

Easy Italian Chicken Breast Pomodoro Recipe

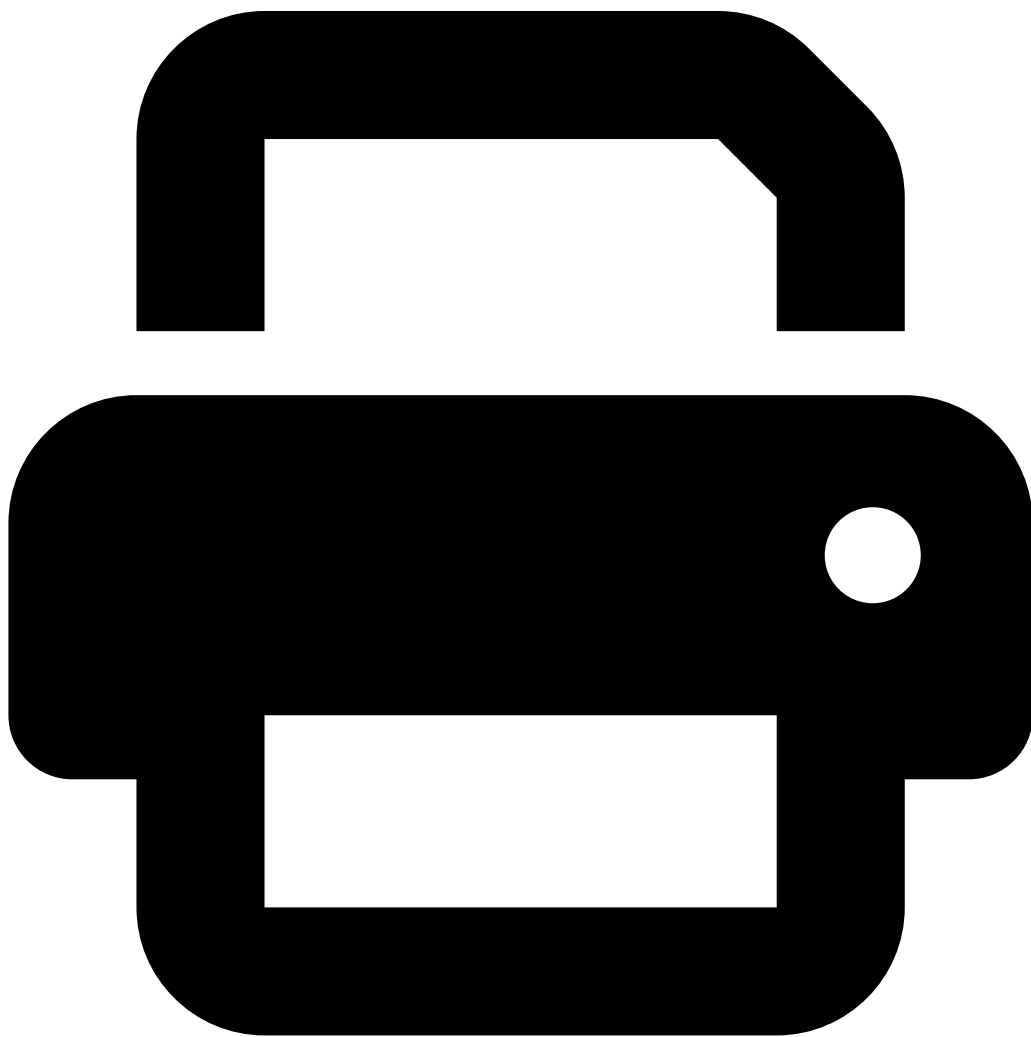
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When cherry tomatoes start overflowing in the garden, I know exactly what I'm making first – this Chicken Breast Pomodoro. It takes me right back to Tuscany, where meals weren't complicated, they were seasonal. You cooked what you had, and you let it shine.

I learned early on, both at home and later in restaurants, that the best dishes don't come from long ingredient lists – they come from timing, heat, and restraint. A hot pan, a little flour on the chicken for that golden edge, and a simple sauce built right in the same skillet.

Here, sweet cherry tomatoes slowly break down with garlic, olive oil, and fresh basil until they turn into something rustic and almost effortless. The chicken finishes right in that sauce, soaking up every bit of flavor, the way it would in a small Italian trattoria where nothing is rushed, but nothing is overdone either.

It's simple food, but it carries that restaurant feeling – the kind of dish that tastes like it took more effort than it actually did.**Things to know about this Easy Italian Chicken Breast Pomodoro Recipe**

Serving Suggestions

Serve with:

- Spaghetti or angel hair pasta
- Crusty Italian bread
- Roasted vegetables
- A simple green salad

Storage

Store leftovers in an airtight container in the refrigerator for up to 3 days. Reheat gently on the stovetop or in the microwave.

Recipe Tips

- Use fresh basil for the best flavor.
- Pound thicker chicken breasts to an even thickness for quicker cooking.
- Add a splash of pasta water if the sauce becomes too thick.

•Frequently Asked Questions

What does Pomodoro mean?

Pomodoro is the Italian word for tomato. Pomodoro sauce is a simple tomato-based sauce flavored with garlic, olive oil, and basil.

Can I use chicken thighs?

Yes. Boneless skinless chicken thighs work beautifully in this recipe and stay extra juicy.

Can I make this ahead?

Yes. The sauce can be prepared up to 2 days in advance and refrigerated until ready to use.

Final Thoughts

This Chicken Breast Pomodoro recipe proves that simple ingredients can create incredible flavor. Tender chicken, rich tomato sauce, and fresh basil come together for an easy Italian dinner that tastes like it came straight from an Italian trattoria. Serve it with crusty bread, or alongside my **classic bruschetta** or a simple **Italian green bean and potato salad** for a full rustic meal that feels straight out of a Tuscan kitchen.

Easy Italian Chicken Breast Pomodoro Recipe



This Chicken Breast Pomodoro features lightly floured chicken breasts pan-seared until golden, then simmered in a fresh sauce of burst cherry tomatoes, garlic, white wine, and basil.

The wine deglazes the pan, adding rich flavor to the rustic tomato sauce, while the fresh ingredients keep the dish light and vibrant. Ready in about 30 minutes, it's an easy Italian-inspired meal perfect for busy weeknights or casual entertaining.

- 4 boneless, skinless chicken breast
- 1/2 cup flour
- 3 Tbsp. olive oil
- 2 cloves garlic. minced
- 1/2 cup white wine
- 3 cups cherry tomatoes
- 1/3 cup torn fresh basil leaves
- salt and pepper to taste

1. Prepare the Chicken

Pat the chicken breasts dry and season both sides with salt and pepper. Lightly dredge each chicken breast in flour, shaking off any excess.

2. : Sear the Chicken

Heat the olive oil in a large skillet over medium-high heat. Add the chicken and cook for 4–5 minutes per side until golden brown. Transfer the chicken to a plate.

3. Deglaze the Pan

Reduce the heat to medium. Add the white wine to the skillet, scraping up any browned bits from the bottom of the pan. Let the wine simmer for 1–2 minutes until slightly reduced.

4. Make the Pomodoro Sauce

Add the garlic and cook for 30 seconds until fragrant.

Stir in the cherry tomatoes and red pepper flakes, if using. Cook for 8–10 minutes, stirring occasionally, until the tomatoes burst and create a rustic sauce.

5. Finish the Dish

Return the chicken to the skillet and spoon the tomato mixture over the top. Simmer for 5–7 minutes, or until the chicken is cooked through and reaches an internal temperature of 165°F.

6. Add the Basil and Serve

Stir in the fresh basil just before serving. Garnish with grated Parmesan cheese, if desired, and serve immediately.

Main Course

Italian

Italian chicken breast, recipe, tomato

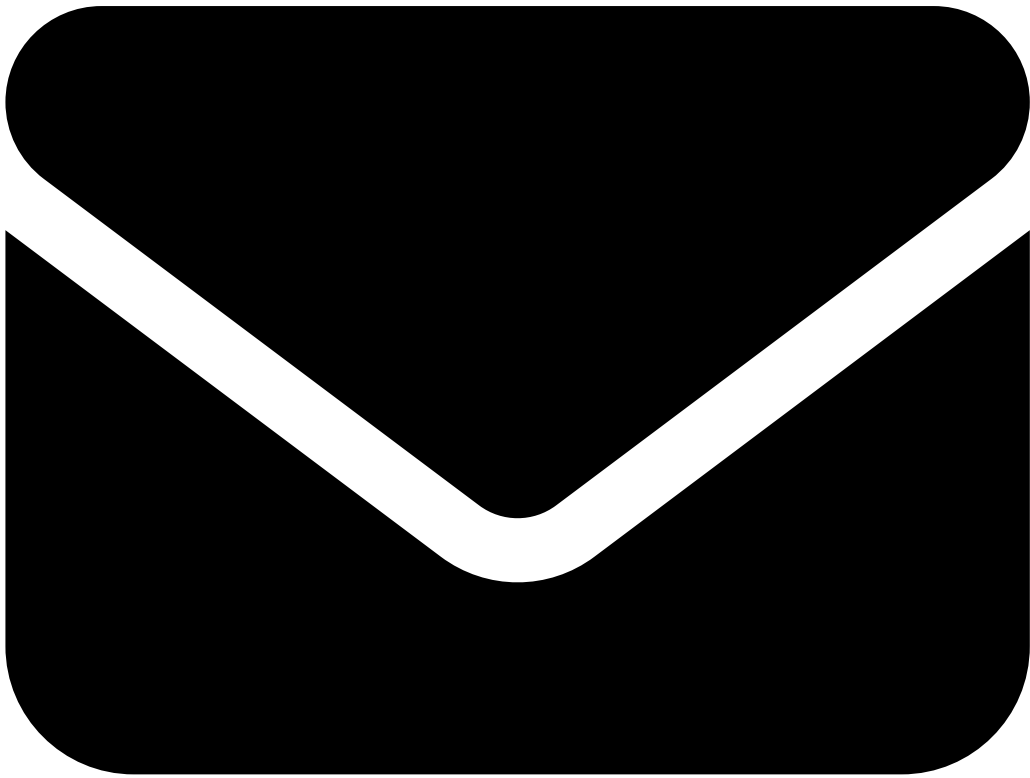
Easy Chicken Puttanesca Recipe

Easy Chicken Puttanesca Recipe

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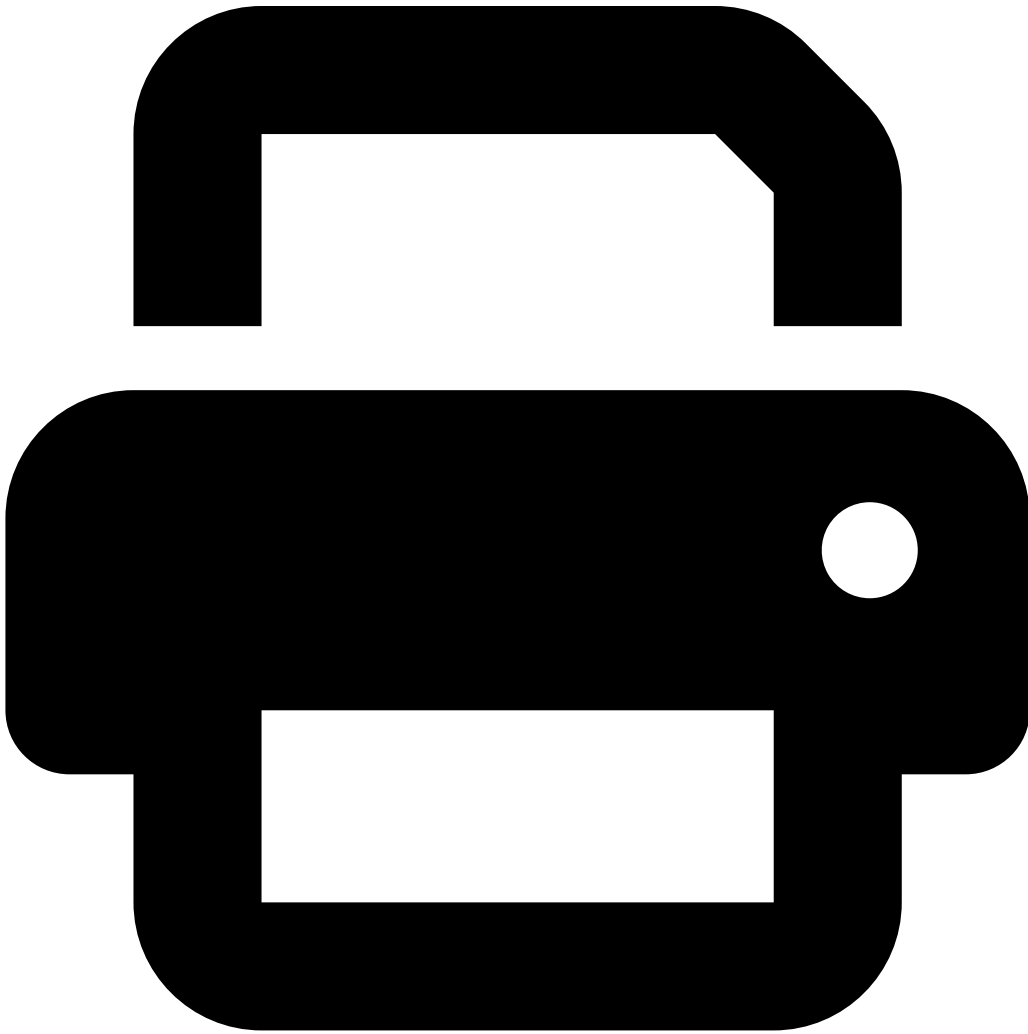
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This Chicken Puttanesca transforms a classic Italian pasta sauce into a hearty, flavor-packed dinner. Tender chicken breasts are simmered in a savory tomato sauce with garlic, olives, capers, and a touch of red pepper flakes. It's the kind of rustic Italian meal that delivers bold flavor with simple pantry ingredients and comes together in about 30 minutes.

As someone who grew up in Italy, puttanesca sauce was always one of those dishes that proved you don't need many ingredients to create something memorable. While it's traditionally served with pasta, pairing the sauce with chicken turns it into an easy weeknight dinner that's perfect served with crusty bread, roasted vegetables, or a side of pasta.

Why You'll Love This Recipe

- Ready in about 30 minutes
- One-pan meal with easy cleanup
- Packed with bold Mediterranean flavors
- Naturally low in carbohydrates
- Perfect for busy weeknights

Things to know about this Easy Chicken Puttanesca Recipe

Serving Suggestions

Serve Chicken Puttanesca with:

- Crusty Italian bread
- Roasted potatoes
- Buttered pasta
- Creamy polenta
- A simple green salad

Storage

Store leftovers in an airtight container in the refrigerator for up to 4 days. Reheat gently on the stovetop or in the microwave until warmed through.

Recipe Tips

- Chicken thighs work beautifully in place of chicken breasts.
- For extra richness, add a splash of white wine before the tomatoes.
- If you enjoy more heat, increase the red pepper flakes.

- Fresh cherry tomatoes can replace canned tomatoes during peak summer season.

Frequently Asked Questions

What does puttanesca mean?

Puttanesca refers to a classic Italian sauce made with tomatoes, olives, capers, garlic, and often anchovies. It's known for its bold, briny flavor.

Can I add anchovies?

Absolutely. Add 2–3 anchovy fillets with the garlic and allow them to melt into the sauce.

Can I make this ahead?

Yes. The flavors become even better the next day, making it an excellent meal-prep option.

Related Recipes You'll Love

If you love the bold, briny flavors of puttanesca sauce, here are a couple more ways I love to use it with seafood. The sauce works beautifully with both delicate fish and rich, flaky salmon.

Spaghetti Puttanesca with tuna

This is the original way the sauce is served in Italy, tossed with pasta and finished with olive oil and fresh herbs. and often tuna. Both versions use the same base sauce, so you can easily switch between them depending on what you're craving.

Cod Puttanesca

This is a lighter, coastal version of the classic sauce. Mild, flaky cod simmers directly in the tomato, olive, and caper sauce, soaking up all those Mediterranean flavors. It's a simple one-pan dinner that feels elegant but comes together in under 30 minutes—perfect for busy weeknights.

Salmon Puttanesca

Rich, buttery salmon holds up perfectly to the boldness of puttanesca sauce. The combination of crispy-edged salmon and the tangy tomato-olive base makes this a restaurant-style meal you can make at home. It's hearty, flavorful, and ideal when you want something a little more elevated but still easy.

Easy Chicken Puttanesca Recipe



This Chicken Puttanesca is a quick and flavorful Italian-inspired dinner made with tender chicken breasts simmered in a savory tomato sauce with garlic, olives, capers, and herbs. Ready in about 35 minutes, this easy one-pan meal delivers the bold Mediterranean flavors of classic puttanesca sauce in a hearty, family-friendly chicken dish. Perfect served with crusty bread, pasta, or a simple green salad.

- 4 each skinless, boneless chicken breast
- 1/3 cup flour

- 3 Tbsp. olive oil
- 2 cloves garlic, minced
- 2 fillet anchovies
- 1-2 tsp hot pepper flakes (adjust according to taste)
- 1 cup cherry tomatoes cut in half
- 1/3 cup capers
- 1/2 cup whole or sliced pitted kalamata olives
- 1/2 cup white wine
- salt and pepper to taste
- fresh torn basil leaves (for serving)

1. Season the chicken breasts with salt and pepper.
2. Place the flour in a shallow dish and lightly dredge each chicken breast, shaking off any excess.
3. Heat the olive oil in a large skillet over medium-high heat. Add the chicken and cook for 4–5 minutes per side until golden brown. Transfer to a plate.
4. Reduce the heat to medium. Add the garlic, anchovy fillets, and red pepper flakes. Cook for about 1 minute, stirring frequently, until the anchovies dissolve into the oil.
5. Pour in the white wine and scrape up any browned bits from the bottom of the pan. Simmer for 2–3 minutes until slightly reduced.
6. Stir in the tomatoes, olives, capers, and oregano. Bring the sauce to a gentle simmer for 10 minutes
7. Return the chicken to the skillet and spoon some sauce over the top.

Cover and simmer for 10 – 12 minutes, or until the

chicken is cooked through and the sauce has slightly thickened

1. Garnish with fresh parsley and basil before serving.

Main Course

Italian

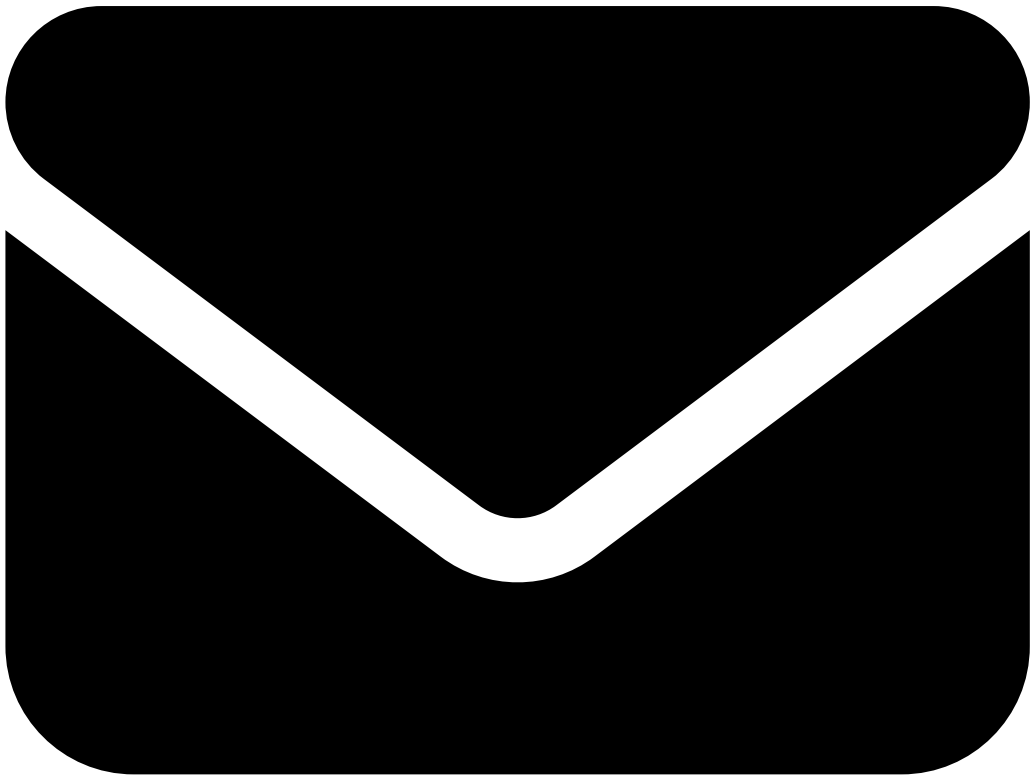
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15 Weeknight Italian Meals: Easy Recipes in Under 45 Minutes

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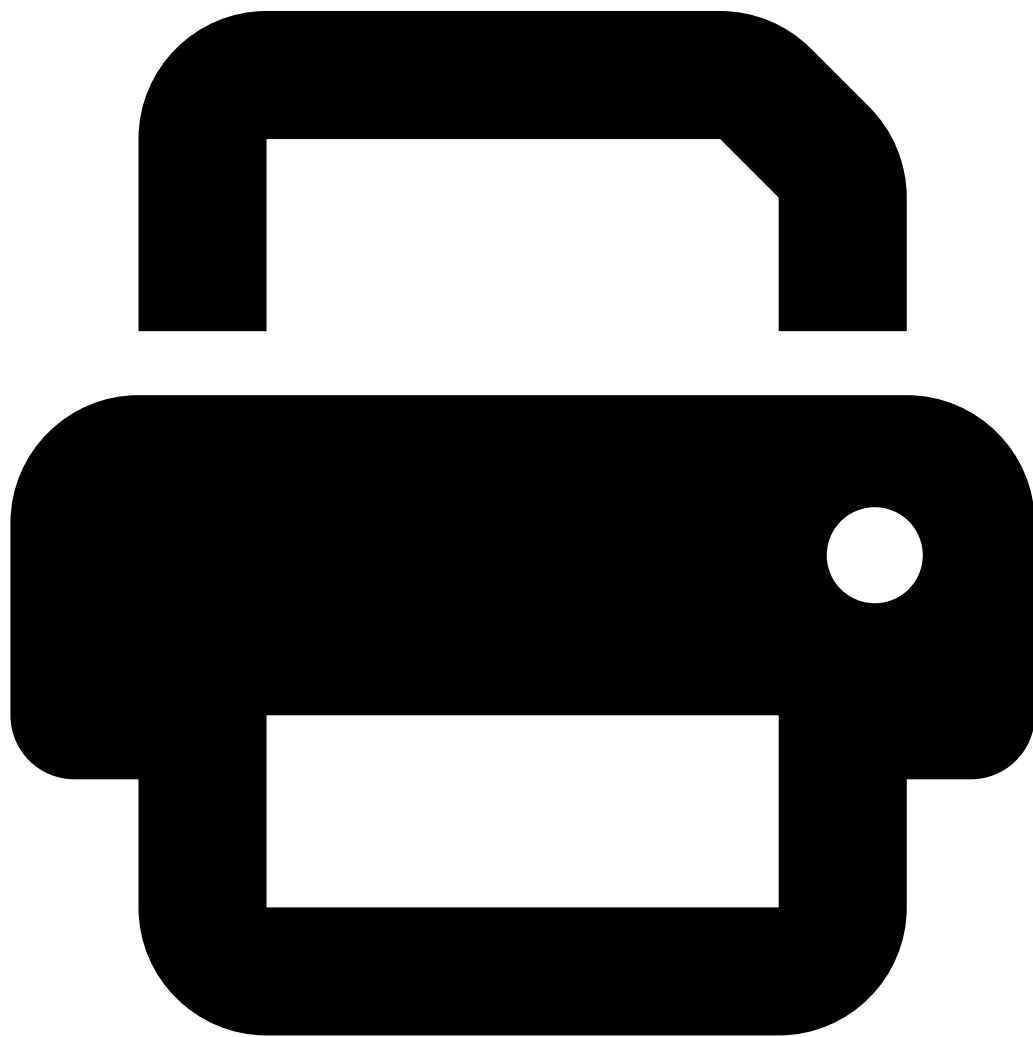
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Weeknight cooking doesn't need to be complicated to be good. Some of the best Italian meals are built on simple ingredients, cooked well, and brought to the table without overthinking it.

This is the kind of food you make when you want something real—pasta that comes together in one pan, sauces that don't take all day, and meals that feel comforting without being heavy. It's not about perfection, it's about flavor, timing, and knowing a few go-to recipes you can rely on.

Inside this 15 weeknight Italian meals guide, you'll find a collection of easy weeknight Italian meals—from quick pastas and skillet dinners to cozy baked dishes and fresh, seasonal sides. Everything here is designed to work in real life, with recipes you can make in under 45 minutes and come back to again and again.

Lemon Asparagus Ricciarelle Pasta

Light, fresh, and full of spring flavors! This **Lemon Asparagus Pasta** features tender sautéed asparagus, bright lemon sauce, and Parmesan, perfect for an easy weeknight dinner or elegant spring meal.

[GO TO RECIPE](#)

One-Pot Creamy Zucchini Pasta (Pasta e Zucchini)

This one-pot creamy zucchini pasta is a traditional Italian recipe where pasta cooks directly with zucchini, onion, and olive oil, creating a naturally creamy sauce with Parmesan and pasta starch.[GO TO RECIPE](#)

Spicy pasta Norcina Spicy Italian sausage pasta

Spicy pasta alla norcina is an Italian pasta dish made with sausage in a creamy cheese sauce. There are different variations, some have mushrooms or different cured meats. The recipe is easy to make and takes about as much time to make as it takes the pasta to cook[GO TO RECIPE](#)

Pesto tortellini pasta salad

If you're looking for the perfect summer pasta salad, this pesto tortellini pasta **Salad** is one of my favorites. Full of Mediterranean flavors and hearty enough to be a meal on its

own, it's one of those dishes that always disappears quickly when ever I bring it to potlucks, or Sunday lunches.[GO TO RECIPE](#)

Authentic Italian Pasta e Fagioli

Authentic Pasta e fagioli is a humble, hearty and soul-warming Italian pasta dish that brings back vivid childhood memories of the smell of simmering beans, tomatoes, and garlic. for many Italian families, pasta e fagioli was the meal that could feed everyone on a tight budget. It's the ultimate "cucina povera" dish- poor kitchen.[GO TO RECIPE](#)

Air Fryer Parmesan chicken Spiedini

Air fryer parmesan chicken spiedini are Italy's version of skewers or kabobs. In this spiedini recipe boneless, skinless chicken thighs are marinated in a blend of Italian spices, cooked in the air fryer, and basted with a delicious garlic, parmesan butter sauce.[GO TO RECIPE](#)

Chicken Meatballs with marry me orzo

Tender chicken meatballs are always a hit at the dinner table, and when you pair them with creamy *Marry Me Orzo*, you've got the ultimate comfort meal. This dish brings together juicy baked chicken meatballs and orzo pasta simmered in a rich Parmesan and sun-dried tomato cream sauce. It's the kind of meal that feels special enough for date night yet easy enough for a weeknight family dinner.[GO TO RECIPE](#)

Pollo al Limone Italian lemon

chicken

Lemons are in peak season right now, and there's no better way to celebrate their bright, zesty flavor than with this Italian Lemon Chicken. Known as *Pollo al Limone*, this dish is simple, rustic, and full of Southern Italian charm. With a golden sear, a light pan sauce, and a fresh lemon-parsley drizzle, it's the kind of meal that tastes like summer.GO TO RECIPE

Best cod Francese Recipe- in 30 minutes

Best Cod Francese Recipe – in 30 Minutes is a lightly battered, pan-fried cod fillet in an elegant lemon, butter and white wine sauce. It's similar to chicken piccata—but without the capers and with a velvety, lemon-butter sauce that clings to the golden crust. Cod Francese is a classic restaurant-style dish that's surprisingly simple to make at home. The hallmark is the light coating of flour and egg that gives the fish a delicate, crisp texture—perfect for soaking up that tangy, buttery sauce.GO TO RECIPE

Shrimp spaghetti with basil tomato sauce

This Shrimp Spaghetti with Tomato Basil Sauce is a simple, fresh pasta dish made with sautéed shrimp, juicy summer tomatoes, garlic, and plenty of fragrant basil. The sauce is created right in the pan by combining the tomato juices with starchy pasta water and a generous handful of grated parmesan, giving you a light flavorful coating that clings to the pasta.GO TO RECIPE

<https://lorianasheacooks.com/shrimp-tomato-basil-spaghetti/>

Authentic Italian shrimp oreganata

Crispy, garlicky, and straight out of an Italian kitchen.

This shrimp oreganata is all about simple ingredients—olive oil, lemon, breadcrumbs, and a heavy hand with oregano—baked until golden and perfect for scooping with bread.

It's fast, it's bold, and it tastes like something you'd order at your favorite spot... but better at home.

[GO TO RECIPE](#)

Crispy pan fried chicken cutlets

These crispy breaded chicken cutlet recipe are pan fried and they were a staple in my childhood growing up and in many Italian kitchens. They are juicy, crispy delicious and so easy to make. Serve the cutlets along side a salad for a light lunch or dinner.[GO TO RECIPE](#)

The Best Italian-Style Fried Calamari

Golden, crispy, and impossible to stop eating.

This Italian-style fried calamari is light, crunchy, and finished with lemon and a pinch of salt—just the way it should be. No heavy batter, no fuss—just fresh squid, a quick fry, and that perfect crisp.

Serve it hot with marinara or straight up with lemon... either way, it's gone in minutes.

[GO TO RECIPE](#)

Braised Fennel Oreganata with Pancetta

Braised fennel oreganata with pancetta is one of those simple Italian side dishes that feels both rustic and elegant – the kind of recipe that tastes like it came out of a cozy countryside kitchen. Fennel is one of my favorite seasonal ingredients to cook with this time of year. When it's in season, it's sweet, aromatic, and incredibly versatile, and I love finding ways to let its natural flavor shine.

[GO TO RECIPE](#)

One pan orzo with summer vegetables

Some meals just feel easy—especially when they come together in one pan. This one-pan orzo with summer vegetables is one of those simple, feel-good recipes that checks all the boxes: quick to make, minimal cleanup, and full of fresh summer flavor.[GO TO RECIPE](#)

At the end of the day, weeknight cooking should feel manageable—not like a project. These are the kinds of Italian meals you can lean on when you want something good without spending hours in the kitchen. Simple ingredients, a few solid techniques, and recipes that actually work on a busy night.

Whether it's a quick pasta, a one-pan skillet, or something baked and cozy, this is the kind of cooking that becomes part of your routine—the meals you make without thinking twice, and the ones everyone looks forward to.

Save this guide so you always have a go-to list of easy weeknight Italian meals.

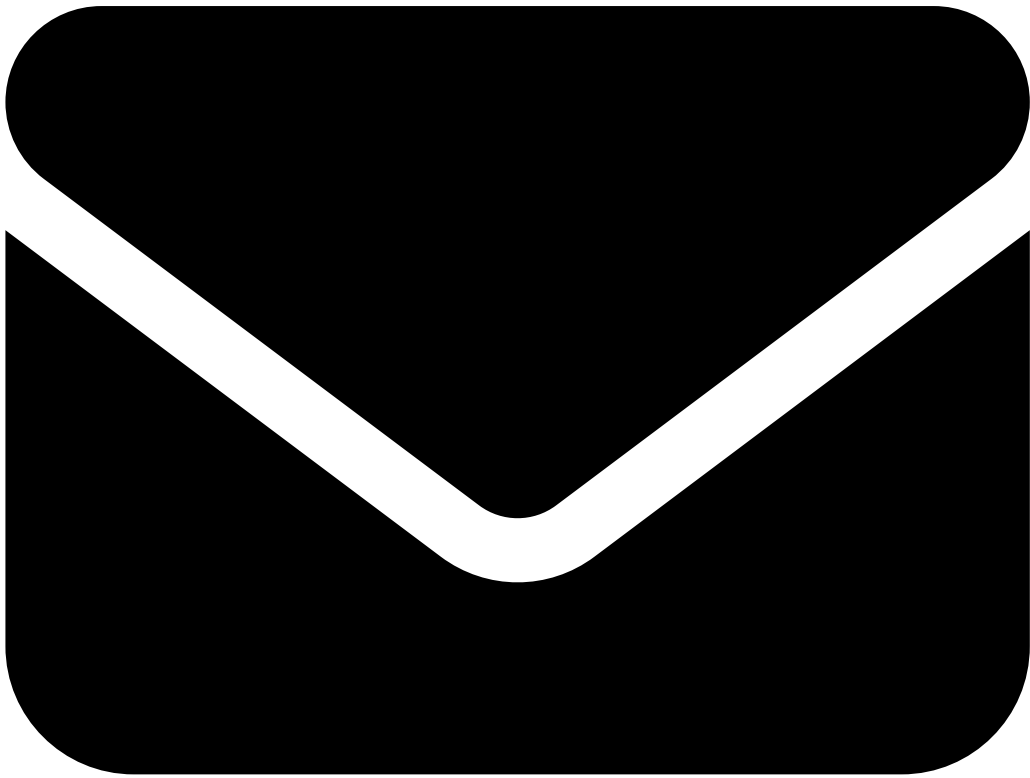
Pick a recipe to try this week, and come back when you need something new. For more simple, flavorful Italian recipes, explore the blog and find your next favorite.

The Ultimate Chicken Recipes Collection

The Ultimate Chicken Recipes Collection

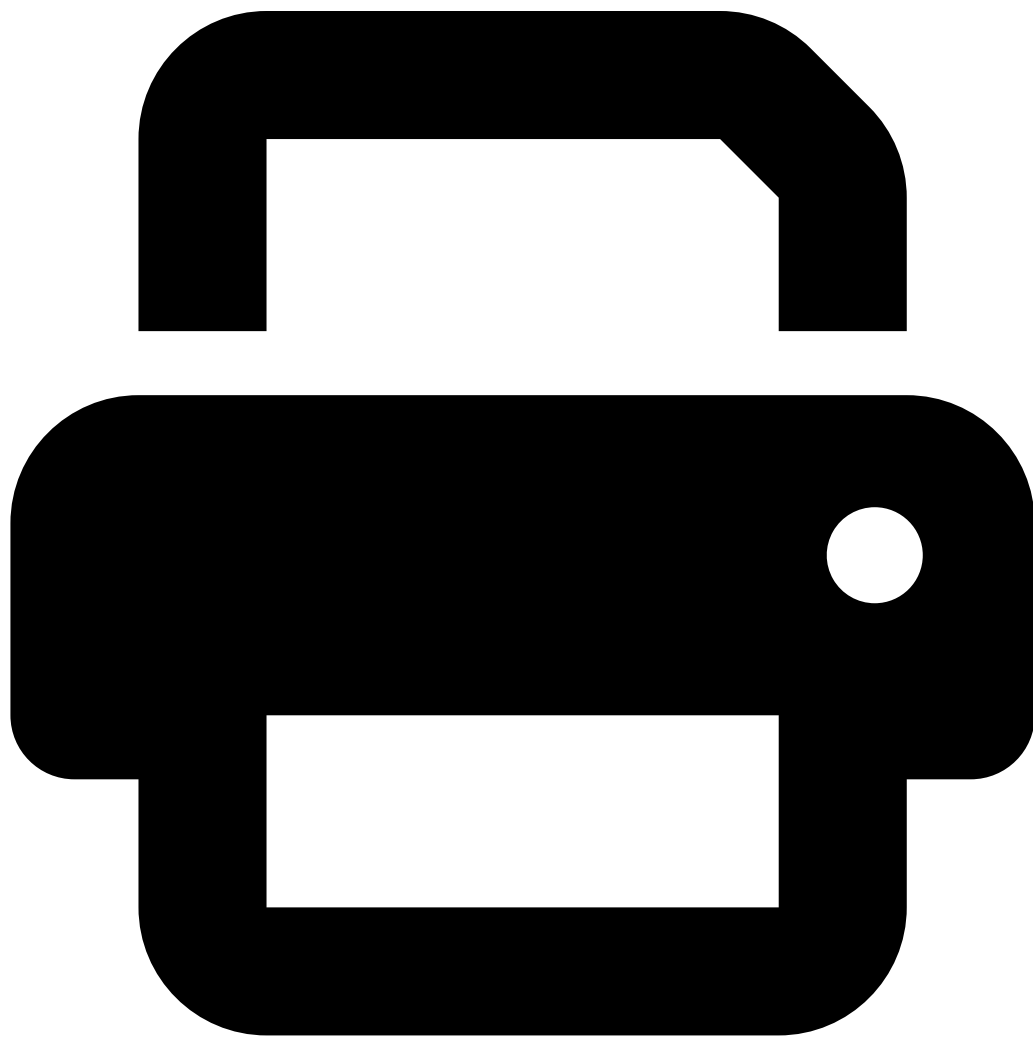
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10 Easy Italian-Inspired Chicken Dinners

Chicken is one of the most versatile proteins you can cook. It can be crispy, saucy, creamy, light, baked, grilled, or made in one pan. Whether you need a quick weeknight dinner or something special for Sunday, this collection has you covered.

Here are 10 of my favorite chicken recipes – all in one place.

Chicken Francese

Lightly floured chicken cutlets pan-fried until golden, then simmered in a delicate lemon butter white wine sauce. Bright, fresh, and perfect with pasta or roasted potatoes.

[GO TO RECIPE](#)

Chicken Valdostana

Tender chicken layered with prosciutto and melted fontina. Elegant but simple – a beautiful dinner for guests or a cozy night in.[GO TO RECIPE](#)

Chicken Parmesan

Crispy breaded chicken baked with marinara and mozzarella until bubbly and golden. A true Italian-American classic that never disappoints.[GO TO RECIPE](#)

Chicken Marsala

Golden chicken cutlets simmered with mushrooms in a silky Marsala wine sauce. Rich, savory, and perfect served over pasta.[GO TO RECIPE](#)

Chicken Milanese (Stuffed Version)

These Milanese-style stuffed chicken breasts are crispy on the outside and tender on the inside, filled with a savory combination of cheese and herbs. Breaded and baked (or lightly pan-fried), they have that classic golden crust with an extra flavorful center. It's a beautiful dish for entertaining but still simple enough for a weeknight dinner.[GO TO RECIPE](#)

Stuffed Chicken Breasts with Mushroom Gravy

Tender chicken breasts stuffed with a savory filling, then topped with a rich, homemade mushroom gravy. This dish is hearty, comforting, and perfect for a Sunday dinner or when you want something cozy and satisfying.

The creamy mushroom sauce makes it feel special, but it's made with simple, everyday ingredients.

[GO TO RECIPE](#)

Pollo al Limone (Italian Lemon Chicken)

This classic Italian-style lemon chicken is light, bright, and full of fresh flavor. Tender chicken is sautéed until golden, then finished in a simple lemon, white wine, and butter sauce that's silky but not heavy.

It's elegant enough for guests but easy enough for a weeknight dinner. Serve it with roasted vegetables, pasta, or crusty bread to soak up the sauce.

[GO TO RECIPE](#)

Creamy Chicken Breast with Mushrooms

Juicy chicken breasts simmered in a rich, creamy mushroom sauce flavored with garlic and herbs. This is one of those easy skillet dinners that feels restaurant-worthy but comes together with simple ingredients.

It's perfect served over pasta, rice, or even mashed potatoes to soak up that creamy sauce.

[GO TO RECIPE](#)

Tuscan Chicken Under a Brick

This rustic Tuscan-style chicken is pressed under a brick while cooking, creating incredibly crispy skin and juicy, flavorful meat. Seasoned simply with olive oil, garlic, herbs,

and lemon, it's a beautiful example of how traditional Italian cooking turns simple ingredients into something extraordinary.

The brick method ensures even cooking and that signature crisp exterior while keeping the inside tender and moist.

[GO TO RECIPE](#)

Italian Roasted Lemon Chicken Dinner

This Italian roasted lemon chicken dinner is simple, comforting, and full of fresh flavor. The chicken is roasted with olive oil, garlic, herbs, and fresh lemon until golden and juicy, creating a beautiful pan sauce as it cooks.

It's the kind of meal that feels effortless but tastes like Sunday dinner – especially when served with roasted potatoes or seasonal vegetables.

[GO TO RECIPE](#)

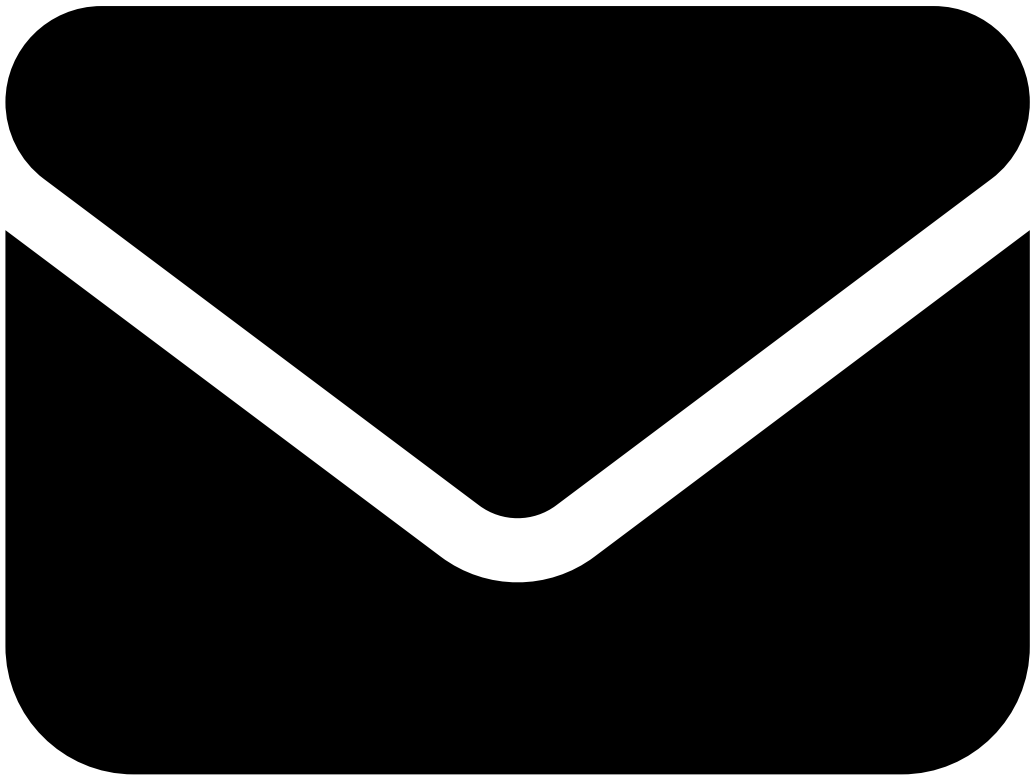
Prosciutto-Wrapped Chicken Fingers with Hot Honey

Prosciutto-Wrapped Chicken Fingers with Hot Honey

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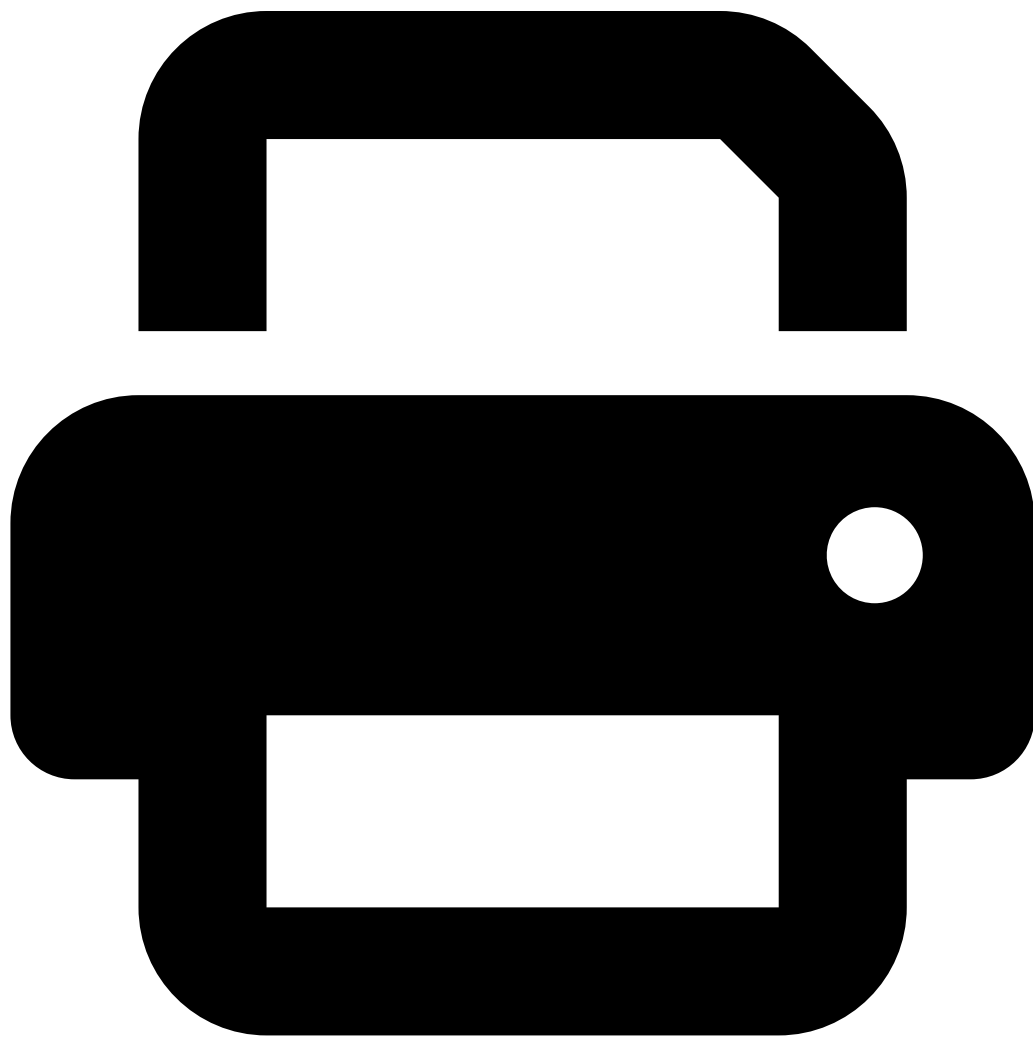
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When it comes to Italian-style appetizers, simple ingredients done right always steal the show. These **prosciutto-wrapped chicken fingers with hot honey** are the perfect balance of savory, salty, and just a little sweet. Lightly seasoned chicken is wrapped in prosciutto, pan-seared until crisp, then finished in the oven and drizzled with hot honey for an irresistible bite. Elegant enough for New Year's Eve, yet easy enough to make any time you're entertaining.

Things to know about this Prosciutto-Wrapped Chicken Fingers with Hot Honey recipe

- **Prosciutto does the work:** Its saltiness adds flavor and helps keep the chicken juicy.
- **Pan-sear first:** This step crisps the prosciutto and adds

depth before finishing in the oven.

- **Drain excess fat:** If needed, blot lightly before baking so the prosciutto stays crisp.
- **Hot honey at the end:** Drizzle just before serving to keep the coating glossy and fresh.
- **Perfect for parties:** Skewers or toothpicks make these easy, mess-free appetizers.
- If you love easy Italian-inspired appetizers, be sure to explore more crowd-pleasing recipes on the blog. From savory **Italian sausage rolls** to **vegetarian stuffed mushrooms** and elegant **puff pastry twists**, you'll find simple, flavorful ideas perfect for entertaining, holidays, or casual gatherings any time of year.

Prosciutto-Wrapped Chicken Fingers with Hot Honey



These Prosciutto-Wrapped Chicken Fingers with Hot Honey are a quick and flavorful dinner or appetizer that combines juicy chicken tenders with crispy, salty prosciutto and a sweet-spicy hot honey drizzle. Baked until golden and finished with a touch of fresh herbs, this easy recipe delivers restaurant-

quality flavor with minimal effort. Perfect for busy weeknights, game day, or entertaining, it's a crowd-pleasing dish that's both elegant and simple to make.

- 1 lb **boneless, skinless chicken breasts**, cut into finger-size strips
- 3 tbsp olive oil
- 2 tsp **garlic powder**
- 2 tsp **Italian seasoning**
- salt and pepper to taste
- 8 – 10 **thin slices prosciutto**, cut in half lengthwise if needed
- 1 – 2 tbsp **olive oil or cooking spray**
- 2 – 3 tbsp **hot honey**, for drizzling

1. **Season the chicken**

Place the chicken strips in a bowl. Season with salt, black pepper, garlic powder, and Italian seasoning.

2. **Wrap with prosciutto**

Wrap each chicken strip tightly with prosciutto. Thread onto skewers if desired.

3. **Pan-fry**

Heat olive oil or in a large oven proof skillet over medium heat. Cook the chicken, turning, until the prosciutto is lightly crisped, about **5–6 minutes**.

4. **Finish in the oven**

Transfer to a pre heated **375°F** until cooked through, **8–10 minutes**.

5. **Drizzle & serve**

Drizzle with hot honey just before serving and serve

warm.

Appetizer

Italian

prosciutto-wrapped chicken fingers

Milanese-Style Chicken Breasts

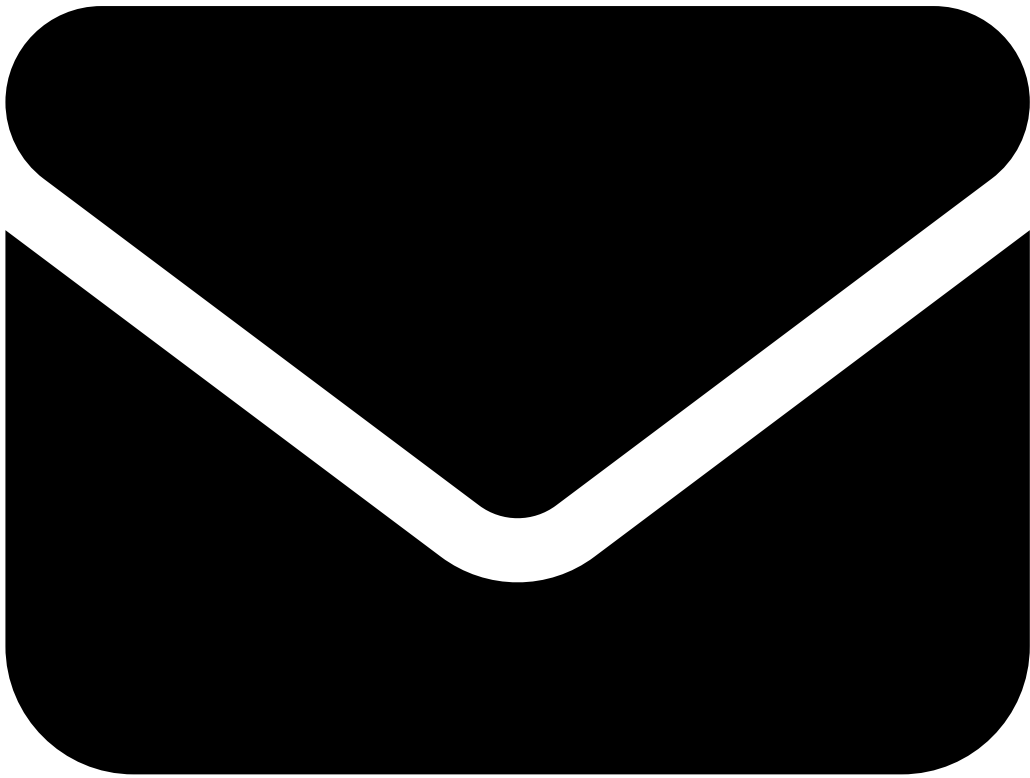
Stuffed

Milanese-Style Chicken Breasts

Stuffed

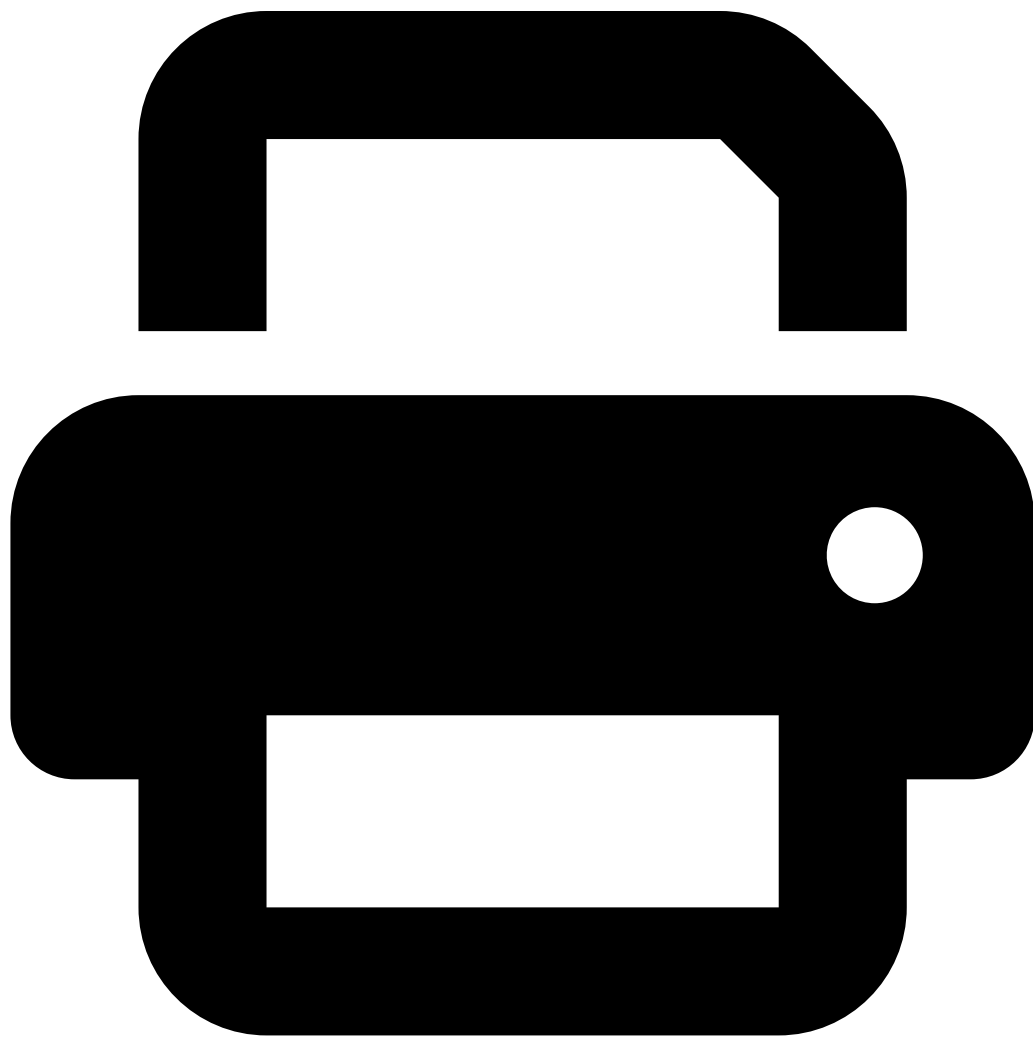
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In Italy, “Milanese-style” simply means breaded and pan-fried – a classic technique from Milan that gives chicken the most beautiful golden crust. Today I’m giving that tradition my own twist by stuffing the chicken with delicate prosciutto and melty provolone before searing it in the pan and finishing it in the oven. It’s elegant enough for company but easy enough for a weeknight, and the garlic Parmesan sauce pulls everything together in the most delicious way.

Things to know about these Milanese-Style Stuffed Chicken Breasts

Make Ahead:

You can assemble the stuffed, breaded chicken breasts up to **24 hours in advance**. Keep them covered in the refrigerator, then simply sear and bake when you’re ready to cook. Perfect for

entertaining or prepping dinner earlier in the day.

Freezing:

Uncooked stuffed chicken freezes beautifully. Place the assembled, breaded breasts on a baking sheet, freeze until solid, then transfer to a freezer-safe bag for up to **2 months**. Thaw overnight in the refrigerator before searing and baking.

Leftovers & Storage:

Store cooked chicken in an airtight container in the refrigerator for **up to 3 days**. Reheat in a 350°F oven for 10–12 minutes to keep the breading crisp. Avoid microwaving – it softens the coating and can overcook the chicken.

Variations

- **Cheese:** Swap provolone for fontina, or mozzarella, for different meltiness.
- **Meat:** Use speck instead of prosciutto for a smokier flavor.
- **Herbs:** Add fresh basil or parsley inside the chicken for brightness.
- **Breadcrumbs:** Try panko for extra crunch or mix in more Parmigiano for a richer crust.
- **Sauces:** Serve with marinara, lemon butter, or a simple white wine pan sauce if you want something lighter than the garlic Parmesan sauce.
- If you enjoy this Milanese-Style Stuffed Chicken, you'll love some of my other Italian chicken favorites already on the blog. Try my **Italian-Style lemon Roast Chicken (a Complete Meal)** my **Stuffed Chicken Breast with mushroom sauce**, or my **Italian stuffed meatloaf roll** for another elegant, restaurant-quality dinner at home. And

if you're in the mood for cozy comfort, don't miss my **Creamy Sausage Tortellini Soup** or **Tortellini al Brodo** – both reader favorites!

Milanese-Style Stuffed Chicken Breasts



These Milanese-Style Stuffed Chicken Breasts are a delicious twist on the classic Italian chicken cutlet. Tender chicken breasts are filled with a savory combination of Italian cheeses, herbs, and flavorful ingredients, then coated and cooked until golden and crisp on the outside while remaining juicy inside. Inspired by the flavors of Northern Italy, this elegant yet approachable dish brings restaurant-quality Italian cooking to your home table.

For the Chicken

- 4 boneless, skinless chicken breasts
- 4 slices prosciutto di Parma
- 4 slices provolone or fontina cheese
- 2 large eggs, beaten
- 1 cup Italian-style breadcrumbs or
- $\frac{1}{2}$ cup grated Parmigiano-Reggiano with panko mixed
- 1 tsp dried Italian herbs (oregano, basil, thyme)

- Salt and pepper, to taste
- 1 cup olive oil for frying

For the Garlic Parmesan Sauce

- 2 tbsp butter
- 2 cloves garlic, grated
- 1 cup heavy cream
- $\frac{1}{2}$ cup freshly grated Parmigiano-Reggiano
- 1 lemon zest
- 1 – 2 tbsp lemon juice
- Salt and pepper to taste

Prep the Chicken

1. Butterfly each chicken breast by slicing horizontally, almost through, and open like a book.
2. Pound lightly to even thickness. Season with salt, pepper, and Italian herbs.

Assemble

1. Place a slice of prosciutto and a slice of cheese inside each chicken breast.
2. Fold the chicken over to enclose the filling. Secure with toothpicks if needed.

Bread the Chicken

1. Add the Italian parsley to the egg whisk lightly Dredge each breast in the egg mixture, then coat with breadcrumbs mixed with Parmigiano . Press lightly to adhere.(no flour is necessary)

Sear

1. Heat olive oil in a large pan over medium heat. Sear chicken 3–4 minutes per side until golden brown.

Bake

1. Transfer seared chicken to an oven proof dish bake in a reheated 375°F (190°C) oven.
2. Bake for 10 minutes, until chicken is cooked through (internal temperature 165°F / 74°C) and cheese is melted.

Make the Garlic Parmesan Sauce

1. In a small saucepan, melt butter over medium heat.
2. Add garlic and sauté until fragrant (about 30 seconds).
3. Stir in heavy cream, simmer 2–3 minutes.
4. Whisk in Parmigiano, lemon zest, and lemon juice.
5. Season with salt and pepper to taste.

Serve

1. Plate the baked chicken and drizzle with garlic parmesan sauce.
2. Optional: serve with roasted vegetables, salad, or potatoes

Main Course

Italian

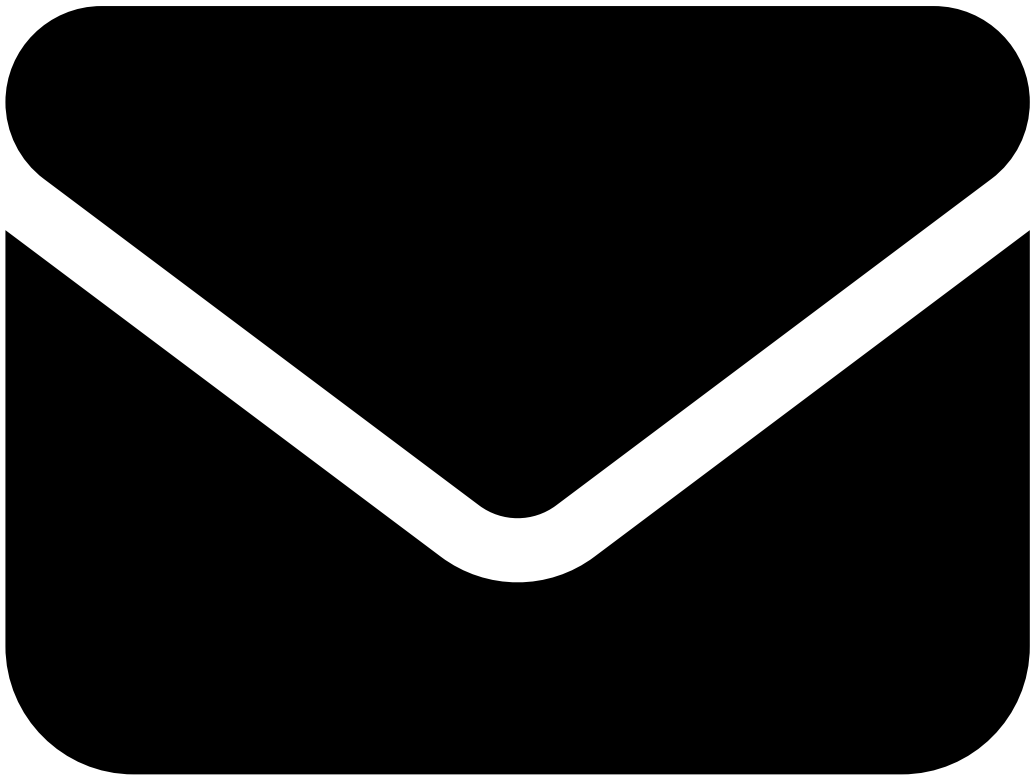
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Stuffed Chicken Breasts with Mushroom Gravy

Stuffed Chicken Breasts with Mushroom Gravy

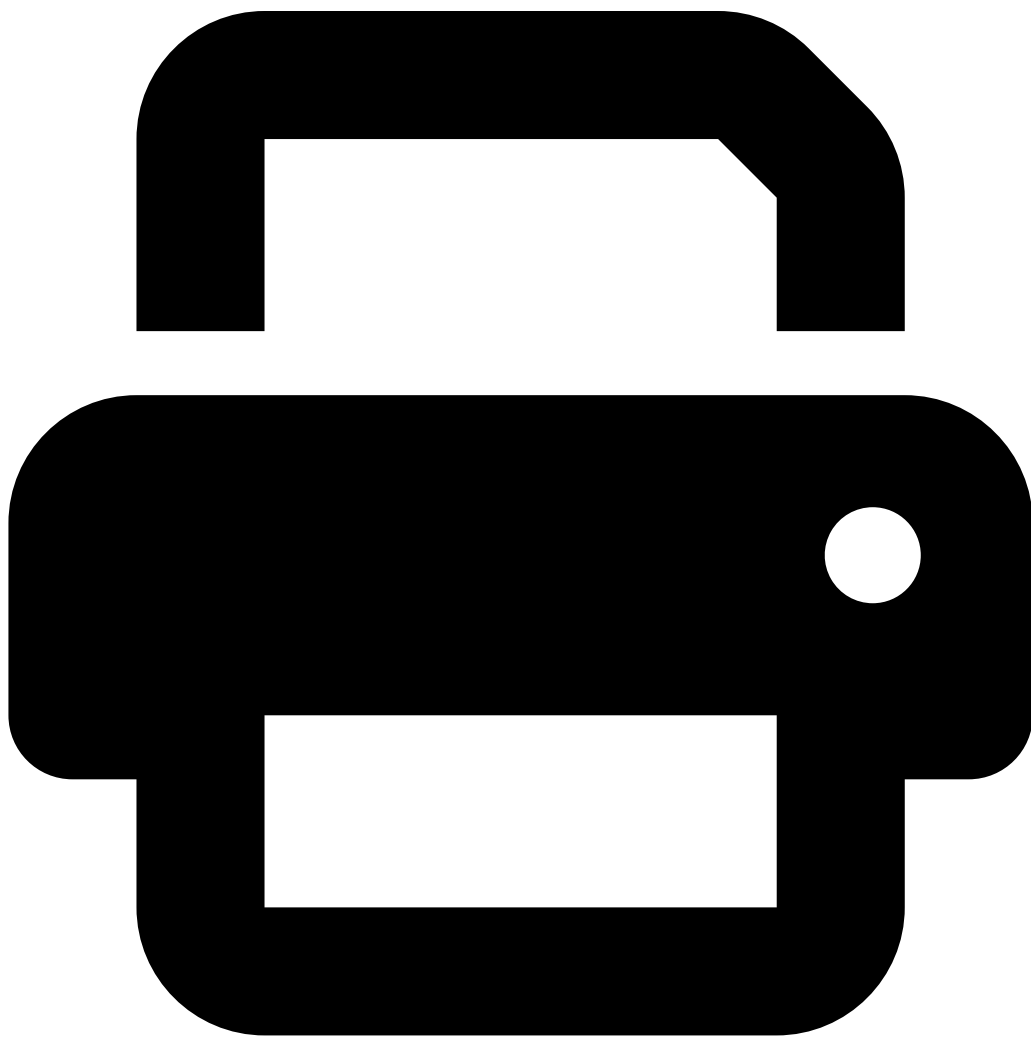
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All the flavors of a classic holiday turkey dinner—made easy any night of the week.

There's something special about the flavors of a holiday meal – the savory stuffing, the juicy roast turkey, and of course, that rich mushroom gravy poured over everything. But who says you have to wait until Thanksgiving to enjoy it all? These **Stuffed Chicken Breasts with Mushroom Gravy** bring those same cozy, comforting flavors to your dinner table in under an hour.

This recipe takes simple chicken breasts and transforms them into something spectacular. Each breast is butterflied, filled with the same savory sausage and mushroom **stuffing recipe** I use for my holiday turkey, then rolled up and baked until golden and juicy. To finish, everything is smothered in my rich, velvety **mushroom gravy** – the perfect finishing touch.

It's an elegant yet easy dish that feels festive, whether you're making it for Sunday dinner or just craving something comforting and homemade on a chilly evening. Plus, it's a great way to enjoy all those nostalgic holiday flavors without cooking an entire turkey!

Things to know about this Stuffed Chicken Breasts with Mushroom Gravy

- **All the holiday flavor—no turkey required:** This dish gives you that classic Thanksgiving-style comfort with a fraction of the effort. Perfect when you're craving something festive without roasting a whole bird.
- **Use your favorite stuffing:** Any kind of stuffing works – traditional bread, sausage, or even a vegetable stuffing. Just make sure it's cooled before you roll the chicken.
- **Pound the chicken evenly:** This helps the chicken cook faster and more evenly, while also making it easier to roll and keep together.
- **Searing adds flavor:** Browning the chicken before baking gives it beautiful color and seals in the juices.
- **Don't skip the gravy:** The mushroom gravy ties everything together and keeps the chicken moist and rich.
- **Great for entertaining or meal prep:** You can assemble the rolls a day ahead, refrigerate them, and bake before serving. They also reheat beautifully for leftovers.
- **Serving ideas:** Pair with mashed potatoes, roasted vegetables, or a light salad for a balanced meal that feels special any night of the week.

• Try This Next!

If you love the cozy, comforting flavors in these **Stuffed Chicken Breasts with Mushroom Gravy**, be sure to check out a few of my other favorite recipes that bring the same warmth to your table:

- **Savory Sausage and Mushroom Stuffing** – the same delicious stuffing used in this recipe.
- **Easy Savory Mushroom Gravy** – rich, velvety, and perfect for drizzling over everything.
- **Italian-Style Roast Chicken Dinner** – a complete meal baked on one pan for simple elegance.
- **Italian Holiday Chicken Soup** – a cozy, comforting bowl to enjoy any time of year.

Whether you're making this dish for Sunday dinner or a special family meal, don't forget to leave a comment below and share how it turned out – I love hearing from you! ☐

Stuffed Chicken Breasts with Mushroom Gravy



These Stuffed Chicken Breasts with Mushroom Gravy are a comforting, restaurant-quality dinner that's perfect for both weeknights and special occasions. Juicy chicken breasts are filled with a flavorful cheese and herb stuffing, then pan-seared and finished with a rich, savory mushroom gravy. Every bite is tender, creamy, and packed with classic comfort-food flavors.

For the Chicken

- 4 boneless, skinless chicken breasts (6–8 ounces each)
- 2 tablespoons olive oil or butter (for searing)
- Salt and freshly ground black pepper, to taste
- 1 teaspoon garlic powder (optional)
- 1 teaspoon dried thyme or Italian seasoning

For the Stuffing

- 2 cups prepared **holiday stuffing** (cooled slightly before using) (*Tip: If the stuffing is too moist, spread it on a plate for 5–10 minutes to dry slightly before filling.*)

For the Mushroom Gravy

- 2 cups prepared **mushroom gravy**, warmed before serving

To Finish

- Fresh parsley, chopped, for garnish
- Extra mushroom gravy, for serving on the side

1. **Preheat the oven** to 375°F (190°C).

Lightly grease or line a baking dish with parchment paper.

2. **Prepare the chicken:**

Slice each chicken breast in half horizontally to create 4 thin pieces.

Place each piece between two sheets of parchment or plastic wrap and gently pound to an even $\frac{1}{4}$ -inch thickness.

3. **Season both sides** of the chicken with salt, pepper, garlic powder, and thyme (or Italian seasoning).

4. **Add the stuffing:**

Spoon about $\frac{1}{4}$ to $\frac{1}{3}$ cup of prepared stuffing onto each pounded chicken breast and spread evenly, leaving a small border around the edges.

5. **Roll tightly** from the short end, securing each roll with toothpicks if needed.

6. **Sear for flavor:**

Place the rolled chicken breast in an oven proof baking dish and bake uncovered for 20–25 minutes, or until the chicken is cooked through (internal temperature should reach 165°F / 74°C).

While the chicken is baking make the mushroom sauce

7. **Finish with mushroom gravy:**

Remove the toothpicks, spoon the warm mushroom gravy over the chicken, and let rest for a few minutes before slicing.

8. **Garnish and serve** with extra gravy and a sprinkle of fresh parsley.

9. **Tips**

Pound the chicken evenly so it cooks uniformly and rolls

easily.

Make ahead: Roll and refrigerate the chicken up to 1 day in advance; bake when ready to serve.

Serving idea: Add mashed potatoes and greens

Main Course

Italian

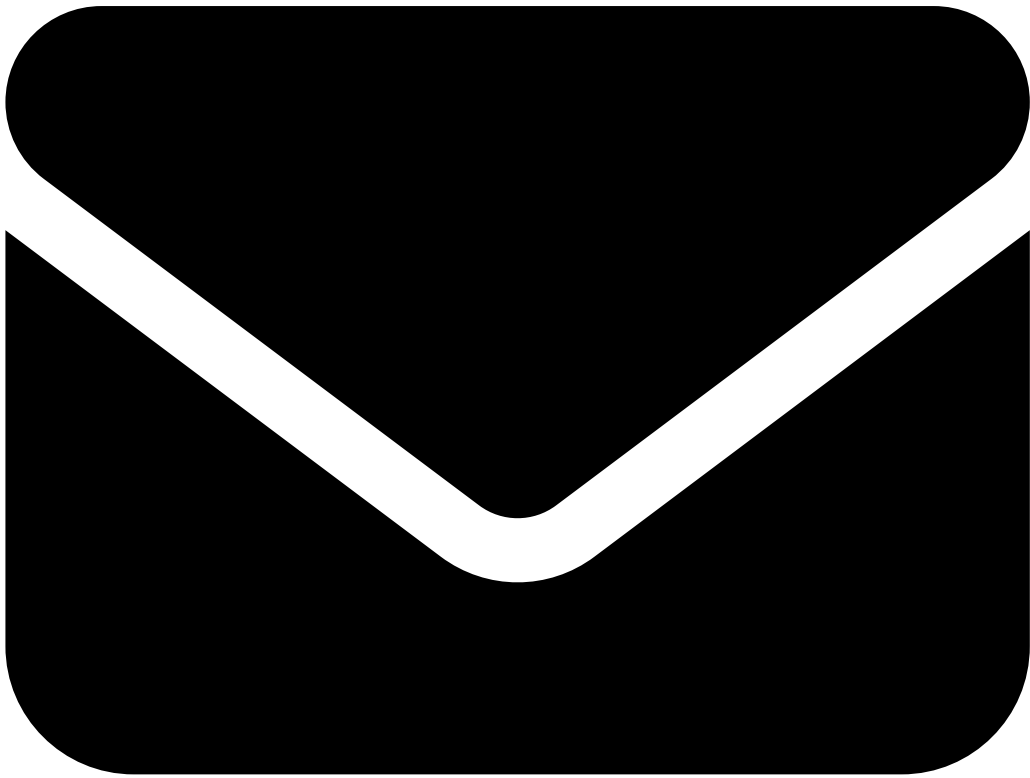
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Creamy Italian Pan Chicken and Potatoes

Creamy Italian Pan Chicken and Potatoes

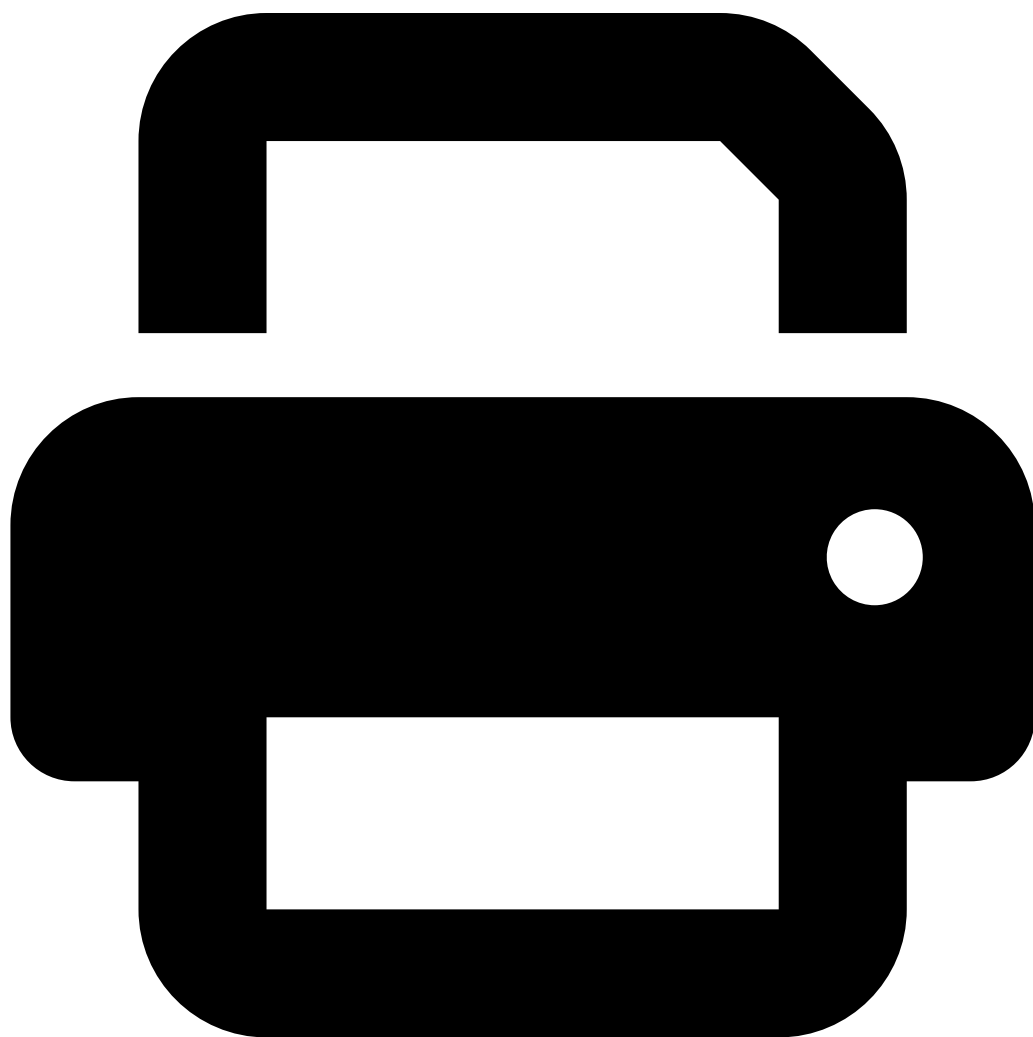
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I love simple one pan meals that are easy to make, and use few recognizable ingredient. This **Creamy Italian Pan Chicken and Potatoes** takes a comforting classic and gives it a delicious Italian twist – tender chicken, golden potatoes, and sweet bell peppers simmered together in a rich white wine and cream sauce. The final touch of freshly grated mozzarella melts into every bite, creating a silky, flavorful finish that's pure comfort in a pan.

This recipe was inspired by the rustic Italian meals I grew up with – those cozy, one-pan dishes that fill the kitchen with warmth and the kind of aroma that draws everyone to the table. It's hearty yet elegant, perfect for a busy weeknight when you want something satisfying but don't want to fuss with too many dishes.

The beauty of this meal is in its simplicity: a few humble ingredients, one pan, and a touch of Italian love. Whether

you're cooking for family, hosting a cozy dinner, or just craving something creamy and comforting, this dish is sure to become a favorite.

Things to know about this Creamy Italian Pan Chicken and Potatoes

- **Chicken prep:** Slicing the chicken into medium dice ensures it cooks quickly and stays tender. You can also use boneless, skinless thighs for extra juiciness.
- **Potatoes:** Small, waxy potatoes work best for this recipe since they hold their shape while cooking. Yukon Gold or red potatoes are ideal.
- **Wine swap:** If you prefer a non-alcoholic version, substitute the white wine with low-sodium chicken broth.
- **Creaminess:** Heavy cream gives a rich sauce, but you can use half-and-half for a lighter version – just simmer a little longer to thicken.
- **Cheese finish:** Freshly grated mozzarella melts best; pre-shredded cheese often has anti-caking agents that affect texture.
- **Seasoning tips:** Garlic and onion powder season the chicken perfectly, but feel free to add Italian herbs like oregano, thyme, or rosemary.
- **Make it spicy:** Add a pinch of crushed red pepper flakes while cooking the peppers for a subtle kick.
- **One-pan cleanup:** Using the same pan for the whole recipe not only builds flavor but keeps cleanup simple – a win for weeknight dinners!
- Loved this **Creamy Italian Pan Chicken and Potatoes** recipe? Try more of our **easy Italian-inspired**

dinners:

- Creamy chicken breast with mushrooms – a creamy, garlicky favorite
- Stovetop Italian Sausage and Peppers – simple, flavorful, and family-friendly
- Chicken Marbella with an Italian Twist – tangy, sweet, and savory perfection

Don't forget to **subscribe to our newsletter** for more one-pan meals, weeknight dinners, and authentic Italian recipes delivered straight to your inbox!

Creamy Italian Pan Chicken and Potatoes



This **Creamy Italian Pan Chicken and Potatoes** is the ultimate comfort food made in one skillet. Tender chicken and golden potatoes are cooked together in a rich, creamy sauce flavored with garlic, herbs, Parmesan, and classic Italian-inspired seasonings. The result is a cozy, restaurant-quality meal that's easy enough for a weeknight dinner but special enough to serve to family and guests.

- 2 medium chicken breasts, cut in medium dice
- 3 small potatoes, diced (about 2 cups)
- 1 medium red bell pepper cut into dice
- 1 medium yellow bell pepper cut into dice
- 2 cloves garlic, minced
- 1 Tsp. garlic powder
- 1 Tsp. onion powder
- $\frac{1}{2}$ cup dry white wine (for deglazing)
- $\frac{3}{4}$ cup heavy cream
- 1 cup freshly grated mozzarella cheese
- 2 Tbsp. olive oil
- Salt and black pepper to taste
- Fresh parsley, chopped (for garnish)

1. Prepare the ingredients:

Slice the chicken breasts into medium dice so they cook quickly and evenly. Dice the potatoes, slice the bell peppers, and mince the garlic.

2. Cook the potatoes:

Heat 1 tablespoon of olive oil in a large pan over medium heat. Add the diced potatoes and season lightly with salt. Cook for 8–10 minutes, stirring occasionally, until golden and tender. Remove from the pan and set aside.

3. Sear the chicken:

Add the remaining tablespoon of olive oil to the same pan. Season the chicken with salt, pepper, garlic powder, and onion powder. Cook for 4–5 minutes per side, until golden and cooked through. Remove and set aside.

4. Sauté the peppers:

Add the sliced bell peppers to the pan and cook for 3–4 minutes until softened. Add minced garlic and sauté for

30 seconds, just until fragrant.

5. Deglaze with wine:

Pour in the white wine, scraping up any browned bits from the bottom of the pan. Let it simmer for 2–3 minutes to reduce slightly and cook off the alcohol.

6. Make the creamy sauce:

Lower the heat and stir in the heavy cream. Simmer for 2–3 minutes until the sauce thickens slightly.

7. Combine and finish:

Return the cooked chicken and potatoes to the pan. Stir to coat everything evenly in the creamy sauce. Sprinkle mozzarella on top, cover, and let it melt for 2–3 minutes.

8. Serve:

Garnish with fresh parsley and serve warm straight from the pan.

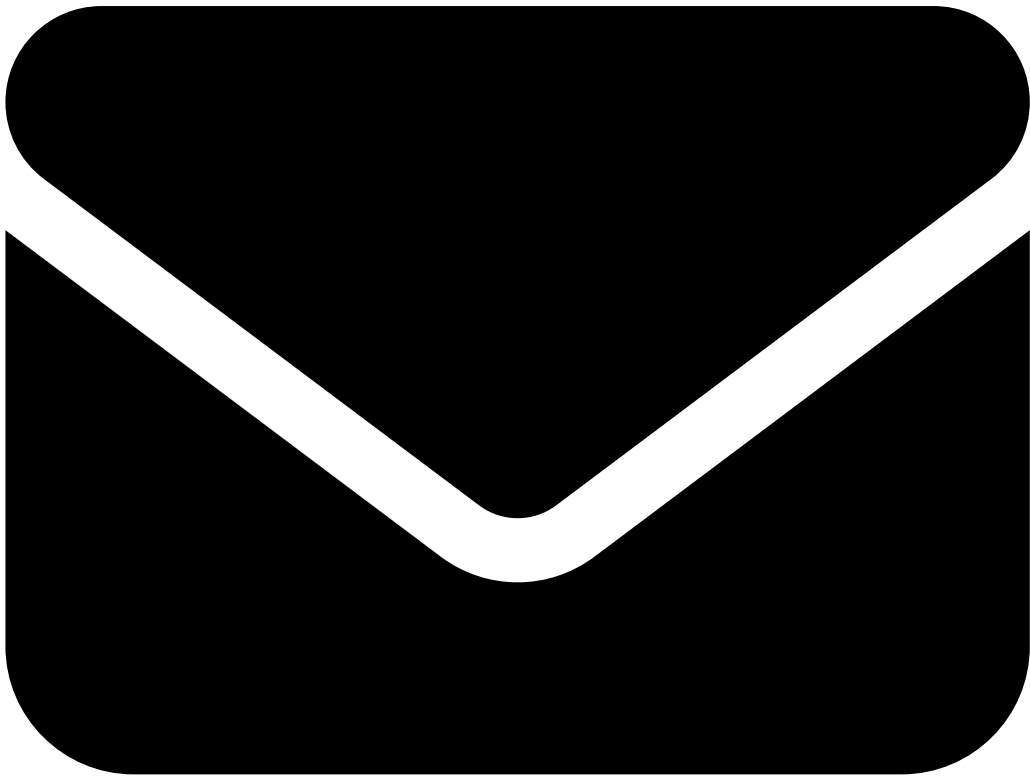
Main Course
Italian

Creamy Chicken Breast with Mushrooms

Creamy Chicken Breast with Mushrooms

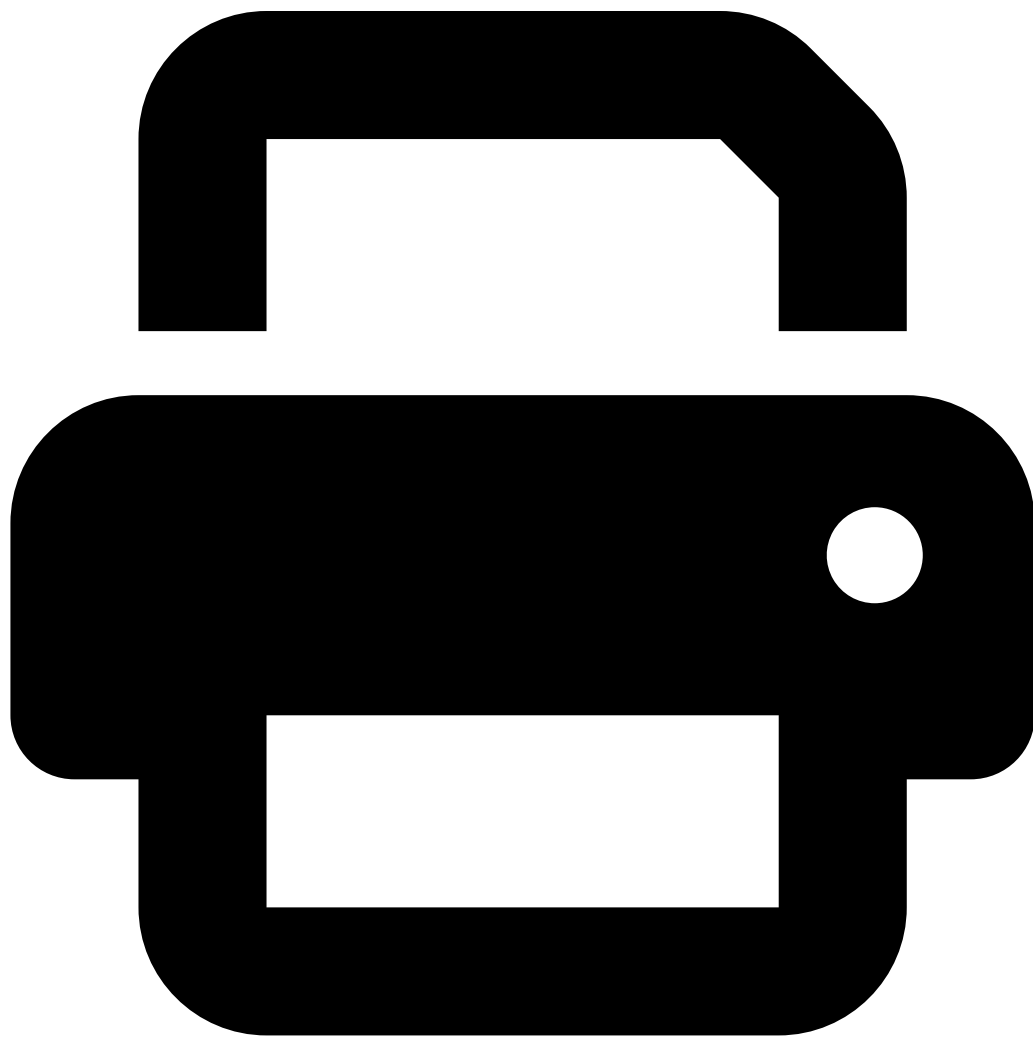
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I love a one-pan meal that feels both comforting and elegant – and this **Creamy Chicken Breast with Mushrooms** delivers exactly that. Tender chicken breasts simmer in a velvety sauce made with white wine, garlic, and earthy mushrooms, creating a dish that's full of rich, savory flavor. It's a **restaurant-quality meal** made easily at home, ready in **30 minutes** and cooked all in **one pan** – perfect for busy weeknights or a cozy dinner in.

Things to know about this Creamy Chicken Breast with Mushrooms

- **Use a dry white wine:** A crisp Pinot Grigio or Sauvignon Blanc adds depth and enhances the creamy sauce.
- **Sear the chicken first:** That golden crust adds incredible flavor to the dish and builds the base for your sauce.

- **Mushrooms matter:** Cremini, baby bella, or white mushrooms all pair perfectly with the cream and wine.
- **Adjust your sauce:** Simmer longer for a thicker consistency or add a splash of broth if you prefer it lighter.
- **Reheats beautifully:** Gently warm leftovers on the stove – it tastes just as good the next day.

Serving Ideas

Pair this creamy chicken and mushroom dish with:

- Buttered noodles or creamy mashed potatoes
- Steamed green beans, spinach, or roasted asparagus
- A simple salad and crusty Italian bread for dipping

If you love quick, creamy comfort meals, don't miss these reader favorites:

- **Pork medallions marsala** – another one-pan wonder with bright lemon caper sauce.
- **Lasagna Bolognese** with béchamel sauce– meaty , cheesy, and full of Italian flavor.
- **Creamy vegetarian Broccoli Shell Pasta** – rich, comforting, and perfect for pairing with this dish.
- **Creamy Sausage Tortellini Soup** – hearty and satisfying for those cozy nights in.

Each recipe brings the same Italian-inspired warmth and simplicity to your table.

Creamy Chicken Breast with Mushrooms



This **Creamy Chicken Breast with Mushrooms** is a comforting, restaurant-quality meal that's easy enough to make at home. Tender chicken breasts are seared until golden, then simmered in a rich creamy mushroom sauce with garlic, herbs, and savory Italian-inspired flavors. Perfect for a cozy family dinner, this elegant skillet recipe pairs beautifully with pasta, mashed potatoes, rice, or crusty bread to soak up every bit of the delicious sauce.

- 4 boneless, skinless chicken breasts
- Salt and black pepper, to taste
- 2 Tbsp. olive oil
- 2 Tbsp. butter
- 8 oz. cremini or white mushrooms, sliced
- 2 cloves garlic, minced
- 1 Tsp. fresh thyme (or $\frac{1}{2}$ teaspoon dried)
- $\frac{1}{2}$ cup white wine
- $\frac{1}{2}$ cup chicken broth
- 1 cup heavy cream
- $\frac{1}{2}$ cup grated Parmesan cheese
- 1 Tbsp. Dijon mustard
- 2 Tbsp. chopped parsley (for garnish)

1. Prepare the Chicken.

Pat the chicken breasts dry and season both sides with

salt and pepper.

2. Sear the Chicken.

Heat olive oil in a large skillet over medium-high heat. Add the chicken breasts and cook 4–5 minutes per side, or until golden brown and nearly cooked through. Remove and set aside on a plate.

3. Sauté the Mushrooms.

In the same pan, reduce the heat to medium and add the butter. Once melted, add the sliced mushrooms. Cook for 5–6 minutes, stirring occasionally, until the mushrooms are browned and have released their juices.

4. Add Garlic and Herbs.

Stir in the minced garlic and thyme. Cook for 1 -2 minutes until fragrant.

5. Deglaze the Pan.

Pour in the white wine, scraping up any browned bits from the bottom of the pan. Let it simmer for 2–3 minutes to reduce slightly.

6. Make the Cream Sauce.

Stir in the heavy cream, chicken stock, Parmesan cheese, and Dijon mustard . Simmer gently until the sauce thickens, about 3–4 minutes.

7. Return Chicken to the Pan.

Place the chicken breasts back into the sauce and spoon the creamy mushroom mixture over them. Simmer for 5 minutes, or until the chicken is fully cooked and the sauce has thickened to your liking.

8. Finish and Serve.

Sprinkle with fresh parsley before serving

Main Course

Italian

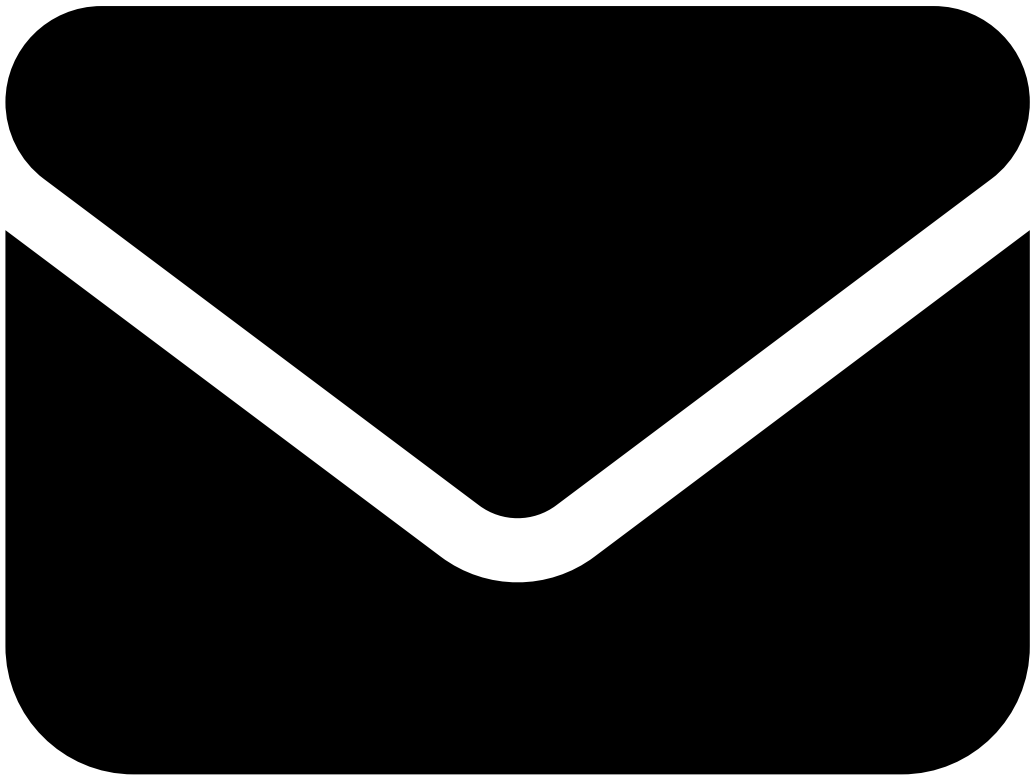
Italian inspired chicken recipes

Italian Chicken and Rice Recipe

Italian Chicken and Rice Recipe

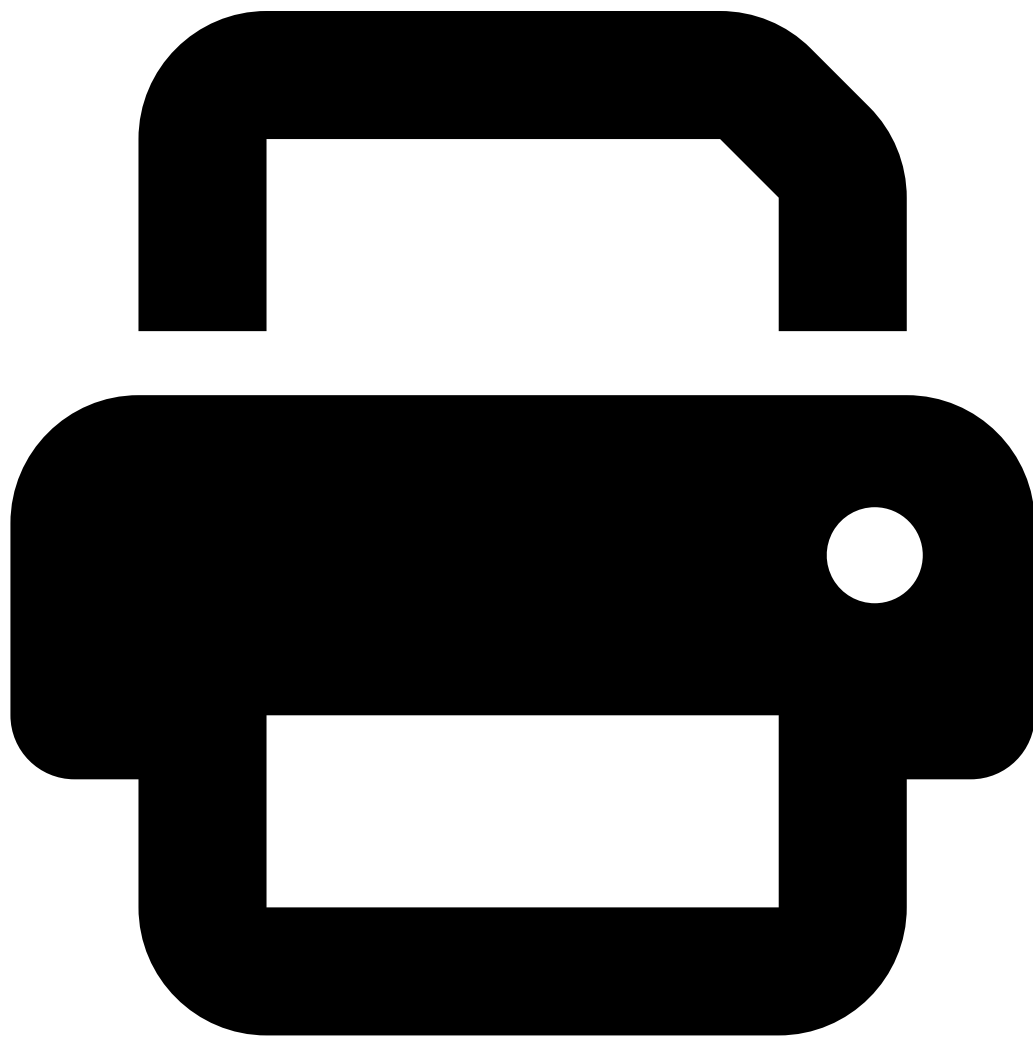
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There's nothing more comforting than a pot of chicken and rice simmering away in the kitchen. This Italian Chicken and Rice (*Pollo e riso*) is one of those humble Italian meals that takes simple ingredients—chicken, rice, a little onion, and garlic—and turns them into something rich and satisfying. Best of all, it's made in just one pan and ready in about 30 minutes, which makes it the perfect weeknight dinner. In my house, this recipe has become a go-to when I'm craving Italian flavors without spending hours in the kitchen.

Things to know about this Italian Chicken and Rice Recipe

- **One Pan Wonder** – Everything cooks together in a single skillet or Dutch oven, which means fewer dishes and maximum flavor. The rice soaks up all the savory juices from the chicken as it cooks, making every bite rich and comforting.

- **Ready in 30 Minutes** – This recipe proves that you don't need hours in the kitchen to create something wholesome and delicious. Perfect for busy weeknights when you still want a home-cooked meal.
- **Budget-Friendly Ingredients** – Just a few pantry staples like rice, onion, garlic, and chicken breasts come together to make a complete meal that feels special without breaking the bank.
- **Versatile and Adaptable** – You can easily swap spinach for another leafy green, use chicken thighs instead of breasts, or even make it a touch spicy with red pepper flakes.
- **Family-Friendly Comfort Food** – Mild flavors, creamy rice, and tender chicken make this dish a hit with both kids and adults. It's cozy, filling, and tastes even better the next day.
- Craving more Italian weeknight meals? Try our Creamy Italian Sausage Risotto or Italian Chicken with Lemon Wine Sauce next!

Italian Chicken and Rice Recipe



- ! 1/2 Lb. boneless, skinless chicken breast

- 2 Tbsp. olive oil
- 2 Tbsp. butter
- 1/2 cup finely chopped
- 1 clove garlic minced
- 1 cup arborio rice
- 1/2 cup white wine
- 4 cups chicken broth (warm)
- 1 cup chopped fresh spinach (optional)
- 1/2 cup grated Parmigiano Reggiano
- 2 Tbsp. fresh Italian parsley, chopped
- Salt and freshly ground black pepper, to taste
- Pinch of red pepper flakes (optional)

1. Sear the chicken.

Season chicken with, garlic powder, salt and pepper. Heat 2 tablespoon olive oil in a skillet or Dutch oven, then sear chicken on both sides until golden (about 3–4 minutes per side). Remove and set aside.

2. Sauté aromatics.

Add the butter, onion, and garlic to the same pan. Cook until softened and fragrant, about 3 minutes.

3. Toast the rice.

Stir in the arborio rice, coating it in the butter and aromatics. Toast for 1–2 minutes.

4. Deglaze.

Add the white wine and stir, scraping up the browned bits.

5. Simmer.

Pour in warm broth. simmer for 10- 12 minutes or until the rice is almost cooked Cut the chicken into medium

dice or strips Return the chicken (and any juices) to the pan. Cover and cook on low for an additional 5-7 minutes, stirring occasionally, until rice is tender and chicken is cooked through.

6. Finish.

Stir in spinach (if using). Remove from heat, mix in Parmigiano Reggiano and parsley, and adjust seasoning with salt, pepper, and red pepper flakes.

7. Serve.

Scoop into bowls and enjoy warm.

Main Course
Italian