

Pontevedra-Style Spanish Chicken

My grandparents came from Pontevedra, Spain in 1920 through Ellis Island and brought this recipe with them. I grew up eating this dish and my children just love it. Of course, they never measured anything, so the measurements are just an estimate.

Recipe by Milagros Aguilar | Created on **Mar 13, 2022**

Ingredients

- 1 (3 to 3 1/2 pound) whole chicken, cut into pieces
- 2 cups olive oil
- ½ cup butter, melted
- 1 head roasted garlic, minced
- ¼ cup sweet Pimenton de la Vera (Spanish smoked paprika)
- salt and freshly ground black pepper to taste

Directions

- Preheat oven to 350 degrees F (175 degrees C).
- Place the chicken pieces in a roasting pan skin-side down. Pour the olive oil and melted butter over the chicken. Sprinkle the pieces with minced roasted garlic, paprika, salt, and pepper.
- Roast in the preheated oven for 35 minutes. Turn the chicken pieces skin-side up and roast until the chicken is done and the skin is crispy, about 25 minutes more. An instant-read thermometer inserted into the meat should read 165 degrees F (74 degrees C).
- Serve the chicken pieces with the sauce on the side for dipping.

Nutrition Facts

Serving: **6 servings** | Calories: **1041.8 kcal** | Carbohydrates: **5.6 g** | Protein: **38.4 g** | Saturated fat: **22.4 g** | Cholesterol: **154.3 mg** | Sodium: **223.3 mg** | Fiber: **1.1 g** | Sugar: **0.2 g**

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