon about 2 teaspoons of butter mixture under skin of each breast, then work butter evenly under skin. Rub both sides of chicken breasts with remaining 1 teaspoon paprika, $\frac{1}{2}$ teaspoon salt, and $\frac{1}{4}$ teaspoon pepper. Place chicken skin side down on broiler-pan top.

3. Broil on lower rack until just beginning to brown, 12 to 16 minutes. Turn chicken skin side up and continue to broil on lower rack until skin is slightly crisp and thickest part of meat registers 160 degrees on instant-read thermometer, 10 to 16 minutes. Move pan to upper rack and broil until skin is spotty brown and crisp, about 1 minute. Serve.