**Pancetta Roasted Potatoes with Rosemary and Grilled Parmesan-Artichoke Chicken**

****

**Description:** Crispy pancetta and petite potatoes are roasted in the oven together with fresh rosemary. The perfect pairing for grilled chicken in a creamy parmesan and artichoke cream sauce.

**Servings:** 4

**Preparation Time:** 15 minutes

**Cooking Time:** 30 minutes

**Total Time:** 45 minutes

**Potato Type:** Petite Potatoes

**Course:** Entree

**Ingredients**

*For the Pancetta Potatoes:*

* 6 ounces (180g) Pancetta, diced fine
* 1 lbs. (~500g) Petite Potatoes, washed and dried
* ½ tablespoon (7ml) Olive Oil
* 1 tablespoon (2g) Fresh Rosemary, chopped
* 1 teaspoon (2g) Fine Sea Salt

*For the Chicken:*

* 24 ounces (680g) Chicken Breast, Boneless/Skinless
* 1 teaspoon (5ml) Olive Oil
* 1 teaspoon (2g) Fine Sea Salt
* ½ teaspoon (1g) Freshly Ground Black Pepper
* 1 cup (240ml) Chicken Stock or Broth
* 1/2 cup (120ml) Heavy Cream
* 14 ounces (240g) Canned Artichokes, Drained (about 2 cans)
* ½ cup (15g) Parmesan Cheese, finely grated
* 1 tablespoon Fresh Parsley, chopped
* 1-1/2 tablespoons Freshly Squeezed Lemon Juice
* As Needed Parmesan Cheese, large peels

**Preparation**

1. Preheat the oven to 400 °F (204 °C)
2. To prepare the potatoes; in a large non-stick pan over medium-high heat crisp the pancetta and remove from the pan.  Add the olive oil and the potatoes and cook for 3-5 minutes before placing the entire pan in the oven. Cook the potatoes in the oven for 8-10 minutes or until they are fork-tender. Remove from the oven, allow to rest for 3-5 minutes, and add the crispy pancetta to the potatoes. Season the potatoes with rosemary and sea salt.  Keep warm until ready to serve.
3. To prepare the chicken; rub each breast with olive oil, then season with salt and pepper.  Grill the breast over high heat in a grill pan or on an outdoor grill, conversely, the chicken can be simply pan seared if a grill is not available. After the chicken has nice grill marks, it can be placed in the oven for 8-10 minutes or until the juices run clear and the internal temperature of the chicken breast is 155 °F. The chicken will continue to carry overcook as well as finish in the oven one more time before serving so take care not to overcook the chicken.
4. To make the sauce, combine the stock and the heavy cream in a medium pot. Place the pot over medium-high heat and cook for 6-7 minutes or until the volume of the cream and stock have reduced by 50%. Remove the sauce from the heat and stir in the artichoke hearts and the shredded parmesan cheese.  Once fully incorporated stir in the parsley and lemon juice.
5. Place the chicken in a serving dish that is oven safe. Pour the sauce over the chicken breast and place in the oven for 5 minutes. Remove from the oven and garnish the dish with parmesan peels. Serve the chicken alongside the marble potatoes. Enjoy!



Vitamin C: 8.7mg