

## Printable Recipe Card for Crispy Baked Chicken Thighs

### Ingredients:

- 4 bone-in, skin-on chicken thighs
  - 1 cup breadcrumbs (panko or regular)
  - 1/2 cup grated Parmesan cheese
  - 1 tablespoon garlic powder
  - 1 tablespoon paprika
  - 1 teaspoon salt
  - 1/2 teaspoon black pepper
  - 1/2 teaspoon onion powder
  - 1/2 cup mayonnaise (or olive oil for a lighter version)
  - Fresh parsley (optional, for garnish)
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### Instructions:

1. **Preheat Oven:** Preheat your oven to 400°F (200°C). Line a baking sheet with parchment paper or lightly grease it with cooking spray.
  2. **Prepare the Breading:** In a shallow bowl, mix together the breadcrumbs, Parmesan cheese, garlic powder, paprika, salt, pepper, and onion powder.
  3. **Coat the Chicken:** In another shallow bowl, spread a thin layer of mayonnaise or olive oil. Dip each chicken thigh into the mayonnaise, coating evenly, then press it into the breadcrumb mixture until well-coated.
  4. **Bake:** Place the breaded chicken thighs on the prepared baking sheet, skin-side up. Bake for 35-45 minutes or until the chicken reaches an internal temperature of 165°F (75°C) and the breading is golden and crispy.
  5. **Serve:** Garnish with fresh parsley, if desired, and serve with your favorite side dishes.
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### Download Printable Recipe Card

You can add a "Download Recipe" button below the card or place a link that directs users to download the recipe as a PDF.

### Example Button Placement:

- **After the recipe instructions:** "Click below for a downloadable PDF of this recipe!"

This simple format makes it easy for readers to print out and take into the kitchen for quick reference while cooking. If you're using a website platform like WordPress, there are plugins available that automatically create printable recipe cards. Alternatively, you could manually create a PDF link for easy downloading.