

# One Pan Chicken and Potatoes

★★★★★

5 from 4 reviews

One Pan Chicken and Potatoes combined with tomatoes, oregano and garlic, then baked for an easy and tasty dinner. No other dirty bowls.

- **Author:** Olena of ifoodreal.com
- **Prep Time:** 10 minutes
- **Cook Time:** 25 minutes
- **Total Time:** 35 minutes
- **Yield:** 4 servings
- **Category:** Dinner
- **Method:** Oven
- **Cuisine:** American Ukrainian



## Ingredients

- 2 lbs (5 cups) baby potatoes, cut in halves
- 1 lb (6-8) chicken cutlets, boneless & skinless\*
- 1 pint (2 cups) grape tomatoes, cut in halves
- 2 tbsp extra virgin olive oil, divided
- 2 tsp oregano, divided
- 2 tsp garlic powder, divided
- 1 tsp salt
- Ground black pepper, to taste
- 1/2 lemon
- 2-3 tbsp dill or parsley, finely chopped

## Instructions

1. Preheat oven to 425 degrees F and line large baking sheet with unbleached parchment paper or silicone mat.
2. Lay chicken cutlets on one side and potatoes on the other side in a single layer (tight is fine). Drizzle potatoes and chicken with 1 tbsp of oil EACH. Then sprinkle with 1 tsp oregano and garlic powder EACH. Sprinkle 1 tsp of salt and pepper to taste over BOTH. Using your hands, mix each "pile" to coat separately, and spread in a single layer after mixing. Lay grape tomatoes on top of chicken.
3. Bake uncovered on a bottom rack for 25 minutes, then broil for 5 minutes. Remove from the oven, squeeze lemon over entire dish, and sprinkle with dill or parsley. Wasn't this damn good and easy?! Enjoy!

**Store: Refrigerate in an airtight container for up to 4 days.**

## Notes

\*I took 2 huge chicken breasts and cut them into cutlets using fillet knife.

★ Did you make this recipe? Please give it a star rating in the comments.

# Nutrition Facts

Serves 4

Amount Per Serving

**Calories** 379

% Daily Value\*

**Total Fat** 10.5g 16%

**Cholesterol** 82.7mg 28%

**Sodium** 676.9mg 28%

**Total Carbohydrate** 41.8g 14%

Sugars 4.8g

**Protein** 30.7g 61%

Vitamin A 3% Vitamin C 59%

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