Parm Garlic Chicken and Potatoes



Adapted • Shared by Steve J

Ingredients

- 1.5 lbs chicken breasts (cut into bite-sized pieces)
- 1 lb baby potatoes (cubed)
- 3 tbsp unsalted butter
- 4 cloves garlic (minced)
- 1/2 cup freshly grated parmesan cheese
- 1 tbsp olive oil
- 1 tsp fresh thyme
- Salt and black pepper to taste
- 1/4 cup fresh parsley (chopped)

Instructions

1. In a large skillet, heat olive oil over medium-high heat. Add the potato cubes and cook for 10-12 minutes until golden and tender. Remove and set aside.
2. In the same skillet, add the chicken pieces. Season with salt and pepper and sear for 5-7 minutes until golden-brown and cooked through.
3. Reduce heat to medium. Return the potatoes to the skillet.
4. Add the butter, minced garlic, and thyme. Toss well for 2 minutes until the butter is melted and fragrant.
5. Sprinkle the parmesan cheese over the top and toss until melted and a light crust forms.
6. Remove from heat, garnish with fresh parsley, and serve immediately.

Notes

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