

One-Pan Garlic Parmesan Chicken and Crispy Potatoes Recipe

When your craving for comfort food meets your need for a quick dinner, this



OVEN
425°F

TIME
30 min

TEMP
165°F

METHOD
Air fryer

INGREDIENTS

For the Potatoes:

4-5 small/medium potatoes, peeled and cubed

Olive oil

Salt, pepper

Garlic powder

Paprika

For the Chicken:

2 chicken breasts, cubed

2 tablespoons butter

1/2 teaspoon salt

1/2 teaspoon pepper

1 teaspoon paprika

1 teaspoon onion powder

1 teaspoon Italian seasoning

2 tablespoons minced garlic

Buffalo Wild Wings Garlic Parmesan Sauce (to taste)

1 cup shredded mozzarella cheese

DIRECTIONS

1. **Prep the Potatoes:** Wash, peel, and dice the potatoes into bite-sized cubes. Toss with olive oil, salt, pepper, garlic powder, and paprika.
2. **Air Fry the Potatoes:** Cook the seasoned potatoes at 400°F for about 20 minutes, shaking the basket 2-3 times to ensure even crisping. You're looking for golden edges and a fork-tender center.
3. **Season the Chicken:** Cut the chicken breasts into small cubes. Season with salt, pepper, paprika, onion powder, and Italian seasoning.
4. **Cook the Chicken:** In a large skillet, melt butter over medium-high heat. Add the seasoned chicken and cook until golden and fully cooked (internal temp should be 165°F).
5. **Add Garlic and Sauce:** Stir in the minced garlic and Buffalo Wild Wings Garlic Parmesan Sauce, tossing to coat the chicken in that savory, buttery mix.
6. **Combine & Cheese It:** Once the potatoes are done, toss them into the skillet with the saucy chicken. Stir gently to coat everything in the garlic parmesan goodness. Sprinkle mozzarella cheese on top.
7. **Melt the Cheese:** Cover the skillet with a lid until the cheese is gooey and melted, or broil in the oven for 1-2 minutes until bubbling.

SWAPS & NOTES

: crispy, creamy, bold, and totally satisfying.

Why I Love This Recipe This recipe combines two of my favorite things - chicken and potatoes - in one sizzling skillet,

coated with buttery garlic and Buffalo Wild Wings Garlic
Parmesan Sauce for a spicy, savory twist.

Plus, the air-fried potatoes stay crispy, even when tossed in
that luscious cheese sauce.

Minimal dishes, maximum flavor - what's not to love?

TIPS FOR SUCCESS

Evenly sized cubes ensure both potatoes and chicken cook evenly.

Don't crowd the pan when searing the chicken - let it brown.

Add fresh herbs like parsley or basil after cooking for a pop of color and flavor.

Serve immediately for best texture and melty cheese pull.

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

Original recipe: <https://chefmaniac.com/one-pan-garlic-parmesan-chicken-and-crispy-potatoes-recipe/>