

## Easy Grilled Chicken with Roasted Potatoes and Creamy Pasta Recipe

Grilled Chicken with Roasted Potatoes and Creamy Parmesan Pasta



**OVEN**  
**400°F**

**TIME**  
**30 min**

**TEMP**  
**165°F**

**PRINT**  
**Recipe Card**

### INGREDIENTS

For the Grilled Chicken 4 chicken breasts 1 tbsp olive oil 1 tsp garlic powder 1 tsp paprika:  
1 tsp dried thyme Salt and black pepper, to taste  
For the Roasted Potatoes:  
6-8 baby potatoes, halved 1 tbsp olive oil 1 tsp dried rosemary Salt and black pepper  
For the Creamy Parmesan Pasta 8 oz penne pasta:  
1 cup heavy cream  $\frac{1}{2}$  cup grated Parmesan cheese 2 tbsp butter 1 tbsp olive oil 1 garlic clove, minced  
Salt and black pepper Garnish Fresh parsley, chopped Ingredient

### DIRECTIONS

1. Step-by-: Step Instructions
2. Roast the : Potatoes
3. Preheat your oven to
4. 400°F (200°C)
5. Toss the halved baby potatoes with olive oil, rosemary, salt, and pepper. Spread them evenly on a baking sheet.
6. 25-30 minutes
7. , flipping halfway through, until the potatoes are golden brown and crispy.
8. Season the : Chicken
9. Rub the chicken breasts with olive oil.
10. Season with garlic powder, paprika, dried thyme, salt, and black pepper. Make sure the seasoning is evenly distributed on both sides.
11. Cook the : Chicken
12. Heat a grill pan or outdoor grill over medium-high heat.
13. Cook the chicken for
14. 6-7 minutes per side
15. , or until the internal temperature reaches
16. 165°F (74°C)
17. Remove from heat and let the chicken
18. rest for 5 minutes
19. before slicing.
20. Cook the : Pasta
21. Bring a large pot of salted water to a boil.
22. Cook the penne pasta according to the package instructions until

23. . Drain and set aside.
24. Make the : Creamy Parmesan Sauce
25. In the same pot, melt butter with olive oil over medium heat.

## SWAPS & NOTES

Here are some easy swaps if you want to customize the recipe.

**Chicken options** Swap chicken breasts for chicken thighs for extra juiciness.

You can also use rotisserie chicken for a quicker meal.

**Potato variations** Yukon Gold or red potatoes work perfectly.

## TIPS FOR SUCCESS

A few small tips can make this dish even better.

**Pat the chicken dry before seasoning** This helps the spices stick and creates a better sear.

**Use freshly grated Parmesan** Pre-shredded cheese doesn't melt as smoothly.

**Salt the pasta water generously** It should taste like the sea - this is your only chance to season the pasta itself.

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

Original recipe: <https://chefmaniac.com/easy-grilled-chicken-with-roasted-potatoes-and-creamy-pasta-recipe/>