

The Ultimate One-Pan Creamy Garlic Chicken with Golden Potatoes

Some meals are just pure comfort food, and this



OVEN
400°F

TIME
25-30 min

TEMP
165°F

PRINT
Recipe Card

INGREDIENTS

- 4 boneless, skinless chicken breasts (about 600g)
- 1 tablespoon olive oil
- Salt and black pepper, to taste
- Fresh parsley, chopped, for garnish
- 1 lb baby potatoes, halved
- 1 teaspoon dried thyme
- 2 tablespoons unsalted butter
- 4-5 cloves garlic, minced
- 1 cup chicken broth
- 1 cup heavy cream
- 1/2 cup grated Parmesan cheese
- Black pepper to taste

DIRECTIONS

- Roast the : Potatoes:** Preheat your oven to 400°F (200°C). In a bowl, toss the halved baby potatoes with olive oil, dried thyme, salt, and pepper. Spread them out in a single layer on a baking sheet and roast for 25-30 minutes, or until they are golden and crispy.
- Sear the : Chicken:** While the potatoes are roasting, season the chicken breasts generously with salt and pepper. Heat the olive oil in a large skillet over medium-high heat. Place the chicken breasts in the hot skillet and sear for about 5-7 minutes per side, or until they are golden brown and cooked through (the internal temperature should reach 165°F). Remove the chicken from the pan and set it aside.
- Make the : Cream Sauce:** In the same skillet, melt the butter over medium heat. Add the minced garlic and sauté for about a minute until fragrant. Pour in the chicken broth, scraping up any brown bits from the bottom of the pan. Let it simmer for a few minutes to reduce slightly.
- Finish the : Sauce:** Reduce the heat to low and pour in the heavy cream. Stir in the grated Parmesan cheese and a pinch of black pepper. Let the sauce simmer gently for 3-4 minutes, or until it has thickened.
- Combine and : Serve:** Return the cooked chicken breasts to the skillet, nestling them into the sauce. Let it all simmer for a minute or two to heat the chicken through. Serve the creamy garlic chicken with a side of the golden roasted potatoes and a sprinkle of fresh parsley for garnish.

SWAPS & NOTES

Chicken: Chicken thighs would also work beautifully in this recipe, as they stay incredibly juicy.

Just adjust the cooking time slightly.

Potatoes: Baby red potatoes or fingerling potatoes are also a great choice.

You could also roast other vegetables like broccoli or green beans with the potatoes.

TIPS FOR SUCCESS

Don't Crowd the Pan: Cook the chicken in a single layer to ensure it sears properly.

If you're cooking for more than two, you might need to cook them in batches.

Scrape Up the Brown Bits: The browned bits at the bottom of the pan after you sear the chicken are pure flavor.

When you add the broth, be sure to scrape them up.

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

Original recipe: <https://chefmaniac.com/the-ultimate-one-pan-creamy-garlic-chicken-with-golden-potatoes/>