

Treasure Barrel

Chicken and Potato Casserole – Hearty Cozy Dinner

20 min Prep time	**45 min** Cook time	**1 h 5 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1.5 lb bone-in, skinless chicken thighs, cut into 1-inch pieces
- [ ] 3 large Russet potatoes, peeled and sliced ¼-inch thick
- [ ] 1 cup heavy cream
- [ ] 1 cup chicken broth
- [ ] 2 tbsp olive oil
- [ ] 1 tsp salt
- [ ] ½ tsp black pepper
- [ ] 2 tsp fresh thyme leaves
- [ ] 1 tbsp lemon juice

For the Topping

- [ ] ½ cup grated Parmesan cheese
- [ ] 2 tbsp melted butter

Instructions

1. Preheat oven to 375°F (190°C). In a large skillet, heat olive oil over medium-high heat; add chicken pieces, season with salt and pepper, and sear until lightly browned, about 4-5 minutes per side. Oops, don’t overcrowd—work in batches if needed.
2. Remove chicken and set aside. In the same skillet, add a splash of chicken broth to deglaze, scraping up the browned bits; then stir in heavy cream, lemon juice, and fresh thyme. Let the sauce simmer gently for 2 minutes, then return chicken to the pan.
3. Layer the sliced potatoes evenly in a greased 9-x-13-inch baking dish. Pour the chicken and sauce mixture over the potatoes, making sure everything is submerged. Sprinkle the Parmesan and dot with melted butter.
4. Cover the dish tightly with foil and bake for 35 minutes. Then remove the foil and bake another 10-12 minutes, or until the top is golden and potatoes are fork-tender.
5. Let the casserole rest for 5 minutes before serving. This pause lets the juices settle, making each scoop moist and flavorful.

Nutrition per serving

420 kcal	28 g	30 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a greener touch, stir in a handful of fresh spinach during the last five minutes of baking.
- For a deeper flavor, marinate the chicken in a little soy sauce and garlic overnight.
- Adjust the lemon juice to taste—just a whisper of acidity brightens the rich cream.