

DINNER

Pontevedra-Style Spanish Chicken

12 September 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
85 min	25 min	60 min	6	\$3.00	532 kcal



If you want to add more European recipes to your recipe box, Pontevedra-Style Spanish Chicken might be a recipe you should try. This main course has 532 calories, 22g of protein, and 48g of fat per serving. This recipe serves 6 and costs \$3.0 per serving. 1 person has tried and liked this recipe.

Ingredients

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

EQUIPMENT Oven, Roasting pan, Kitchen thermometer

Method

- 1 Preheat oven to 350 degrees F (175 degrees C).
- 2 Place the chicken pieces in a roasting pan skin-side down.
- 3 Pour the olive oil and melted butter over the chicken.
- 4 Sprinkle the pieces with minced roasted garlic, paprika, salt, and pepper.
- 5 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).
- 6 Serve the chicken pieces with the sauce on the side for dipping.

Nutrition per serving

532	22 g	48 g	7 g
KCAL	PROTEIN	FAT	CARBS
Saturated Fat			16.7 g · 104% of daily needs
Fibre			3.6 g · 14% of daily needs
Sugar			0.8 g · 1% of daily needs
Sodium			361 mg · 16% of daily needs
Cholesterol			122 mg · 41% of daily needs
Vitamin C			3.3 mg · 4% of daily needs

Adapted from Allrecipes. Find this recipe, ratings and more ideas at whatsheate.com/pontevedra-style-spanish-chicken-142163