Lemon Chicken Skillet Dinner

12 ounces baby potatoes, halved

4 ounces chicken breasts, boneless and skinless

3/4 teaspoon kosher salt

1/2 teaspoon pepper

2 thyme sprigs

4 ounces mushrooms

1 teaspoon dried thyme

1/4 cup whole milk

5 teaspoons flour

1 3/4 cups chicken stock

8 thin lemon slices

Preheat oven to 450.. Place potatoes in a saucepan. Cover with water and bring to a boil. Cover and simmer 12 minutes.

Heat 1 teaspoon oil in saucepan. Sprinkle chicken with salt and pepper. Add to pan, top with fresh thyme and brown on both sides.

Transfer chicken to a pan, bake 10 minutes. (or until fully cooked through.)

Add 2 teaspoons oil to pan and heat. Add potatoes and dried thyme and cook until browned.

Transfer potatoes to a bowl.

Combine milk and flour and pour into empty skillet. Add broth and lemon slices and bring to a boil. Cook 1 minute until slightly thickened.

Add chicken and mushrooms, reduce heat, cover and cook 3 minutes.

Serve chicken with sauce, lemon slices and potatoes.