

# **Creamy Garlic Chicken with Roasted Baby Potatoes Tender Garlic Chicken with Creamy Sauce**



## **Instructions:**

Preheat oven to 425°F (220°C). Line a large baking sheet with parchment paper.

In a bowl, toss halved baby potatoes with olive oil, garlic powder, rosemary, salt, and pepper. Spread in a single layer on the baking sheet.

Roast the potatoes for 25–30 minutes, flipping halfway through, until golden and crispy.

While potatoes roast, season chicken breasts with salt, pepper, and garlic powder.

In a large skillet, heat olive oil over medium-high heat. Sear chicken breasts for 4–5 minutes per side until golden and cooked through. Remove and set aside.

In the same skillet, lower heat to medium. Add minced garlic and sauté for 1 minute.

Stir in chicken broth and simmer for 2–3 minutes, scraping up any browned bits.

Add heavy cream, Parmesan, Dijon mustard, and Italian seasoning. Simmer for 3–5 minutes until sauce thickens slightly.

Return chicken to the skillet, coating with the sauce. Simmer for another 2–3 minutes until heated through.

Serve hot, spooning creamy garlic sauce over the chicken and alongside crispy roasted potatoes. Garnish with chopped parsley if desired.

## **Ingredients:**

### **For the Chicken:**

- 4 boneless, skinless chicken breasts
- Salt and black pepper to taste
- 1 teaspoon garlic powder
- 2 tablespoons olive oil
- 4 cloves garlic, minced
- 1 cup chicken broth
- 1 cup heavy cream
- 1/2 cup grated Parmesan cheese
- 1 tablespoon Dijon mustard
- 1 teaspoon Italian seasoning
- 1 tablespoon fresh parsley, chopped (optional)

### **For the Roasted Baby Potatoes:**

- 1.5 lbs baby potatoes, halved
- 2 tablespoons olive oil
- 1 teaspoon garlic powder
- 1 teaspoon dried rosemary or thyme
- Salt and black pepper to taste