



One-pan Skillet Chicken & Potatoes

Yields: 3 servings

Prep time: 5 min

Cook time: 30 min

INGREDIENTS:

- 3 large boneless skinless chicken breasts
- 1 pound of Russet potatoes (3 large potatoes)
- 5 tablespoons of olive oil
- 1 head of garlic (7-8 cloves)
- 6 tablespoons of butter
- 3 teaspoons of fresh thyme (chopped)
- 3 teaspoons of fresh rosemary (chopped)
- 3 teaspoons of fresh sage (chopped)
- $\frac{3}{4}$ cup of chicken broth
- 2 teaspoons of salt
- 2 teaspoons of pepper

TOOLS:

- [Induction 21 Steel Sauteuse with Lid \(5 Qt.\)](#)



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PROCESS:

1. Cut potatoes into 1 inch cubes. Place into bowl with 2 tablespoons of olive oil, 1 teaspoon of salt, and 1 teaspoon of pepper. Toss well.
2. Thinly slice 4 cloves of garlic. Heat 2 tablespoons of olive oil in pan and add the garlic. Cook until fragrant and then add in potatoes. Cook over medium heat covered for 12 minutes.
3. Add 2 tablespoons of butter and 1 teaspoon of each three chopped herbs. Toss until well coated. Turn up heat to medium-high and brown potatoes for 2 minutes.
4. Remove potatoes from pan and set aside. Rinse out pan by boiling $\frac{1}{2}$ cup of water for 1 minute and then pouring out. (This is to remove any large bits of potatoes stuck onto pan.)
5. Add 1 tablespoon of oil to the same pan and heat over medium. Add in the chicken breasts. Salt and pepper to taste. Cover and cook for 7 minutes.
6. Flip chicken and salt and pepper these sides. Cook covered for another 7 minutes.
7. Remove chicken and set aside on a plate. Reduce heat to low-medium and add 2 tablespoons of butter.
8. Add 3 cloves of minced garlic to the butter along with 2 teaspoons of each three chopped herbs.
9. Once butter is bubbling, pour in chicken broth and last 2 tablespoons of butter. Stir well and then return chicken and potatoes back to pan to toss everything together with butter herb sauce.
10. Plate and serve!

Enjoy!