

One-Pan Herb Cream Chicken with Classic Sides

Chicken with Herb Cream Sauce, Mashed Potatoes and Glazed Carrots

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7 min

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INGREDIENTS

For the Chicken & Sauce:

4 chicken thighs or breasts (skin-on preferred)

2 tablespoons olive oil

Salt and black pepper

1 teaspoon paprika

2 tablespoons butter

2 garlic cloves, minced

250 ml chicken broth

200 ml heavy cream

1 teaspoon Dijon mustard

1 teaspoon dried thyme

1 teaspoon dried parsley

1 teaspoon dried oregano

For the Mashed Potatoes:

800 g potatoes, peeled and cubed

50 g butter

100 ml warm milk

Salt and a pinch of nutmeg

For the Glazed Carrots:

400 g baby carrots

1 tablespoon butter

1 teaspoon honey or brown sugar

Fresh parsley, for garnish

DIRECTIONS

1. Season & Sear the Chicken: Season chicken with paprika, salt, and black pepper.
2. Heat olive oil in a large skillet over medium heat. Sear chicken for 5-7 minutes per side until golden brown. Remove and set aside.
3. Make the Herb Cream Sauce: In the same pan, melt butter and sauté garlic for about 30 seconds.
4. Add chicken broth, heavy cream, : Dijon mustard, thyme, parsley, and oregano. Simmer for 5-7 minutes until slightly thickened.
5. Return chicken to the pan and cook 10-15 minutes until fully cooked and sauce is creamy.
6. Prepare the Mashed Potatoes: Boil potatoes in salted water for 15-20 minutes until fork-tender.
7. Drain and mash with butter, warm milk, salt, and nutmeg until smooth.
8. Glaze the Carrots: Steam or boil carrots until tender, about 8-10 minutes.
9. In a small pan, melt butter with honey or brown sugar. Add carrots and toss to coat in the glossy glaze.
10. Serve: Spoon mashed potatoes onto plates. Top with chicken and generous herb cream sauce. Serve carrots on the side and garnish with fresh parsley.

SWAPS & NOTES

Chicken thighs provide extra juiciness and flavor.

Add a splash of white wine to the sauce for depth.

Yukon Gold potatoes give a naturally buttery texture.

A pinch of fresh lemon zest brightens the cream sauce beautifully.

TIPS FOR SUCCESS

Don't rush the sear - golden skin builds flavor.

Simmer the sauce gently to prevent curdling.

Mash potatoes while hot for the smoothest texture.

Taste and adjust seasoning before serving.

