

Crispy Garlic Herb Roast Chicken with Baby Potatoes & Parmesan Cream Sauce

Garlic Herb Roast Chicken with Baby Potatoes in Creamy Butter Sauce



OVEN
400°F

TIME
15 min

TEMP
165°F

PRINT
Recipe Card

INGREDIENTS

For the Roast Chicken:

- 1 whole chicken (4-5 lbs)
- 2 lbs baby potatoes, halved
- 3 tbsp olive oil
- 4 tbsp unsalted butter, softened
- 6 garlic cloves, minced
- 1 tbsp fresh rosemary, chopped
- 1 tbsp fresh thyme leaves
- 1 tbsp fresh parsley, chopped
- 1 lemon, halved

Salt, to taste

Black pepper, to taste

For the Creamy Butter Sauce:

- 4 tbsp unsalted butter
- 3 garlic cloves, minced
- 1 cup chicken broth
- $\frac{1}{2}$ cup heavy cream
- $\frac{1}{2}$ cup grated Parmesan cheese
- 1 tsp Dijon mustard
- Fresh parsley, chopped (for garnish)

DIRECTIONS

1. Prepare the Oven: Preheat your oven to 400°F (200°C). Pat the chicken completely dry using paper towels. This step helps achieve beautifully crispy skin.
2. Make the Garlic Herb Butter: In a small bowl, mix softened butter with minced garlic, rosemary, thyme, parsley, salt, and black pepper.
3. Carefully loosen the chicken skin and rub some of the butter underneath. Spread the rest over the outside of the chicken.
4. Add Lemon: Stuff the cavity of the chicken with the halved lemon. This adds brightness and moisture during roasting.
5. Prepare the Potatoes: Toss the halved baby potatoes with olive oil, salt, and pepper.
6. Place the chicken in the center of a roasting pan and scatter the potatoes around it.
7. Roast: Roast for about 1 hour 15 minutes, or until the internal temperature reaches 165°F (74°C).
8. Halfway through cooking, baste the chicken with the pan juices to keep everything flavorful and moist.
9. Rest the Chicken: Remove the chicken from the oven and allow it to rest for 10 minutes before carving. This helps the juices redistribute.
10. Make the Creamy Butter Sauce: While the chicken rests:
11. Melt butter in a skillet over medium heat.
12. Add garlic and sauté until fragrant.
13. Stir in chicken broth, Dijon mustard, and heavy cream.
14. Simmer until slightly thickened.

15. Add : Parmesan cheese and stir until melted and smooth.
16. Season with salt and pepper to taste.
17. Serve: Carve the chicken, plate with roasted potatoes, and drizzle generously with the creamy butter sauce. Garnish with fresh parsley.

SWAPS & NOTES

Chicken options: You can substitute a whole chicken with bone-in chicken thighs or drumsticks.

Potato alternatives: Baby Yukon Gold potatoes work best, but red potatoes or fingerlings are excellent substitutes.

Herb flexibility: Fresh herbs provide the best flavor, but dried herbs can work in a pinch.

Use about one-third the amount of dried herbs.

TIPS FOR SUCCESS

Dry the chicken well: Moisture prevents crispy skin.

Use a meat thermometer: This ensures the chicken is perfectly cooked without drying out.

Don't skip resting: Resting the chicken keeps the meat juicy.

Let the potatoes caramelize: If needed, broil the pan for 2-3 minutes at the end for extra crispiness.

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

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