

## Garlic-Chicken-Pizza Potatoes

[via Hungry Harps](#)

### **Ingredients**

2 tablespoons olive oil  
1 tablespoon butter  
2lbs red potatoes, diced  
1 teaspoon salt  
½ teaspoon ground black pepper  
¾ teaspoon italian seasoning  
¼ cup garlic & herb sauce  
2 cups mozzarella cheese, shredded  
1 cup cooked chicken breasts, chopped  
1 2.25oz can sliced black olives  
⅛ cup sliced garlic  
¼ cup chopped green onions  
¾ cup diced tomatoes

### **Directions**

1. In large skillet, heat olive oil and butter over medium high heat. Add potatoes, salt, ground black pepper and italian seasoning. Cook for 2 minutes over medium-high heat. Lower heat to low-medium, cover skillet and cook for 5 minutes - without stirring or lifting the lid. Lift lid, stir and reduce heat to low, covering skillet again and cooking for 3 minutes. Remove from heat and remove lid. Let cool a touch - pre-heat oven to 400.
2. Leave potatoes in skillet and evenly distribute garlic & herb sauce. Then add mozzarella cheese, chicken, olives and sliced garlic. Bake, uncovered, for 7 minutes then add green onions and tomatoes, bake for an additional 5 minutes.
3. Enjoy!