



Easy Baked Chicken Thighs and Potatoes Dinner

The Smell That Started It All

The first time I made this dish, honey and garlic filled my kitchen. The scent was warm, sweet, and a little spicy. It reminded me of Sunday dinners at my grandma's house. **Ever wondered how you could turn simple chicken and potatoes into something unforgettable?** One bite of the crispy-edged thighs and tender potatoes hooked me. Now it's my go-to for busy nights. What's your favorite cozy kitchen smell? Share below!

My First (Slightly Burnt) Victory

I'll admit it—my first try wasn't perfect. I forgot to stir the potatoes

halfway through. Some got extra crispy (okay, burnt). But the chicken? Juicy perfection. **That's the magic of home cooking: even "mistakes" taste good with love.** Now I set a timer to avoid overdoing it. Who else has salvaged a meal after a little oops?

Why This Dish Shines

– The honey-vinegar mix caramelizes into sticky-sweet goodness on the chicken. – Thinly sliced garlic turns golden and melts into the potatoes. **Which flavor combo surprises you most?** Is it the thyme with shallots or the kick of red pepper? Try it and tell me!

A Dish With Roots

This recipe nods to Mediterranean flavors—think Greek lemon potatoes with a twist. *Did you know honey-glazed meats date back to ancient Roman feasts?* I skipped the fancy spices to keep it weeknight-friendly. Poll: Should I add a dash of lemon next time?



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Ingredients:

Ingredient	Amount	Notes
Boneless skinless chicken thighs	1 ½ pounds	
Olive oil	¼ cup, divided	
Honey	¼ cup	
Apple cider vinegar	1 tablespoon	
Kosher salt	2 teaspoons, divided	
Black pepper	1 teaspoon, divided	
Onion powder	½ teaspoon	
Paprika	½ teaspoon	
Red pepper flakes	¼ teaspoon	
Baby potatoes	1 ½ pounds	Cut into bite-sized pieces
Shallots	3	Peeled and thinly sliced
Garlic	6 cloves	Thinly sliced
Fresh thyme	4-5 sprigs	

Simple Steps for a Flavorful Dinner

Step 1

See also Sweet Smoky Bacon Brown Sugar Baked Beans
Preheat your oven to 400F. This ensures even cooking. Grab a small bowl for the marinade. Mix oil, honey, vinegar, and spices. **Step 2** Coat the chicken thighs with the marinade. Let them sit for 30 minutes. This boosts flavor. (Hard-learned tip: Pat chicken dry first for better browning.) **Step 3** Toss potatoes, shallots, and garlic with oil and

spices. Spread them in a baking dish. Bake for 20 minutes alone. Stir halfway through. **Step 4** Nestle the chicken into the potatoes. Pour leftover marinade over top. Bake 25-30 minutes until chicken hits 165F. Potatoes should be tender. **What's the best way to check if chicken is done?** Share below! **Cook Time:** 45 minutes **Total Time:** 1 hour **Yield:** 4 servings **Category:** Dinner, Chicken

Try These Tasty Twists

Spicy Kick Double the red pepper flakes. Add a dash of cayenne. Perfect for heat lovers. **Vegetarian Swap** Skip the chicken. Use extra potatoes and add chickpeas. Still hearty and delicious. **Fall Flavors** Swap potatoes for sweet potatoes. Add a sprinkle of cinnamon. Cozy and seasonal. **Which twist would you try first?** Vote in the comments!

Serving Ideas for Any Night

Pair with a crisp green salad. Garlic bread makes it extra comforting. Top with fresh parsley for color. Drink pairing: Chilled white wine or sparkling lemonade. Both balance the dish's richness. **Which would you choose tonight?** Tell us your pick!



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Storing and Reheating Tips

Keep leftovers in the fridge for up to 3 days. Use airtight containers to lock in flavor. Reheat in the oven at 350F for 10 minutes. Microwaving works but can dry out the chicken. *Fun fact: Thyme keeps its aroma even after cooking.*

See also [Spicy Creole Chicken Delight](#)

Freeze extras for busy nights. Portion the meal into freezer bags for easy grabs. Thaw overnight in the fridge before reheating. Batch-cooking? Double the potatoes—they crisp up nicely when baked again. Why this matters: Meal prep saves time and cuts stress. Ever tried freezing cooked chicken? Share your tricks below!

Common Issues and Fixes

Chicken too dry? Check the temp early—165F is the sweet spot. Potatoes not crispy? Spread them in one layer, no crowding. Marinade too sticky? Thin it with a splash of water or broth. Burnt garlic? Add it halfway through baking. Bland flavors? Let the chicken marinate longer—even overnight. Why this matters: Small tweaks make big flavor differences. Which fix helped you most? Tell us in the comments!

Your Questions Answered

Q: Is this recipe gluten-free? A: Yes! All ingredients are naturally gluten-free. Just check labels if using pre-made sauces. **Q: Can I prep this ahead?** A: Marinate chicken overnight. Chop potatoes day-of to avoid browning. **Q: What swaps work for honey?** A: Maple syrup or agave nectar blend well. Skip sugar—it burns easily. **Q: How do I scale this for a crowd?** A: Double everything. Use two pans to keep cooking

even. **Q: No shallots? What's a sub?** A: Red onions work. Soak in water first to soften their bite.

Wrap-Up

This dish is weeknight magic—simple, hearty, and full of flavor. I love how the honey caramelizes the chicken. Try it with a bright salad for balance. **Tag Savory Discovery on Pinterest with your photos!** Happy cooking! —Elowen Thorn.

You need to try !



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Easy Baked Chicken Thighs and Potatoes Dinner | 11

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Author: Elowen Thorn



Easy Baked Chicken Thighs and Potatoes Dinner | 13

Cooking Method: [Baking](#)



Easy Baked Chicken Thighs and Potatoes Dinner | 14

Cuisine: [American](#)



Easy Baked Chicken Thighs and Potatoes Dinner | 15

Courses: [Dinner](#) [Main](#)



Easy Baked Chicken Thighs and Potatoes Dinner | 16

Difficulty: **Beginner**



Easy Baked Chicken Thighs and Potatoes Dinner | 17

Prep time: **15 minutes**



Easy Baked Chicken Thighs and Potatoes Dinner | 18

Cook time: **45 minutes**



Rest time:



Easy Baked Chicken Thighs and Potatoes Dinner | 20

Total time: **1 hour**



Easy Baked Chicken Thighs and Potatoes Dinner | 21

Servings: **Not specified servings**



Easy Baked Chicken Thighs and Potatoes Dinner | 22

Calories: **kcal**



Best Season: **Summer**

Description

A simple and flavorful one-pan dinner featuring juicy chicken thighs and

crispy roasted potatoes.

See also Tater Tot Taco Casserole Recipe

Ingredients

- ☐ 1 ½ pounds boneless skinless chicken thighs
- ☐ ¼ Cup olive oil, divided
- ☐ ¼ Cup honey
- ☐ 1 Tablespoon apple cider vinegar
- ☐ 2 teaspoon kosher salt, divided
- ☐ 1 teaspoon black pepper, divided
- ☐ ½ teaspoon onion powder
- ☐ ½ teaspoon paprika
- ☐ ¼ teaspoon red pepper flakes
- ☐ 1 ½ pounds baby potatoes, cut into bite sized pieces
- ☐ 3 shallots, peeled and thinly sliced
- ☐ 6 cloves garlic, thinly sliced
- ☐ 4-5 sprigs of fresh thyme

Instructions

1. Preheat oven to 400F.
2. Combine 2 Tablespoons olive oil, honey, vinegar, 1 teaspoon salt, ½ teaspoon black pepper, onion powder, paprika, and red pepper flakes in a small bowl. Stir well.
3. Pour the mixture over the chicken thighs and stir them to coat well. Allow the chicken to rest in the seasoning mixture for 30 minutes.
4. While the chicken is resting, combine the potatoes, shallots, sliced garlic, fresh thyme along with the remaining 2 tablespoons olive oil, 1 teaspoon salt and ½ teaspoon black pepper. Stir well to coat the potatoes.

5. Spread the potatoes in an even layer in a 9×13 baking dish. Bake in the preheated oven for 20 minutes.
6. Remove the pan from the oven and stir the potatoes. Nestle the chicken thighs into the potatoes and pour any leftover marinade over the chicken. Return to the oven for another 25-30 minutes until the chicken reaches an internal temperature of 165F and the potatoes are fork tender.

Keywords: Chicken, Potatoes, One-Pan, Dinner