

Greek Garlic Chicken & Truffle Mushroom Pesto with Honey Potatoes: Gourmet Dinner

Prepare to embark on a truly sophisticated culinary journey with this



OVEN
425°F

TIME
15-20 min

TEMP
165°F

METHOD
Air fryer

INGREDIENTS

2 boneless, skinless chicken breasts, sliced horizontally into thinner cutlets
2 tbsp olive oil
3 cloves garlic, minced
1 tbsp fresh oregano, chopped
½ tsp dried thyme
Salt & freshly cracked black pepper to taste
2 medium Yukon Gold potatoes, cut into ¾-inch cubes
2 cloves garlic, minced
1 tbsp fresh rosemary, chopped
1 tbsp honey
8 oz cremini mushrooms, finely chopped
... cup fresh basil leaves
... cup heavy cream
2 tbsp grated Parmesan cheese
1 tsp truffle oil (white or black, based on preference)

DIRECTIONS

1. **1. Marinate & Grill the Chicken:** In a medium bowl, toss the sliced chicken breasts with 2 tablespoons olive oil, 3 cloves minced garlic, 1 tablespoon chopped fresh oregano, ½ teaspoon dried thyme, and salt & freshly cracked black pepper to taste. Ensure all chicken slices are well coated. Let the chicken marinate for at least 15-20 minutes at room temperature while you prepare other components. Heat a grill pan or outdoor grill to medium-high heat. Grill chicken slices for 2-3 minutes per side, or until they are cooked through (internal temperature reaches 165°F / 74°C) and have nice grill marks. Set aside on a plate to rest.
2. **2. Prepare the Honey-Roasted Potatoes:** Preheat your oven to 425°F (220°C). In a large bowl, toss the 2 medium Yukon Gold potato cubes with 2 tablespoons olive oil, 2 cloves minced garlic, 1 tablespoon chopped fresh rosemary, 1 tablespoon honey, and salt & freshly cracked black pepper to taste. Ensure the potatoes are evenly coated. Spread the seasoned potatoes in a single layer on a baking sheet (line with parchment paper for easy cleanup). Roast for 20-25 minutes, or until they are golden brown, crispy on the outside, and fork-tender on the inside. Flip them halfway through the cooking time to ensure even browning.
3. **3. Prepare the Creamy Truffle-Infused Mushroom Basil Pesto:** While the potatoes roast, heat 2 tablespoons olive oil in a skillet over medium heat. Add the 8 oz finely chopped cremini mushrooms and 2 cloves minced garlic. Cook, stirring occasionally, until the mushrooms are softened, have released their liquid,

and any excess liquid has evaporated, about 5-7 minutes. Transfer the cooked mushroom mixture to a food processor or blender. Add the ... cup fresh basil leaves, ... cup heavy cream, 2 tablespoons grated Parmesan cheese, and 1 teaspoon truffle oil. Blend until the mixture is smooth and creamy. If it's too thick to blend, add another tablespoon of heavy cream or a tiny splash of water. Season with salt and black pepper to taste.

4. **4. Assemble & Serve:** Arrange the hot, honey-roasted potatoes beautifully on individual plates or in a serving bowl. Top the potatoes with the tender, garlic-herb grilled chicken slices. Finally, drizzle generously with the creamy truffle-infused mushroom basil pesto over both the chicken and potatoes. A truly special and flavorful meal!

SWAPS & NOTES

of the Greek-marinated chicken are a perfect counterpoint to the subtle sweetness and crispness of the honey-roasted potatoes .

But the true star, for me, is that creamy, earthy truffle-infused mushroom basil pesto .

It ties everything together with a luxurious, aromatic finish that feels incredibly decadent.

It's a truly sophisticated flavor combination that's perfect for a special occasion, yet surprisingly accessible for a weeknight.

TIPS FOR SUCCESS

Pound Chicken Evenly: Slice chicken breasts into thinner cutlets for quicker, more even grilling and better flavor absorption.

Don't Overcook Chicken: Chicken cooks quickly, especially when thin.

Cook just until done to keep it juicy.

Uniform Potato Size: Cut potatoes into 3/4-inch cubes of similar size to ensure they cook evenly.

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

Original recipe: <https://chefmaniac.com/greek-garlic-chicken-truffle-mushroom-pesto-with-honey-potatoes-gourmet-dinner/>