

Dump-and-Bake Italian Chicken, Potato & Green Bean Dinner

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OVEN
350°F

TIME
5 min

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INGREDIENTS

- 2-3 boneless, skinless chicken breasts, cubed
- 3-5 small to medium potatoes, cut into chunks
- 1 $\frac{1}{2}$ to 2 cans green beans (drained)
- 1 packet dry Italian dressing mix
- 1 stick ($\frac{1}{2}$ cup) butter, melted

DIRECTIONS

1. Preheat Oven: Preheat your oven to 350°F (175°C).
2. Assemble the Ingredients: Spray a 9x13-inch baking dish with nonstick cooking spray or a light brush of olive oil.
3. Layer the cubed chicken, potatoes, and green beans evenly in the dish.
4. Season: Sprinkle the entire packet of dry Italian dressing mix over the chicken and veggies.
5. Add Butter: Drizzle the melted butter evenly over everything in the dish.
6. Cover and Bake: Cover tightly with foil.
7. Bake for 1 hour and 10 minutes, until the chicken is cooked through and potatoes are fork-tender.
8. Serve: Remove from oven, let rest 5 minutes, and serve hot with any pan juices spooned over the top.

SWAPS & NOTES

and Swaps Potatoes: Russets, red, or Yukon Golds all work. Cut into even pieces for consistent cooking.

Green Beans: Use canned (drained), fresh trimmed beans, or frozen (thawed).

Italian Dressing Mix: If unavailable, mix 1 tsp each dried parsley, garlic powder, onion powder, basil, and oregano with a pinch of salt and sugar.

TIPS FOR SUCCESS

Cut potatoes into small chunks to ensure they cook evenly with the chicken.

Use heavy-duty foil or double wrap to trap steam and ensure tenderness.

Stir halfway through baking if you like things a little more evenly coated and caramelized. ?

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/dump-and-bake-italian-chicken-potato-green-bean-dinner/>