

Chicken and Potato Bake

A hearty and flavorful dish featuring tender chicken pieces and golden potatoes, all baked to perfection with aromatic spices.

This one-pan meal is perfect for a comforting dinner.


40 min

Total time

easy

Difficulty

450

kcal / serving

Ingredients

- 1 chicken breast, cut into bite-sized pieces
- 1 medium potato, thinly sliced
- 1 tablespoon olive oil
- 1 teaspoon paprika
- 1/2 teaspoon garlic powder
- Salt and pepper to taste
- Fresh parsley for garnish

Steps

- 1 Preheat your oven to 400°F (200°C).
- 2 In a bowl, combine the chicken pieces with olive oil, paprika, garlic powder, salt, and pepper. Mix well to coat the chicken evenly.
- 3 In a greased baking dish, layer the sliced potatoes at the bottom.
- 4 Place the seasoned chicken on top of the potato layer.
- 5 Cover the dish with aluminum foil and bake in the preheated oven for 25 minutes.
- 6 Remove the foil and bake for an additional 15 minutes, or until the chicken is cooked through and the potatoes are tender and golden.
- 7 Garnish with fresh parsley before serving.