

Crispy Garlic Butter Chicken Skillet with Golden Herb Potatoes - A One-Pan Dinner to Savor

Crispy Garlic Butter Chicken Skillet with Golden Herb Roasted Potatoes



OVEN
400°F

TIME
25-30 min

TEMP
165°F

PRINT
Recipe Card

INGREDIENTS

For the Chicken: 4 boneless, skinless chicken breasts ? 4 tablespoons butter ? 4 cloves garlic, minced ? 1 tablespoon fresh thyme, chopped ? 1 teaspoon lemon zest ? Salt and pepper to taste ? 1 tablespoon olive oil ?:

DIRECTIONS

1. Ingredients:
2. For the : Chicken:
3. 4 boneless, skinless chicken breasts ?
4. 4 tablespoons butter ?
5. 4 cloves garlic, minced ?
6. 1 tablespoon fresh thyme, chopped ?
7. 1 teaspoon lemon zest ?
8. Salt and pepper to taste ?
9. 1 tablespoon olive oil ?
10. For the : Roasted Potatoes:
11. 4 large russet potatoes, cubed ?
12. 2 tablespoons olive oil ?
13. 1 teaspoon garlic powder ?
14. 1 teaspoon dried rosemary ?
15. 1 tablespoon fresh parsley, chopped ?
16. Step-by-: Step Instructions:
17. Roast the : Potatoes:
18. Preheat your oven to 400°F (200°C).
19. In a large bowl, toss the cubed potatoes with olive oil, garlic powder, dried rosemary, salt, and pepper.
20. Spread the potatoes out on a baking sheet in a single layer. Roast in the oven for 25-30 minutes, flipping halfway through, until they're golden brown and crispy.
21. Cook the : Chicken:
22. While the potatoes are roasting, heat the olive oil in a large skillet over medium-high heat.
23. Season the chicken breasts with salt and pepper. Add them to the skillet and cook for 5-6 minutes on each

side, or until golden brown and fully cooked (internal temperature should reach 165°F). Remove the chicken from the skillet and set aside.

24. Make the : Garlic Butter Sauce:

25. In the same skillet, reduce the heat to medium and melt the butter.

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

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