

Coffee-Crusted Chicken with Garlic Mashed Potatoes

A savory main dish that elevates your dinner experience with a unique coffee crust on tender chicken, paired with creamy garlic mashed potatoes. This dish combines the richness of coffee with aromatic herbs for a delightful flavor profile.



Main Dish

35 min

Total time

medium

Difficulty

550

kcal / serving

Ingredients

- 1 boneless, skinless chicken breast
- 1 tablespoon ground coffee
- 1 teaspoon paprika
- 1 teaspoon garlic powder
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 1 tablespoon olive oil
- 1 medium potato, peeled and cubed
- 1 tablespoon butter
- 2 cloves garlic, minced
- 2 tablespoons milk
- Salt and pepper to taste

Steps

- 1 Preheat your oven to 375°F (190°C).
- 2 In a small bowl, mix the ground coffee, paprika, garlic powder, salt, and black pepper.
- 3 Rub the spice mixture all over the chicken breast.
- 4 Heat olive oil in an oven-safe skillet over medium-high heat. Sear the chicken for 3-4 minutes on each side until browned.
- 5 Transfer the skillet to the preheated oven and bake for 15-20 minutes until the chicken is cooked through.
- 6 Meanwhile, boil the cubed potato in salted water for 15 minutes until tender.
- 7 Drain and return the potato to the pot. Add butter, minced garlic, and milk. Mash until smooth. Season with salt and pepper to taste.
- 8 Serve the coffee-crusted chicken alongside the garlic mashed potatoes.