Garlic Chicken with Roasted Red Potatoes: I have been making this meal for about 10 years. It is one of our favorites. I was super nervous the first time I made it because there is SO much garlic, but it is not over powering at all. It creates incredible flavor. I hope you all enjoy this meal as much as we do.

- Chicken Thighs
- Salt and pepper
- 2 tablespoons butter… to cook chicken in
- Garlic Cloves
- Chicken broth
- Spices (Rosemary, Thyme)
- 1 Tablespoon butter… for sauce at the end
- Potatoes

Potatoes:

Preheat oven to 425 degrees. Cut potatoes into big chunks. Toss them with olive oil, salt, pepper, and half of the spice mix. Add some olive oi to the baking sheep so the potatoes don't stick and spread out potatoes in a single layer on a baking sheet. Roast the potatoes stirring once halfway through cooking, until crisp on outside and tender inside, about 35 minutes.

Chicken:

1. Season chicken with salt (or garlic salt) and pepper, to taste.
2. Melt butter in a skillet or Dutch oven over medium high heat. Add chicken, skin-side down, and sear both sides until golden brown, about 2-3 minutes per side; set aside.
3. Add garlic to the skillet and cook, stirring frequently, until golden brown, about 4-5 minutes. Stir in chicken broth and bring to a boil. Add chicken sprinkle with half of the spice mix (you will use the other half for your potatoes) Cover, reduce heat, and simmer until chicken is cooked through, about 20 minutes. Take the chicken out of the skillet and set the pieces aside. Reserve the juices in the skillet.
4. Use a fork to smash the garlic cloves. Turn the pan on low and whisk in 1 Tablespoon of butter. You will use this sauce to top your potatoes with it and your chicken. It is delicious. If you have a little white wine you can add 1/8 cup to the sauce and let it simmer and burn off, but it is not necessary, but I like to add it if I have some on hand.

Plate:

Place 2 thighs on each plate and a side of potatoes. Top the chicken and potatoes with the garlic pan sauce. Enjoy!!