

## Easy Garlic-Herb Chicken Traybake with Crispy Potatoes

Garlic-Herb Roasted Chicken & Potatoes Traybake



**OVEN**  
**400°F**

**TIME**  
**50 min**

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### INGREDIENTS

- 6 bone-in, skin-on chicken thighs
- 2 pounds baby potatoes, halved
- 3 tablespoons olive oil
- 5 garlic cloves, minced
- 1 teaspoon paprika
- 1 teaspoon dried thyme
- 1 teaspoon dried rosemary
- Salt to taste
- Black pepper to taste
- 2 tablespoons fresh parsley, chopped

### DIRECTIONS

- 1.** Preheat the Oven: Preheat your oven to 400°F (200°C) to ensure the chicken roasts properly and develops crispy skin.
- 2.** Season the Ingredients: In a large mixing bowl, combine:
- 3.** Chicken thighs
- 4.** Halved baby potatoes
- 5.** Olive oil
- 6.** Minced garlic
- 7.** Paprika
- 8.** Thyme
- 9.** Rosemary
- 10.** Salt and pepper
- 11.** Toss everything together until the chicken and potatoes are evenly coated in the seasoning mixture.
- 12.** Arrange on the Sheet Pan: Spread the chicken and potatoes onto a large baking sheet or roasting dish. Make sure the chicken is placed skin-side up for maximum crispiness.
- 13.** Roast: Place the tray in the oven and roast for 45-50 minutes, until the chicken is cooked through and the potatoes are fork-tender.
- 14.** Broil for Crispy Skin: For extra crispy skin, switch the oven to broil for 2-3 minutes at the end. Watch carefully to prevent burning.
- 15.** Garnish and Serve: Remove the tray from the oven, sprinkle with fresh chopped parsley, and serve immediately.

## SWAPS & NOTES

This recipe is flexible and easy to customize.

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

Potato swaps: Baby potatoes work best, but Yukon Gold or red potatoes cut into chunks are great alternatives.

Fresh herbs: If you have fresh rosemary or thyme on hand, use them instead of dried herbs for even brighter flavor.

### TIPS FOR SUCCESS

Don't overcrowd the pan Give the ingredients space so everything roasts instead of steaming. 2.

Pat the chicken dry first Dry skin helps achieve that irresistible crispy texture. 3.

Cut potatoes evenly Uniform pieces cook at the same rate and roast evenly. 4.

Use a large sheet pan A bigger tray improves air circulation and crisping.

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

Original recipe: <https://chefmaniac.com/easy-garlic-herb-chicken-traybake-with-crispy-potatoes/>