# One-Pan Garlic Chicken & Potatoes

Golden chicken, baby potatoes and green beans on one tray.



**SERVES**
4

**PREP**
20 min

**COOK / ASSEMBLY**
40 min

## Ingredients

4 small boneless skinless chicken breasts (about 1 1/2 lb), pounded evenly

1 1/2 lb baby potatoes, halved

12 oz green beans, trimmed

3 tbsp olive oil, divided

4 garlic cloves, minced

1 tsp Italian seasoning

1 tsp kosher salt, divided

1/2 tsp black pepper, divided

2 tbsp lemon juice

2 tbsp chopped parsley

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## How to Make It

1. Heat oven to 425 F. Toss potatoes with 1 tbsp oil, 1/2 tsp salt and 1/4 tsp pepper on a large rimmed sheet pan. Roast cut-side down 15 minutes.

2. Mix remaining oil, garlic, Italian seasoning, remaining salt and pepper, and lemon juice. Coat chicken and beans with it.

3. Turn potatoes and add chicken and beans in a single layer, using a second pan if crowded.

4. Roast 20-25 minutes more, until chicken reaches 165 F and potatoes are tender. Remove chicken as it finishes; return potatoes if needed.

5. Rest chicken 5 minutes. Sprinkle parsley over everything and spoon over pan juices.

## Jane's Note

Start the potatoes first so they finish tender without overcooking the chicken.

## Serving & Storage

Refrigerate leftovers promptly in shallow, covered containers for up to 3-4 days. Reheat cooked leftovers to 165 F. Keep fresh toppings separate.