

Greek Garlic Chicken with Crispy Potatoes: A Gourmet One-Pan Dinner

There are meals that are just delicious, and then there are meals that are an experience. This



OVEN
400°F

TIME
25-30 min

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Recipe Card

SAVE
PDF

INGREDIENTS

1 lb boneless, skinless chicken breasts, sliced into $\frac{3}{8}$ -inch thick cutlets or bite-sized pieces
2 tbsp olive oil
4 cloves garlic, minced
1 tbsp fresh oregano, chopped (or 1 tsp dried)
1 tsp dried basil
 $\frac{1}{2}$ tsp smoked paprika
Salt & freshly cracked black pepper, to taste
2 medium Yukon Gold potatoes, cut into 1-inch cubes
2 tbsp butter, melted
1 tsp dried rosemary (or dried Italian herbs)
For the Pesto Base: 1 cup fresh spinach, packed
1 cup marinated artichoke hearts (drained, roughly chopped)
8 oz cremini mushrooms, sliced
2 cloves garlic
... cup fresh basil leaves (optional)
2 tbsp pine nuts (optional, or walnuts/almonds)
3 tbsp olive oil (for blending pesto)
For the Cream Sauce: 2 tbsp butter
2 cloves garlic, minced
1 $\frac{1}{2}$ cups heavy cream
 $\frac{3}{4}$ cup grated Parmesan cheese
 $\frac{1}{2}$ cup shredded mozzarella cheese
... tsp crushed red pepper flakes (adjust to desired heat)

Fresh basil leaves for garnish (optional)

Swaps and Notes:

Chicken: You can use boneless, skinless chicken thighs for this recipe as well. They'll stay even more juicy.

Veggies: Feel free to use other vegetables like sun-dried tomatoes, roasted red peppers, or even some olives for a more Mediterranean flavor profile.

Pesto: The spinach-artichoke mushroom pesto base is the star of this dish. You can use walnuts or almonds if you don't have pine nuts on hand.

Cheese: Gruyère or provolone would also be delicious alternatives to mozzarella for the topping.

Herbs: Using fresh herbs whenever possible will give you the best, most vibrant flavor.

How to Make Greek Garlic Chicken & Crispy Potatoes:

Prepare Garlic Butter Roasted Potatoes: Preheat your oven to 400°F (200°C). Line a baking sheet with parchment paper. In a large bowl, toss the potato cubes with 2 tbsp olive oil, 2 tbsp melted butter, 4 cloves minced garlic, dried rosemary, salt, and pepper. Spread them in a single layer on the prepared baking sheet and roast for 25-30 minutes, or until golden brown, tender, and crispy, flipping halfway through.

Prepare Greek-Spiced Chicken: While the potatoes roast, in a bowl, toss the chicken with 2 tbsp olive oil, 4 cloves minced garlic, oregano, basil, smoked paprika, salt, and pepper. Let it marinate for at least 15 minutes. Heat a large skillet over medium-high heat. Add the chicken and cook until it's cooked through and nicely browned. Set it aside.

Prepare the Pesto Base: In the same skillet, melt 2 tbsp butter. Add the sliced mushrooms and 2 cloves minced garlic. Cook until the mushrooms are softened and lightly browned, about 5-7 minutes. Add the cooked mushrooms and garlic to a food processor along with the spinach, artichoke hearts, basil, and pine nuts. Pulse until finely chopped. With the processor running, slowly drizzle in 3 tbsp olive oil until a smooth or rustic pesto forms. Season with salt and pepper to taste.

Prepare the Cream Sauce: In the same large skillet, add 2 tbsp butter. Sauté 2 cloves minced garlic for 30 seconds. Pour in the heavy cream and bring to a gentle simmer. Stir in the Parmesan cheese until melted and smooth. Season with salt and pepper. Stir the prepared pesto base into the cream sauce until well combined. Keep warm over very low heat.

DIRECTIONS

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5. Assemble and : Broil: Add the cooked Greek-spiced chicken to the creamy pesto sauce and gently stir to coat. If your skillet is oven-safe, sprinkle the mozzarella cheese over the top. Place it under a preheated broiler for 1-3 minutes, watching very carefully, until the cheese is melted, bubbly, and golden brown. If your skillet isn't oven-safe, transfer the chicken and sauce mixture to an oven-safe serving dish before broiling.
6. Serve: Divide the crispy garlic butter roasted potatoes among plates or bowls. Spoon the cheesy, saucy chicken mixture generously over the potatoes. Finish each serving with a sprinkle of crushed red pepper flakes and optional fresh basil leaves. Serve immediately.
7. Tips for Success: Don't Overcrowd the Pan: Cook the chicken and potatoes in batches if necessary. Crowding the pan will cause them to steam instead of getting a nice, golden-brown crust.
8. Watch the : Broiler: The broiling step happens very quickly. Keep a close eye on the cheese to prevent it from burning.
9. Grate : Your Own Cheese: Freshly grated Parmesan and mozzarella will melt much more smoothly and have a better flavor.
10. Serving Suggestions and Pairings: This meal is a complete feast on its own, but it pairs wonderfully with a side of warm pita bread for dipping in the delicious sauce. For other great crowd-pleasing meals, you could serve it with a bowl of my Cajun Chicken Sausage Gumbo or with my Chicken Enchiladas.
11. Storage and Leftover Tips: Leftovers are delicious! Store the chicken and sauce in an airtight container in the refrigerator for up to 3 days. Store the potatoes separately. To reheat, warm the chicken and sauce on the stovetop, adding a splash of broth or cream to thin it out if needed. You can reheat the potatoes in the oven to crisp them up again.
12. More Recipes You Will Love: If you're a fan of easy, delicious, and one-pan meals, you'll want to check out some of these other favorites:
13. My Mexican : Chicken and Rice Casserole is a fantastic one-pan dinner.
14. If you need to feed a crowd fast, these : Sheet Pan Quesadillas are a lifesaver.
15. For a different kind of one-pan comfort food, my Instant Pot Lasagna is always a winner.
16. Final Thoughts: This Greek Garlic Chicken & Crispy Potatoes is a recipe that proves a home-cooked meal can be a truly gourmet experience. It's a delicious, elegant, and deeply satisfying dish that is perfect for a special dinner. I hope this recipe becomes a new favorite in your home.
17. If you make this dish, I'd love to hear about it! What's your favorite gourmet meal to make at home? Let me know in the comments below.

SWAPS & NOTES

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

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