

One-Pan Cowboy Garlic Chicken & Potatoes: Easy Skillet Dinner

Get ready for a rustic, flavorful, and incredibly easy dinner that cooks all in one pan! This



OVEN
400°F

TIME
4 min

TEMP
165°F

PRINT
Recipe Card

INGREDIENTS

- 6 boneless, skinless chicken thighs
- 1.5 lbs baby potatoes, halved
- 3 tablespoons olive oil, divided
- 2 tablespoons unsalted butter
- 4 cloves garlic, minced
- 1 teaspoon smoked paprika
- 1 teaspoon garlic powder
- 1/2 teaspoon onion powder
- Salt and black pepper to taste
- 1 teaspoon dried rosemary
- 1 teaspoon dried thyme
- 1/2 teaspoon chili flakes (optional)
- 1/2 cup low-sodium chicken broth

Juice of 1/2 lemon

2 tablespoons chopped fresh parsley

Swaps and Notes:

Chicken Thighs: Boneless, skinless chicken thighs are ideal for this recipe as they stay incredibly juicy and flavorful. Bone-in, skin-on thighs can also be used, but will require slightly longer cooking. Chicken breasts can work, but watch closely to avoid overcooking and drying out.

Baby Potatoes: Red, yellow, or white baby potatoes work perfectly. You can also use small Yukon Gold or red potatoes, cut into 1-inch chunks.

Olive Oil & Butter: The combination provides both high-heat searing capabilities and rich flavor.

Garlic: Freshly minced garlic provides the best aromatic punch.

Smoked Paprika: This is key for the "cowboy" flavor. Don't substitute with regular paprika if you want that smoky depth.

Herbs: Dried rosemary and thyme are robust and flavorful. Fresh herbs can be used - about 1 tablespoon of fresh chopped rosemary and 2 teaspoons of fresh chopped thyme.

Chili Flakes: Adjust to your preferred spice level, or omit if you're sensitive to heat.

Chicken Broth: Low-sodium chicken broth gives you more control over the saltiness. Vegetable broth can be substituted.

Lemon Juice: Fresh lemon juice brightens the whole dish at the end, cutting through the richness. Don't skip it!

Fresh Parsley: Adds a fresh, vibrant finish and color.

DIRECTIONS

1. Let's get this delicious : One-Pan Cowboy Garlic Chicken & Potatoes cooking!
2. Preheat : Oven: Preheat your oven to 400°F (200°C).
3. Season : Chicken: Pat the boneless, skinless chicken thighs very dry with paper towels. This helps ensure a good sear. Season both sides generously with smoked paprika, garlic powder, onion powder, salt, and black pepper.
4. Sear : Chicken: In a large, oven-safe skillet (cast iron works wonderfully here), heat 2 tablespoons of olive oil over medium-high heat. Once the oil is shimmering, carefully place the seasoned chicken thighs in the skillet. Sear for 3-4 minutes per side until beautifully browned and a golden crust forms. The chicken won't be cooked through at this point. Transfer the seared chicken thighs to a clean plate and set aside.
5. SautØ Garlic & Prep for Potatoes: Add the remaining 1 tablespoon of olive oil and the 2 tablespoons of unsalted butter to the same skillet (no need to clean it; those browned bits are flavor!). Reduce the heat to medium. Once the butter is melted, add the minced garlic and sautØ for about 1 minute until fragrant. Be careful not to burn the garlic.
6. Add : Potatoes & Herbs: Add the halved baby potatoes to the skillet. Sprinkle with the dried rosemary, dried thyme, chili flakes (if using), and an additional pinch of salt and black pepper. Stir everything well to coat the potatoes evenly in the buttery garlic mixture.
7. Add : Broth & Nestle Chicken: Pour in the 1/2 cup of low-sodium chicken broth and give it a stir, scraping

up any browned bits from the bottom of the pan. Nestle the seared chicken thighs back into the skillet on top of the potatoes, ensuring they are slightly submerged in the broth and not completely covered by potatoes.

8. **Bake in : Oven:** Transfer the entire oven-safe skillet to the preheated oven. Bake for 25-30 minutes, or until the chicken reaches an internal temperature of 165°F (74°C) when a meat thermometer is inserted into the thickest part, and the potatoes are fork-tender.
9. **Finish & : Serve:** Remove the skillet from the oven. Drizzle the cooked dish generously with the juice of 1/2 a lemon. Sprinkle with freshly chopped parsley before serving. Enjoy your delicious one-pan meal hot!

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TIPS FOR SUCCESS

Dry Chicken for Sear: Patting the chicken thighs very dry before seasoning and searing is crucial for achieving that beautiful golden-brown crust.

Hot Skillet for Sear: Ensure your skillet is hot before adding the chicken to get a good sear.

Don't Overcrowd Skillet: If your skillet isn't large enough to hold the chicken and potatoes in a single layer (or close to it), use two skillets or cook in batches.

Overcrowding leads to steaming instead of roasting.

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

Original recipe: <https://chefmaniac.com/one-pan-cowboy-garlic-chicken-potatoes-easy-skillet-dinner/>