

Treasure Barrel

Garlic Parmesan Chicken and Potatoes One-Pan Dinner

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

Ingredients

For the Chicken and Potatoes

- [ ] 2 lbs bone-in, skin-on chicken thighs
- [ ] 1.5 lbs baby Yukon Gold or red potatoes, halved or quartered
- [ ] 1/4 cup olive oil
- [ ] 6 cloves garlic, minced
- [ ] 1/2 cup freshly grated Parmesan cheese
- [ ] 1 tsp dried thyme
- [ ] 1 tsp dried rosemary
- [ ] 1 tsp paprika
- [ ] Salt and freshly ground black pepper to taste
- [ ] 2 tbsp fresh parsley, chopped, for garnish

Instructions

1. Let's begin by setting a cozy mood in the kitchen. Preheat your oven to 400°F (200°C). Find your most trusted large, rimmed baking sheet. Now for the potatoes. Give them a gentle wash and pat them completely dry before slicing them into bite-sized pieces. Tumble them directly onto your baking sheet. Drizzle with about half of the olive oil, a generous sprinkle of salt and pepper, and toss them with your hands until they're all glistening. Spread them into a single, even layer. This space around them is important; it helps them roast instead of steam.

2. Slide the baking sheet into the preheated oven and let the potatoes roast all by themselves for about 20 minutes. This little head start is our secret to making sure they become perfectly tender and start getting those lovely golden-brown edges. While they're in there, you can turn your attention to the chicken. In a medium bowl, let's prepare our flavor paste. Whisk together the remaining olive oil, the minced garlic, Parmesan cheese, thyme, rosemary, and paprika. It will smell absolutely amazing.

3. Now for the chicken. The most important thing here is to pat the chicken thighs completely dry with paper towels. I mean it, get them really dry! This step is crucial for achieving that wonderfully crispy, golden skin we all dream of. Once they are dry, season them all over with salt and pepper. Then, using your hands or a brush, coat each chicken thigh generously with that beautiful garlic-parmesan mixture you made. Make sure to get it all over, even under the skin a bit if you can.

4. Carefully take the baking sheet out of the oven. The potatoes should be just starting to soften. Push them to the sides to make room, and nestle your seasoned chicken thighs right in the middle of the pan, skin-side up. Place the pan back into the oven and let everything roast together for another 25-30 minutes. You'll know it's done when the chicken is cooked through, the skin is deeply golden and crisp, and the potatoes are tender enough to be easily pierced with a fork. Let it rest for a few minutes before sprinkling with fresh parsley and serving warm.

Nutrition per serving

580 kcal	38 g	28 g	35 g
Calories	Protein	Carbs	Fat

Tips & notes

- For an extra touch of brightness, squeeze the juice of half a lemon over the entire pan right after it comes out of the oven. It really wakens up all the savory flavors.
- If you love cozy bakes like this, you might also adore a good sausage breakfast casserole for a weekend brunch. Both have that comforting, baked-in goodness that feels like home.
- Feel free to add a pinch of red pepper flakes to the seasoning mix if you'd like a little whisper of heat. It pairs beautifully with the garlic and Parmesan.