

One-Pan Herb-Crusted Chicken with Crispy Potatoes and Green Beans

Herb-Crusted Chicken with Garlic Potatoes and Green Beans



OVEN
400°F

TIME
35 min

TEMP
165°F

PRINT
Recipe Card

INGREDIENTS

For the Herb-Crusted Chicken:

- 4 boneless skinless chicken breasts
- 2 tbsp olive oil
- 1 tbsp Dijon mustard
- 1 tbsp lemon juice
- 2 tsp garlic powder
- 2 tsp dried parsley
- 1 tsp smoked paprika
- Salt, to taste
- Black pepper, to taste

For the Garlic Roasted Potatoes:

- 600 g baby potatoes, halved
- 1 tsp dried thyme
- 1 tsp garlic powder

For the Buttery Green Beans:

- 300 g green beans, trimmed
- 1 tbsp butter

DIRECTIONS

- 1.** Preheat the Oven: Preheat your oven to 400°F (200°C) and line a large baking sheet with parchment paper or foil.
- 2.** Prepare the Herb Coating: In a small bowl, combine:
- 3.** Olive oil
- 4.** Dijon mustard
- 5.** Lemon juice
- 6.** Garlic powder
- 7.** Dried parsley
- 8.** Smoked paprika
- 9.** Salt and black pepper
- 10.** Mix until everything is well blended.
- 11.** Coat the Chicken: Place the chicken breasts on the baking sheet and brush or rub the herb mixture evenly over each piece.
- 12.** Season the Potatoes: In a bowl, toss the halved baby potatoes with:
- 13.** Thyme
- 14.** Salt and pepper
- 15.** Spread the potatoes around the chicken on the baking sheet.
- 16.** Bake: Bake for 30-35 minutes, until the chicken is fully cooked and reaches an internal temperature of 165°F, and the potatoes are golden and crisp.
- 17.** Cook the Green Beans: While the chicken and potatoes cook, steam the green beans for about 5 minutes until tender but still bright green.
- 18.** Finish with Butter: Toss the hot green beans with butter, salt, and black pepper.

19. **Serve:** Plate the herb-crusted chicken with roasted garlic potatoes and buttery green beans for a balanced and satisfying meal.

SWAPS & NOTES

One of the things that makes this recipe so approachable is how easy it is to customize.

Chicken options: You can substitute chicken thighs if you prefer darker meat.

Just adjust cooking time slightly since thighs may take a bit longer.

Herbs: Fresh herbs work beautifully here.

TIPS FOR SUCCESS

Don't overcrowd the pan Give the potatoes space so they roast instead of steam. 2.

Pat the chicken dry first This helps the herb coating stick better and improves browning. 3.

Cut potatoes evenly Uniform sizes ensure they cook at the same rate. 4.

Use a meat thermometer Chicken is perfectly cooked at 165°F , which keeps it juicy and safe.

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

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