

# Paprika Chicken and Potatoes

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**Total Time** 35 minutes

**Prep Time** 5 minutes

**Cook Time** 30 minutes

**Rating** ★ ★ ★ ★ ★ (6,000)



David Malosh for The New York Times. Food Stylist: Simon Andrews.

This cheery, sheet pan chicken twist is inspired by patatas bravas. Here, mayonnaise and smoked paprika coat boneless chicken thighs, which cook on a layer of thinly sliced potatoes. They're served with a paprika-tinted, lime-scented mayonnaise dip for a tangy, acidic touch — but you could also sprinkle the mixture with crumbly cheese like feta or queso fresco to try out other routes to richness. If you don't think your knife skills are up to slicing the potatoes thinly, you can make fast work of the task with a mandolin, or cook thicker slices for 5 to 10 minutes first before layering the chicken on top.

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## INGREDIENTS

**Yield:** 4 servings

½ cup mayonnaise (preferably a sweeter one, like Kewpie)

1 tablespoon plus 1 teaspoon smoked paprika

1½ pounds boneless, skinless chicken thighs, cut into 2-inch pieces

Salt and freshly cracked black pepper

1½ pounds baby potatoes, cut lengthwise into ⅛-inch-thick slices

3 tablespoons olive oil

1 lime, halved

2 tablespoons chopped parsley leaves and tender stems

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## PREPARATION

### Step 1

Heat the oven to 400 degrees.

### Step 2

In a large mixing bowl, combine the mayonnaise and 1 tablespoon paprika. Scoop out ¼ cup and place into a small bowl. Season the chicken all over with salt and pepper. Add to the large mixing bowl, stir to coat and set aside.

### Step 3

Add the sliced potatoes to a large sheet pan, drizzle with 2 tablespoons of oil and season with salt and the remaining 1 teaspoon paprika. Toss to coat and spread in an even layer, setting thicker potato slices near the edges where it is hotter. Place the chicken on top of the potatoes in an even layer.

### Step 4

Roast until the chicken is cooked through and potatoes are tender, 20 to 25 minutes.

**Step 5**

While the chicken is cooking, add the remaining 1 tablespoon olive oil and squeeze the juice from one lime half into the small bowl with the reserved paprika mayonnaise; stir to combine. Season to taste with salt and more lime juice and set aside in the fridge until ready to serve.

**Step 6**

Garnish the cooked chicken and potatoes with the parsley and serve with the paprika mayonnaise for dipping.

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