Italian Baked Chicken with Caramelized Onions, Potatoes & Olives

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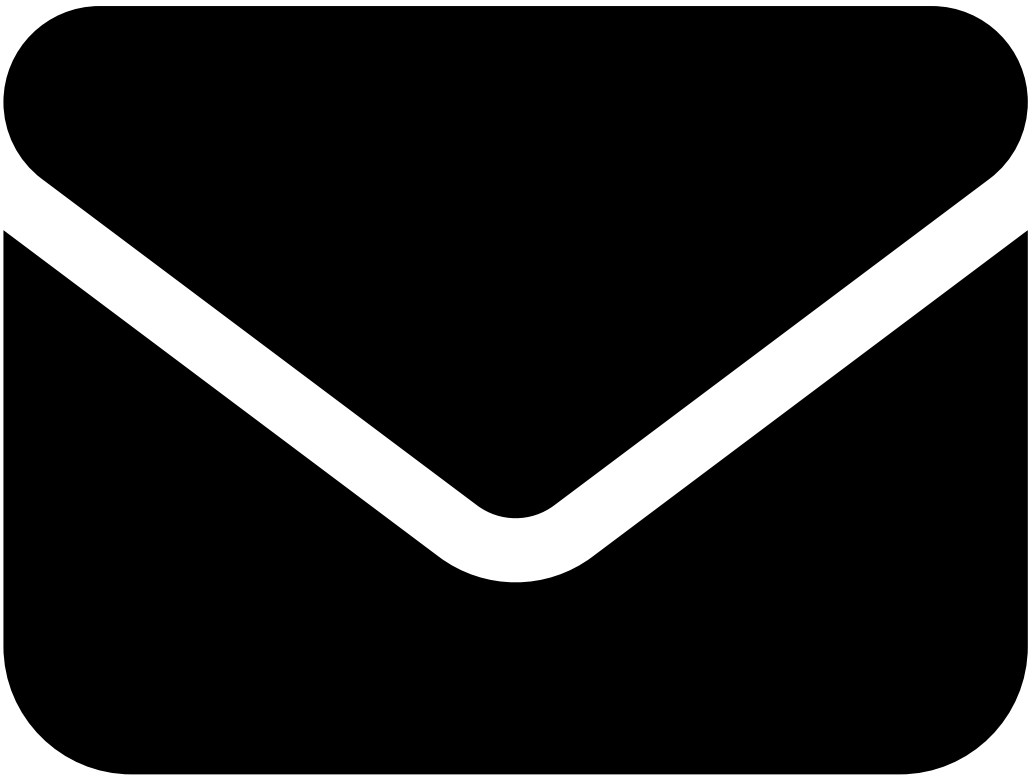




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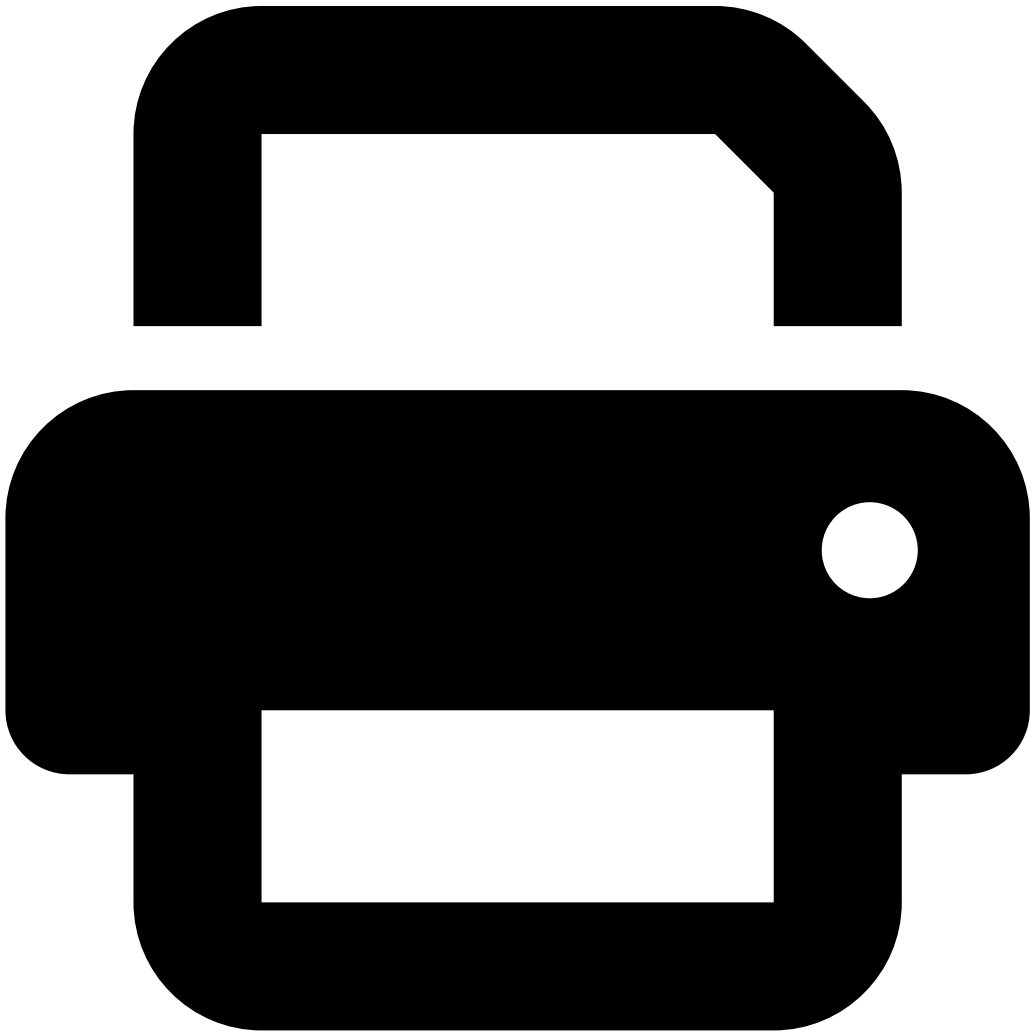

Some of my favorite meals come together in one pan, using simple ingredients and a little patience. This Italian-inspired chicken dinner is a perfect example.

I start by seasoning tender chicken breasts with garlic, Italian herbs, salt, and freshly cracked black pepper. Then I slowly caramelize onions until they’re golden and sweet. Garlic and potatoes go into the same pan, followed by a splash of white wine to deglaze all those delicious bits left behind.

The seasoned chicken breasts are nestled right on top of the potatoes and onions before everything goes into the oven to bake. A few minutes under the broiler gives the chicken a beautiful golden finish.

The result is a comforting, rustic meal with tender chicken, flavorful potatoes, sweet caramelized onions, and the salty bite of olives. It’s simple Italian home cooking at its best!

Why You’ll Love This Recipe

- **One-pan dinner:** Less cleanup and plenty of flavor.
- **Simple ingredients:** Everyday ingredients come together beautifully.
- **Wonderful flavor:** Sweet caramelized onions, garlic, white wine, and briny olives complement the chicken.
- **Perfect for family dinner:** A complete meal right from the oven.

Good to Know

- **Caramelize the onions slowly:** Don’t rush this step. The natural sweetness of the onions adds incredible depth to the entire dish.
- **Choose the right potatoes:** Yukon Gold or red potatoes are ideal because they hold their shape while baking.
- **Don’t skip the white wine:** Deglazing the pan with white wine lifts all those flavorful browned bits and creates a delicious base for the potatoes and chicken.
- **Add the olives:** Kalamata, Castelvetrano, or your favorite Italian olives will add a lovely briny contrast to the sweetness of the onions.
- **Check for doneness:** Chicken breasts vary in thickness, so use an instant-read thermometer. The internal temperature should reach 165°F.
- **Make it a complete meal:** Serve with a crisp Italian salad and some crusty bread to soak up all those wonderful pan juices.
- Chef’s Tips

- Take your time caramelizing the onions. That’s where so much of the flavor develops.
- Kalamata olives add a wonderful Mediterranean flavor, but Italian green olives work beautifully, too.

- If the potatoes need additional cooking time, remove the chicken once it reaches 165°F and allow the potatoes to finish baking.
- Choose a dry white wine such as Pinot Grigio or Sauvignon Blanc.

Frequently Asked Questions

Can I make this ahead?

You can caramelize the onions and prepare the potatoes ahead of time. Assemble and bake when ready to serve.

What potatoes work best?

Yukon Gold or red potatoes hold their shape nicely and become tender while baking.

What should I serve with this chicken?

A simple Italian green salad, roasted vegetables, or crusty Italian bread are wonderful accompaniments.

How do I store leftovers?

Refrigerate in an airtight container for up to 3 days. Reheat gently in the oven or microwave.

Final Thoughts

This is the kind of dinner that reminds me why I love Italian cooking. You don’t need a long list of ingredients or complicated techniques. Just good ingredients, a little patience, and letting everything cook together until the flavors come alive.

Let’s Keep Cooking!

If you love simple, rustic Italian meals like this one, be sure to explore more of my Italian recipes. From comforting pasta dishes to traditional chicken dinners, you’ll find plenty of inspiration for bringing a little Italian cooking into your kitchen.

You might also enjoy my **Italian Roasted Vegetables**, **Chicken Cacciatore**, and **Italian Sunday Sauce**. They’re all wonderful additions to your family dinner rotation!

A Few Kitchen Favorites

The right tools make cooking a little easier. Here are a few of my kitchen essentials that I use and recommend:

- Large Enameled Cast Iron Dutch Oven – Perfect for caramelizing onions and taking a dish straight from the stovetop to the oven.
- Quality Chef’s Knife – Makes slicing onions and preparing vegetables easier.
- Instant-Read Meat Thermometer – My go-to for perfectly cooked chicken every time.

Italian Baked Chicken with Potatoes, Caramelized Onions & Olives



Seasoned chicken breasts baked over caramelized onions and potatoes with garlic, white wine, and olives. Finished under the broiler for a beautiful golden finish.

- 4 medium boneless, skinless chicken breasts (cut in half if too thick)
- 3 medium potatoes, sliced or cut into thin slices
- 2 large yellow onions, thinly sliced
- 3 cloves garlic minced
- 1/2 cup dry white wine
- 1 cup chicken stock
- 1 cup Kalamata or Italian olives, pitted
- 3 Tbsp. olive oil
- 1 Tbsp. Italian seasoning
- Salt and freshly ground black pepper, to taste

1. **Season the chicken:** Pat chicken breasts dry and season both sides with salt, pepper, minced garlic, and Italian herbs.
2. **Caramelize the onions:** Heat olive oil in a large oven-safe skillet. Add sliced onions and cook over medium-low heat until soft, golden, and caramelized. (about 15 -20 minutes)
3. **Add garlic and potatoes:** Stir in the garlic and potatoes. Cook for a few minutes to begin developing flavor.
4. **Deglaze the pan:** Pour in the white wine, scraping up the

browned bits from the bottom of the skillet. Then add the chicken stock

5. **Add the chicken:** Arrange the seasoned chicken breasts over the potato and onion mixture. Scatter the olives throughout the pan.
6. **Bake:** Transfer to a preheated 375°F oven and bake until the potatoes are tender and the chicken reaches an internal temperature of 165°F. Cooking time will depend on the thickness of the chicken breasts. (About 15-20 minutes)
7. **Broil:** Finish under the broiler for a few minutes until the chicken develops a beautiful golden color. Watch carefully so it doesn't burn.
8. **Garnish and serve:** Sprinkle with fresh parsley and serve warm with the pan juices spooned over everything.

Chef’s Tip: Always check the thickest part of the chicken breast with a meat thermometer. Remove at 165°F for perfectly cooked chicken.
Main Course
Italian
Italian baked chicken,

Italian Chicken Sorrentina (Pollo alla Sorrentina) with

Eggplant

Italian Chicken Sorrentina (Pollo alla Sorrentina) with Eggplant

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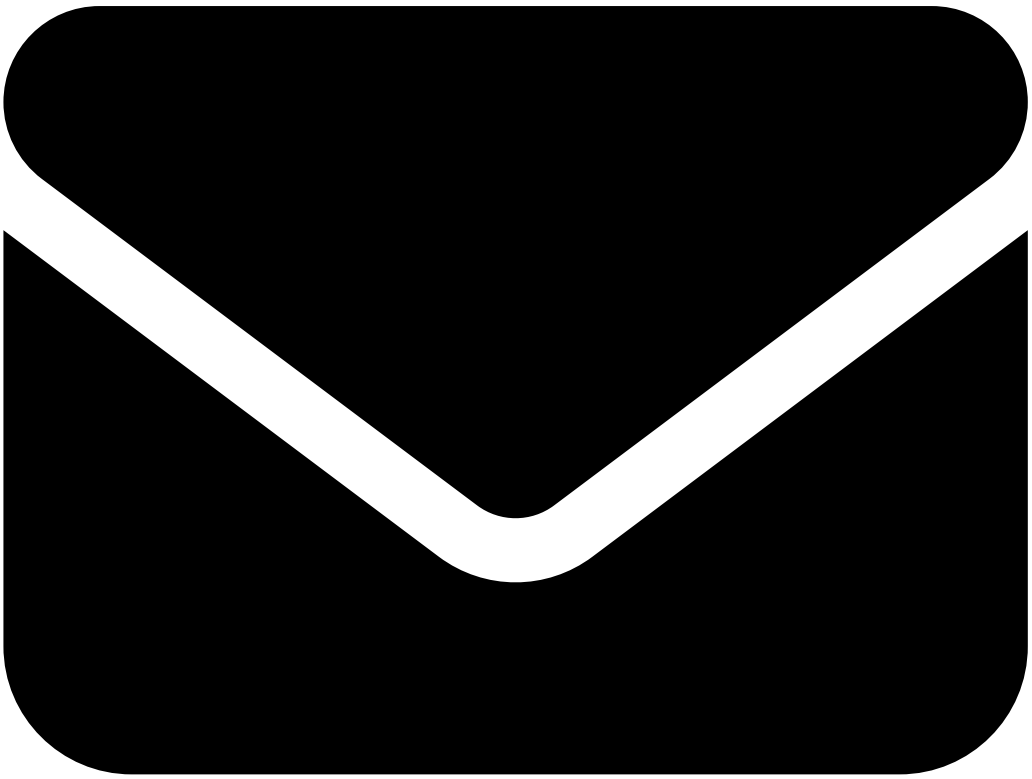




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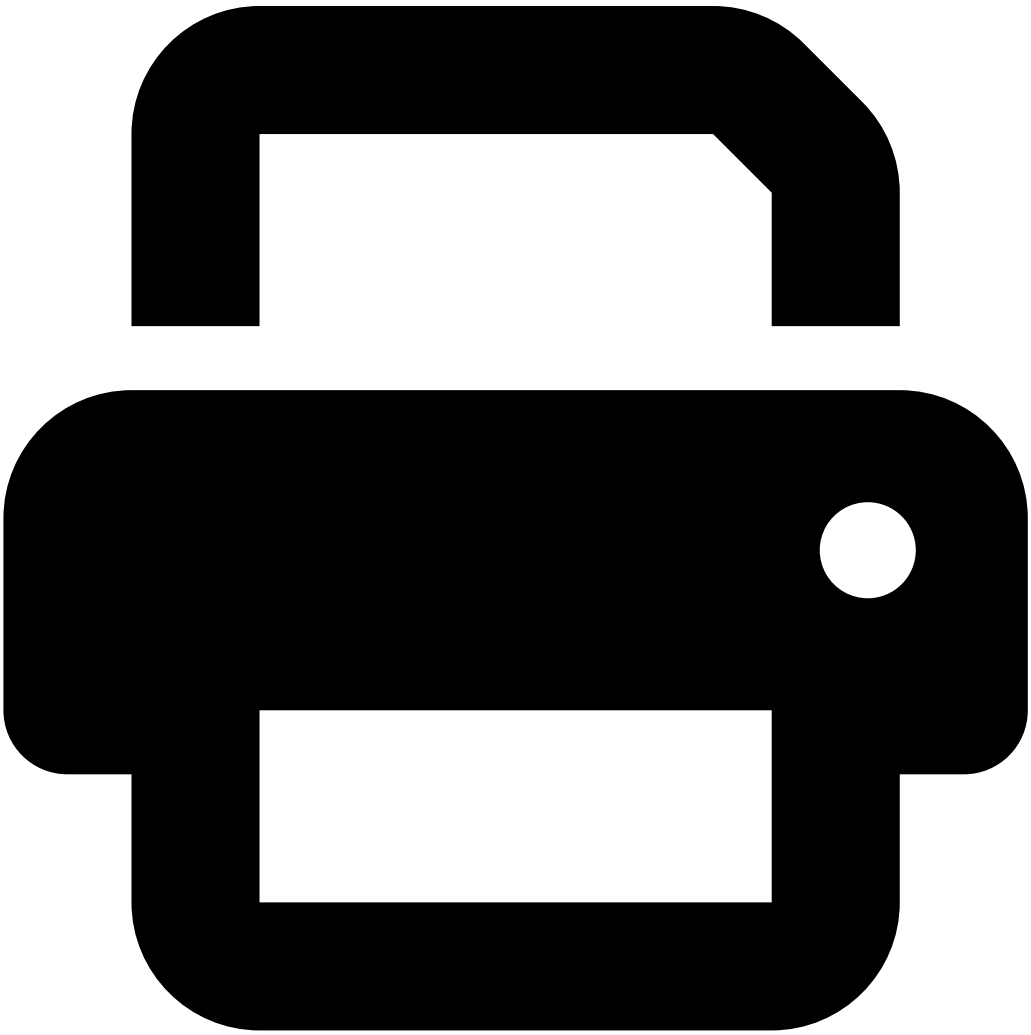

Some Italian dishes don’t need much to make them special. A few good ingredients, prepared the right way, can turn into a dinner that everyone remembers. **Chicken Sorrentina** is one of those dishes.

This beautiful Southern Italian recipe brings together tender chicken, golden fried eggplant, a simple tomato sauce, and plenty of melted mozzarella and Parmesan. Everything is layered together and baked until hot, bubbling, and golden, with fresh basil added at the end. The combination is simple, but the flavor is anything but.

Pollo alla Sorrentina comes from the Sorrento area of Campania in southern Italy, and it’s the kind of cooking I love most—simple, rustic, and centered around good ingredients. The fried eggplant is what makes this dish especially delicious, adding a rich, tender texture alongside the chicken and tomato sauce.

After spending 40 years in the restaurant business, I've made plenty of complicated dishes, but I've always had a soft spot for recipes like this. You don't need a long ingredient list or hours in the kitchen. You just need to take a little care with each step, and you'll end up with an Italian dinner that feels like something special.

Things to know about this Italian Chicken Sorrentina recipe

There are a few little things that make a big difference when making Chicken Sorrentina. These are the steps I pay the most attention to.

Start with the eggplant. Fry the eggplant first, until it is golden and tender. Don't rush this step. You want the eggplant to have enough color to stand up to the tomato sauce and melted cheese. Transfer it to a plate and set it aside while you cook the chicken.

Brown, don't steam. Whether you're cooking the eggplant or chicken, give it space in the pan. If you crowd the skillet, you'll lose that beautiful browning and the flavor that comes with it. Work in batches if you need to.

Let the tomato sauce do the work. This is a simple Southern Italian dish, so I don't add a lot of unnecessary ingredients to the sauce. The tomato, garlic, olive oil, and basil should come through clearly.

Fresh mozzarella is worth using. Once it melts over the chicken and eggplant, it becomes part of the sauce and gives the finished dish that creamy, cheesy topping we all love.

Assemble it when you're ready to bake. You can cook the eggplant, chicken, and sauce earlier in the day, but I prefer assembling everything shortly before baking. That way the eggplant stays beautifully textured and the cheese melts fresh in the oven.

And serve it with bread. There is going to be tomato sauce

left on the plate. In my opinion, that sauce deserves to be soaked up with a good piece of crusty Italian bread.

More Italian Recipes You'll Love

If you love this Chicken Sorrentina, here are a few more Italian recipes from my kitchen you might enjoy:

- **Italian Stuffed Tomatoes with Rice and Potatoes**
- **Classic Italian Meatballs**
- **Italian Eggplant Caponata**
- **Chicken francese**

Kitchen Tools I Use A few simple tools make this recipe much easier:

Large heavy skillet – perfect for frying the eggplant, browning the chicken, and finishing the dish.

Tongs – especially helpful for turning the eggplant and chicken without breaking them.

Large baking dish or oven-safe skillet – for assembling and finishing the Chicken Sorrentina in the oven.

Fine grater – for freshly grated Parmesan.

Italian Chicken Sorrentina (Pollo alla Sorrentina) with Eggplant



This authentic Italian Chicken Sorrentina is a comforting Southern Italian dish made with tender chicken, golden fried eggplant, simple tomato sauce, melted mozzarella, Parmesan, and fresh basil. Inspired by the flavors of Sorrento in Campania, this easy Italian dinner is full of classic Mediterranean flavor and is perfect for a family meal or special Sunday dinner.

- 4 boneless, skinless chicken breasts, about 6 oz each
- 1/2 cup All-purpose flour, for lightly dredging the chicken
- 1 medium eggplant
- 4 slices fresh mozzarella
- 2 Tbsp olive oil, plus more for the eggplant
- 2 gloves garlic, minced
- 1/2 cup white wine
- 2 cups marinara sauce or simple tomato sauce
- 2 tsp dried oregano
- 1/2 cup grated Parmesan cheese
- 1/2 cup chopped fresh basil
- salt and pepper to taste

1. ## Prepare the eggplant

   Slice the eggplant lengthwise into about **¼-inch slices**. Lightly salt both sides and let them sit for about 15 minutes. Pat dry

   Brush or lightly drizzle with olive oil and either **pan-**

sear for 2–3 minutes per side or roast at **425°F for about 15 minutes**, turning once, until tender and lightly browned.

2. ## Prepare the chicken

   Place the chicken breasts between sheets of plastic wrap and gently pound them to about **½ inch thick**.

   Season with salt and pepper and lightly dredge in flour, shaking off the excess.

   Heat 2 tablespoons olive oil in a large oven-safe skillet over medium-high heat. Sear the chicken for about **2–3 minutes per side**, just until lightly golden. Remove to a plate.

3. ## Make the sauce

   Lower the heat to medium. Add the garlic and cook for about 30 seconds.

   Add the white wine or chicken broth, scraping up the browned bits from the bottom of the pan. Let it reduce for 1–2 minutes.

   Add the tomato sauce and oregano. Simmer for about 10 minutes.

4. ## Assemble

   Return the chicken to the skillet.

   Place a slice of roasted eggplant and mozzarella on each chicken breast

   Sprinkle with Parmesan.

   Transfer the skillet to a **400°F oven** and bake for about **8–10 minutes**, until the chicken is cooked through and

the mozzarella is melted and lightly browned.

Finish with fresh basil.



Don’t make the chicken too thick. Thinly pounded chicken cooks quickly and gives you the right balance of chicken, eggplant, prosciutto, cheese, and sauce in every bite.
Main Course
Italian
Chicken Sorrentina recipe

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15 Italian Fall Recipes for Cozy Autumn Cooking

15 Italian Fall Recipes for Cozy Autumn Cooking

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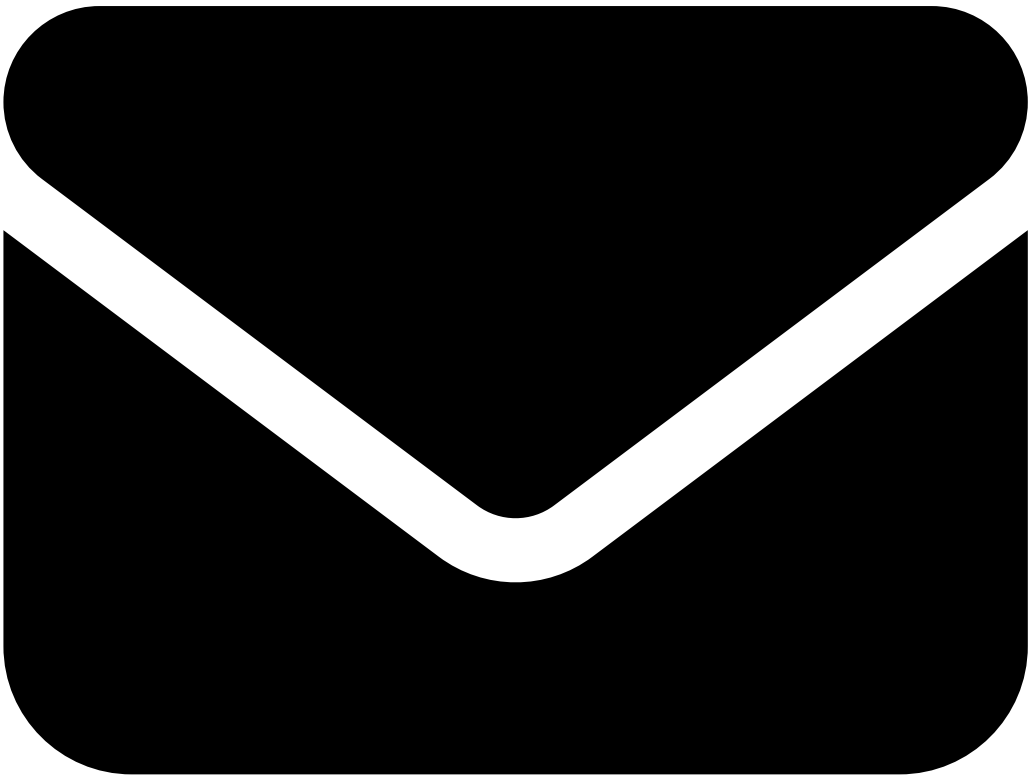




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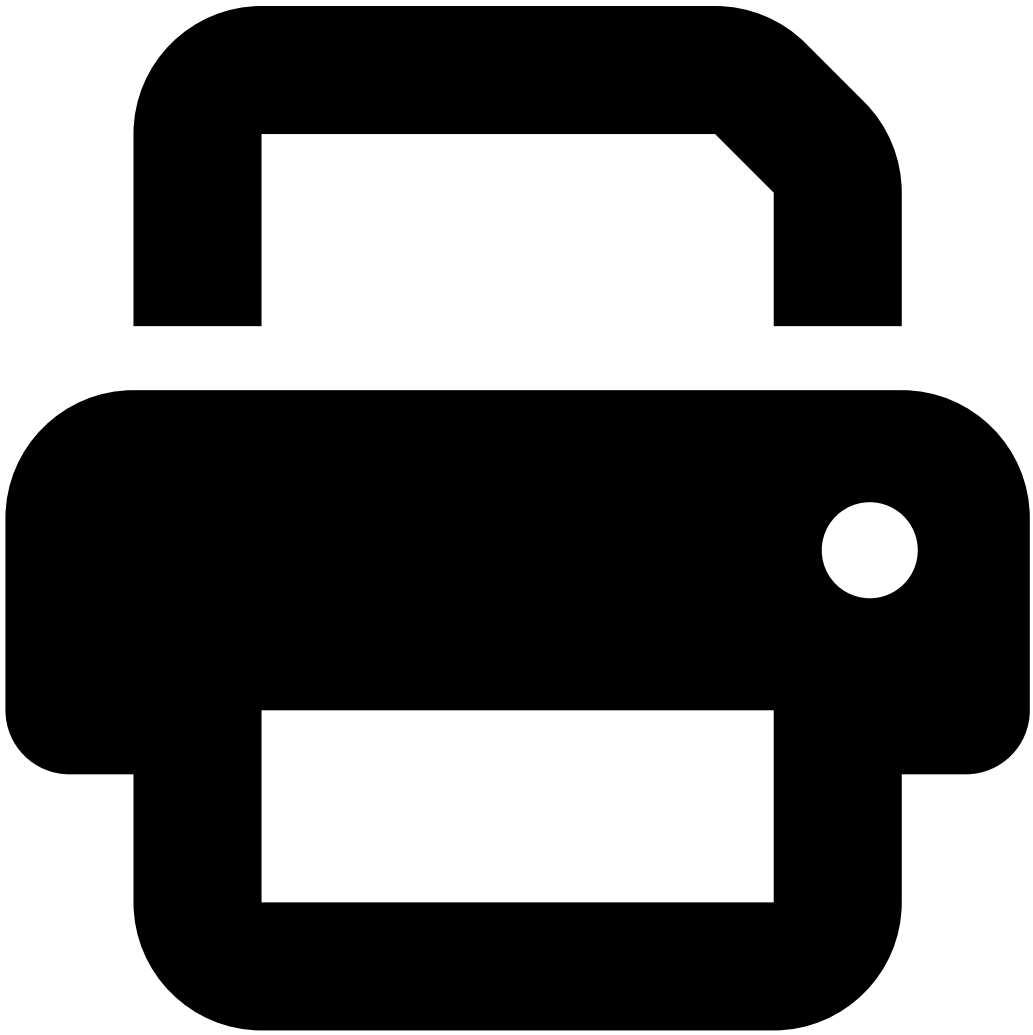


When the weather starts to cool down, I find myself reaching for the kind of Italian recipes that are meant to be slow-cooked, simmered, and shared around the table.

Fall cooking in Italy is all about hearty soups, rich sauces, tender meats, beans, seasonal vegetables, and comforting pasta dishes. These are the recipes that fill the kitchen with incredible aromas and make you want to sit down for a long dinner.

I’ve gathered 15 of my favorite Italian-inspired fall recipes from my kitchen—everything from comforting Italian soups and rustic stews to slow-simmered pasta sauces. They’re the kind of recipes I grew up with and the kind of food I still love making at home.

Whether you’re looking for an easy weeknight dinner or something to simmer slowly on a chilly Sunday afternoon,

there’s something here for you.

Italian Holiday Chicken Soup

This is the kind of soup that feels like family. Tender chicken, homemade meatballs, hearty greens, and a flavorful broth come together in a comforting Italian soup that’s perfect for a chilly fall day.

It’s nourishing, satisfying, and the kind of recipe that belongs in a big bowl at the dinner table.

Perfect for: Sunday dinner, holidays, or when you want a truly comforting bowl of soup.GO TO RECIPE

Creamy Italian Bean and Parmesan Soup

Creamy cannellini beans, Parmesan, and fresh spinach come together in this hearty Italian soup that’s rich, comforting, and perfect with a slice of warm crusty bread.

GO TO RECIPE

Creamy Italian Zuppa Toscana Soup

This Creamy Italian Zuppa Toscana Soup is a rich and comforting classic made with Italian sausage, tender potatoes, fresh kale, garlic, and a creamy broth. It’s an easy one-pot soup that’s perfect for chilly evenings and tastes even better the next day.GO TO RECIPE

Classic Italian wedding soup

Classic Italian wedding soup is a comforting and flavorful dish that brings together tender little meatballs, fresh vegetables and pasta in a light, savory broth.GO TO RECIPE

Italian vegetarian Minestrone Soup

This Italian vegetarian minestrone soup is Italy's version of vegetable soup—usually vegetarian and endlessly adaptable. There are as many versions as there are people who make it, and that's the beauty of it. Each batch is a little different depending on what you have on hand, making it uniquely your own. That's why we lovingly called it **"Ever-Changing Minestrone Soup"** on our menu.GO TO RECIPE

Italian Chicken Scarpariello

This Italian chicken sausage scarparielo recipe is the classic Italian-American shoemaker style dish of crispy chicken braised with sausage, peppers and onions. It is tangy, spicy and deliciousGO TO RECIPE

Chicken Valdostana Chicken with Prosciutto and Fontina

Chicken Valdostana is a classic Northern Italian dish that transforms simple chicken breasts into an elegant, restaurant-quality meal. Lightly pan-seared chicken is topped with savory prosciutto and creamy Fontina cheese, then finished until the cheese is perfectly melted.GO TO RECIPE

Italian Braised Pork Ribs

Tender pork ribs braised low and slow in a classic Italian sofrito, deglazed with white wine and simmered in tomato sauce until fall-apart delicious.GO TO RECIPE

Italian White Beef Stew with Potatoes & Peas

A hearty Italian-inspired beef stew made with tender chunks of beef, potatoes, sweet peas, and a savory onion, carrot, and celery soffritto. The beef is slowly simmered until tender,

creating a rich, flavorful broth without tomatoes. It’s simple, rustic comfort food that’s perfect for a family dinner.GO TO RECIPE

Anelletti al Forno: Authentic Sicilian Baked Pasta Recipe

A traditional Sicilian baked pasta made with anelletti, rich meat sauce, peas, and cheese—this Anelletti al Forno is the ultimate comforting, sliceable pasta dish perfect for gatherings.
GO TO RECIPE

Lasagna Bolognese with Béchamel Sauce

This Lasagna Bolognese with Béchamel Sauce is a classic Italian masterpiece made with layers of rich slow-simmered meat sauce, silky béchamel, tender pasta sheets, and Parmesan cheese. Unlike the American-style version made with ricotta, this traditional Northern Italian lasagna from Emilia-Romagna gets its luxurious creaminess from a smooth white sauce that perfectly balances the hearty Bolognese. It’s a true labor of love, but every layer is worth the time for a comforting dish perfect for family gatherings, holidays, and special occasions.

GO TO RECIPE

Easy chicken Marsala recipe

Who doesn’t love an easy and delicious chicken recipe?

This easy chicken marsala recipe is not only easy and delicious but this Italian classic can be on your table in less than thirty minutes!!!

Chicken Marsala is an Italian classic with juicy pan seared chicken breast in a savory sweet Marsala wine sauce.GO TO RECIPE

Thin No-Knead Focaccia Rolls (Light &Crispy)

These thin focaccia rolls are made with a simple yeast dough and a no-knead stretch-and-fold method. Light, crisp, and not oil-heavy—perfect

for sandwiches or serving.

GO TO RECIPE

Italian Peppers and Potatoes (Peperoni e Patate)

This rustic Italian Peppers and Potatoes recipe combines golden, crispy potatoes with sweet peppers, caramelized onions, and briny olives. Made with simple ingredients and cooked in one skillet, it’s an easy Southern Italian side dish that pairs beautifully with chicken, fish, or roasted meats.GO TO RECIPE

How to make Homemade Beef Bone Broth

If there’s one thing every home cook should have in their kitchen, it’s a pot of homemade beef bone broth quietly simmering away. This is the kind of old-school cooking that builds flavor from the ground up—deep, savory, and packed with goodness. Whether you sip it straight from a mug or use it as the base for soups, risotto, or sauces, homemade bone broth is a total game-changer.GO TO RECIPE

What Makes These Italian Fall Recipes?

Italian cooking doesn’t have to be complicated to be comforting.

The best fall dishes often begin with simple ingredients and rely on time, patience, and good cooking techniques to bring

out their flavor. A pot of beef slowly simmering on the stove, a sauce made from onions cooked until they’re almost melting, or a pan of lasagna bubbling away in the oven can turn an ordinary evening into something special.

These are the recipes I reach for when I want food that’s warm, hearty, and meant to be shared.

From **Italian soups and beef stew to baked pasta, Lasagna Bolognese, stuffed shells, and slow-cooked sauces**, these dishes are perfect for Sunday dinners, family gatherings, or simply making a cool evening at home feel a little more special.

More Italian Recipes to Make This Fall

If you’re craving more cozy Italian cooking, browse my collection of **Italian soups, pasta recipes, baked pasta dishes, chicken dinners, and traditional Italian recipes**. You’ll find plenty of approachable recipes made for home cooks.

Frequently Asked Questions

What are some traditional Italian fall recipes?

Some of the best Italian recipes for fall include hearty soups, beef stews, baked pasta, lasagna, stuffed pasta, meatballs, and slow-cooked sauces such as Bolognese and Genovese.

What is a good Italian dinner for a cold

evening?

For a cozy cold-weather dinner, try Spezzatino di Manzo, Lasagna Bolognese, Pasta al Forno, Italian Wedding Soup, or Genovese sauce with pasta.

What pasta dishes are best for fall?

Baked pastas such as Pasta al Forno, Lasagna Bolognese, and stuffed shells are especially comforting in fall. Rich, slow-cooked sauces such as Bolognese and Genovese are also perfect for cooler weather.

Can these Italian fall recipes be made ahead?

Many of them can. Baked pasta, lasagna, stuffed shells, soups, stews, Bolognese, and Genovese sauce are all particularly good make-ahead recipes. Some even taste better the next day after the flavors have had time to develop.

Save These Italian Fall Recipes

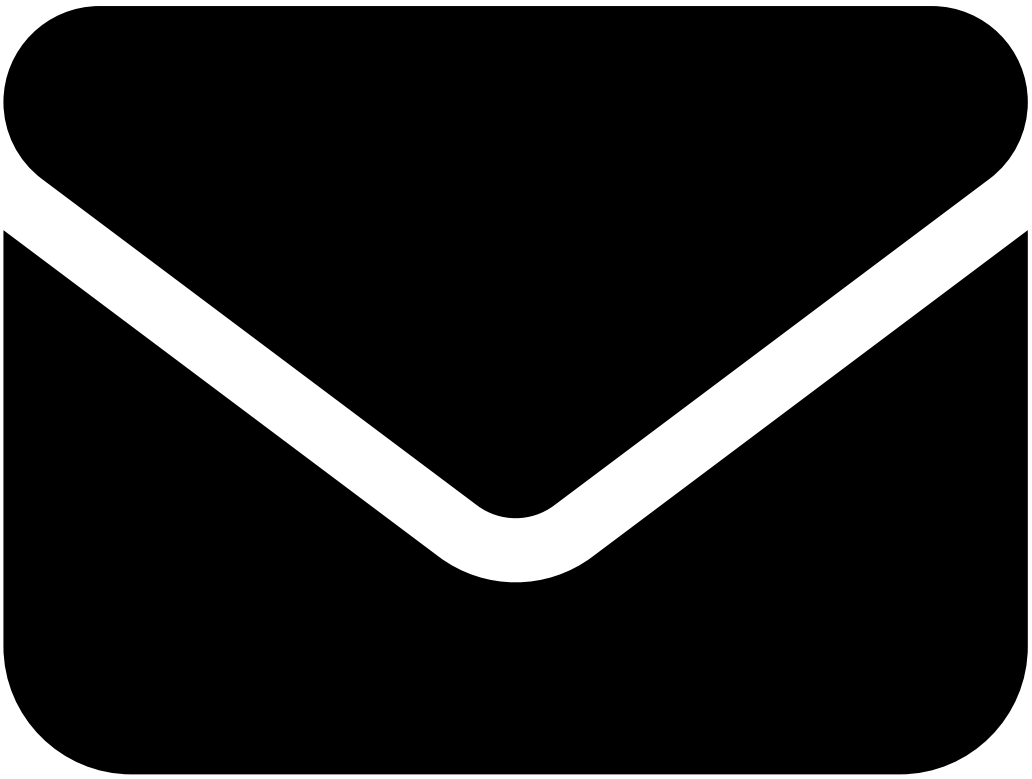
When the weather cools down, it’s time to bring out the recipes that make the kitchen smell incredible and bring everyone to the table.

Save this collection of **15 Italian fall recipes** for the next time you’re craving a cozy soup, hearty stew, bubbling baked pasta, or a slow-simmered Italian sauce.

Stuffed Chicken Breast with Spinach, Mushrooms and Mozzarella

Stuffed Chicken Breast with Spinach, Mushrooms and Mozzarella This post may contain affiliate links, that help support this blog. If you make a purchase through these links, I may earn a commission—at no cost to you. For more information read my disclosure policy.





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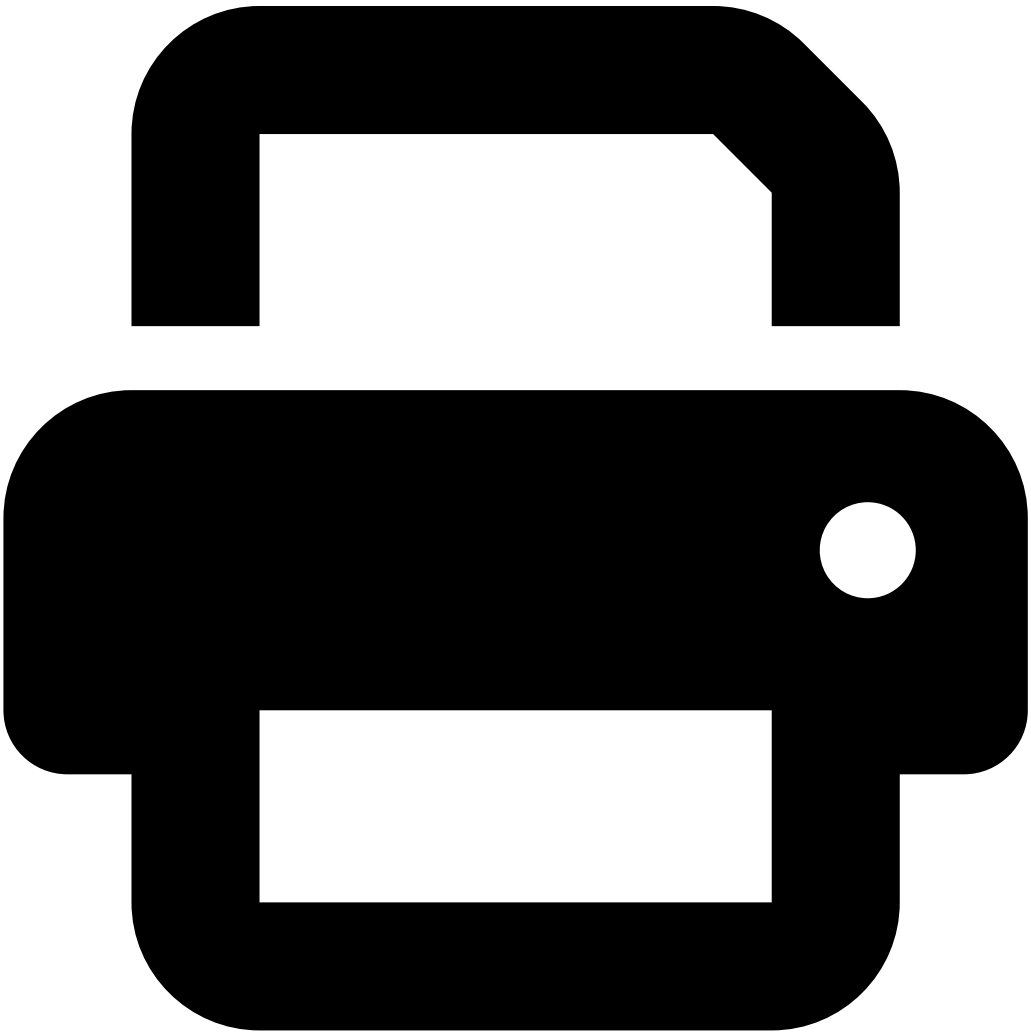

September has always been my favorite time of year. There’s something about the change in the air, the days getting a little shorter, and the feeling that it’s time to slow down and get back into the kitchen.

After spending 40 years in the restaurant business, I’ve cooked more dinners than I could ever count. I’ve learned that some of the best recipes aren’t necessarily the most complicated ones—they’re the dishes that bring together simple ingredients and make everyone want to sit down at the table.

This **stuffed chicken breast with spinach, mushrooms, and mozzarella** is one of those recipes.

It reminds me of the kind of food I loved cooking in the restaurant as we moved from summer into fall—something comforting and satisfying, but still fresh and approachable. Tender chicken is filled with sautéed mushrooms and spinach,

layered with mozzarella, rolled jelly-roll style, and baked until juicy. Then comes my favorite part: more mozzarella on top, baked until it’s melted, bubbly, and wonderfully gooey.

September is when I start craving food like this. Not quite the heavy comfort food of winter, but dinners that feel a little warmer, a little cozier, and made for gathering around the table.

And after all those years cooking professionally, I still love nothing more than making a simple dinner at home that feels special.

Things to know about this stuffed chicken breast recipe

- **Pound the chicken evenly.** This is important for even cooking and makes the breasts much easier to roll.
- **Cook the mushrooms and spinach first.** Sautéing the vegetables removes excess moisture so the filling doesn’t make the chicken watery.
- **Don’t overstuff.** A moderate layer of filling and mozzarella makes the chicken easier to roll and keeps the filling inside.
- **Roll it tightly, jelly-roll style.** Place the seam side down in the baking dish and use toothpicks if needed to hold everything together.
- **Use mozzarella that melts well.** Low-moisture shredded mozzarella works especially well for that gooey topping.
- **Don’t skip the second bake.** The extra mozzarella on top is what gives this chicken its golden, bubbly finish.
- **Check the temperature.** Chicken should reach **165°F** in the thickest part before serving.
- **Let it rest.** Give the chicken about 5 minutes before

slicing so the juices stay in the chicken and the cheese has a chance to settle.
- **Slice before serving.** Cutting the rolls into rounds shows off that beautiful spinach, mushroom, and mozzarella filling.

What to Serve with Stuffed Chicken

This chicken pairs beautifully with simple Italian-inspired sides. Try serving it with:

- Roasted potatoes
- Creamy polenta
- Garlic mashed potatoes
- Roasted vegetables
- A simple green salad
- Crusty Italian bread

The melted cheese and savory mushroom-spinach filling also make this chicken delicious with a simple pan sauce or a spoonful of marinara on the side.

More Italian-Inspired Chicken Recipes

If you enjoyed this stuffed chicken breast, there are plenty more comforting chicken recipes to try. From easy weeknight dinners to classic Italian-American favorites, these recipes are perfect for bringing everyone to the table.

Looking for more chicken dinner ideas?

Try my **Chicken Marsala**, a classic favorite with tender chicken and a rich mushroom sauce. For something cozy and comforting,

my **Italian Holiday Chicken Soup** is filled with tender chicken, meatballs, and hearty greens. And if you're craving something creamy and satisfying, don't miss my **Chicken Valdostana chicken breasts** Chicken with Prosciutto and Fontina For more easy, flavorful meals, browse all of my **Italian-Inspired Recipes**—simple recipes made for home cooks and meant to be shared.

Kitchen Tools for This Recipe

You don't need a lot of special equipment to make this stuffed chicken, but a few basic kitchen tools make the process easier:

- **Meat mallet** – for pounding the chicken breasts evenly
- **Sharp chef's knife** – for butterflying the chicken
- **Large skillet** – for sautéing the mushrooms and spinach
- **9×13-inch baking dish** – for baking the stuffed chicken
- **Instant-read thermometer** – to check that the chicken reaches 165°F

Which one will you make next?

Stuffed Chicken Breast with Spinach, Mushrooms and Mozzarella



Boneless chicken breasts are filled with sautéed mushrooms and spinach, along with plenty of melty mozzarella. The chicken is rolled jelly-roll style, baked until tender and juicy, then topped with even more mozzarella and returned to the oven until the cheese is melted, bubbly, and gooey.

For the chicken

- 4 boneless, skinless chicken breasts
- 2 Tbsp. olive oil
- 1 Tbsp. Italian seasoning
- salt and pepper to taste

for the filling

- 2 Tbsp. olive oil
- 8 oz. mushrooms, cremini , button or baby portabellas thinly sliced
- 8 oz. fresh spinach
- 1 cup shredded mozzarella
- 1 Tbsp. minced garlic
- 1/2 cup grated parmesan
- salt and pepper to taste

for the topping

- 1 cup shredded mozzarella

1. ## Prepare the Mushroom and Spinach Filling

   Heat the olive oil in a skillet over medium heat. Add the sliced mushrooms and garlic and sauté until the mushrooms are tender and lightly browned.

   Add the spinach and cook just until wilted. Season with salt, pepper, and Italian seasoning. Remove from the heat and allow the mixture to cool slightly.

2. ## Prepare the Chicken

   Butterfly each chicken breast by carefully slicing horizontally through the thickest part, being careful not to cut all the way through.

   Open the chicken like a book and gently pound it to an even thickness. Season both sides with salt and pepper.

3. ## Fill and Roll

   Spread the mushroom and spinach mixture evenly over each chicken breast. Sprinkle with about 1 cup of the shredded mozzarella.

   Starting at one end, carefully roll each chicken breast into a tight cylinder, jelly-roll style. Secure with toothpicks.

   Place the chicken seam-side down in a lightly oiled baking dish.

4. ## Bake

   Bake in a preheated **375°F oven for 25–30 minutes**, or until the chicken reaches an internal temperature of **165°F**.

   sprinkle the mozzarella over the top of each chicken breast.

   Return to the oven for another **5–7 minutes**, or until the cheese is completely melted, bubbly, and golden.

   Let the chicken rest for about 5 minutes remove the toothpicks before slicing.

Don’t overfill the chicken. It can be tempting to add lots of filling, but too much will make the chicken difficult to roll

and can cause the filling to spill out during baking.

Main Course
Italian
Stuffed Chicken Breast Recipe

Classic Chicken Pot Pie with store-bought crust

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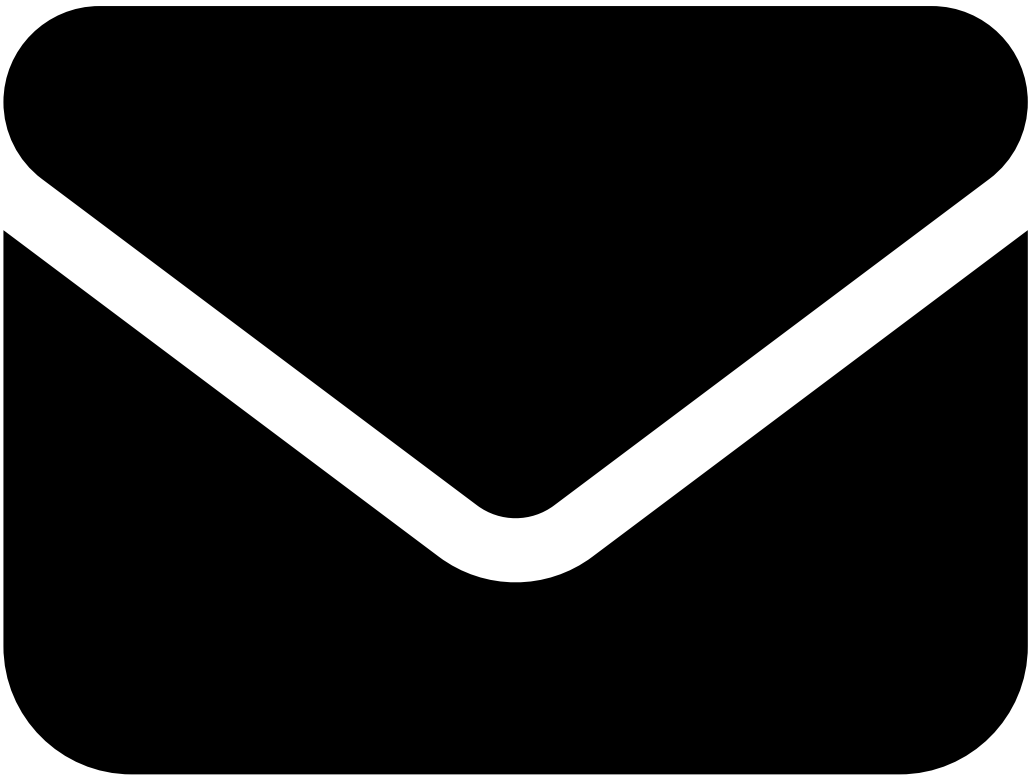




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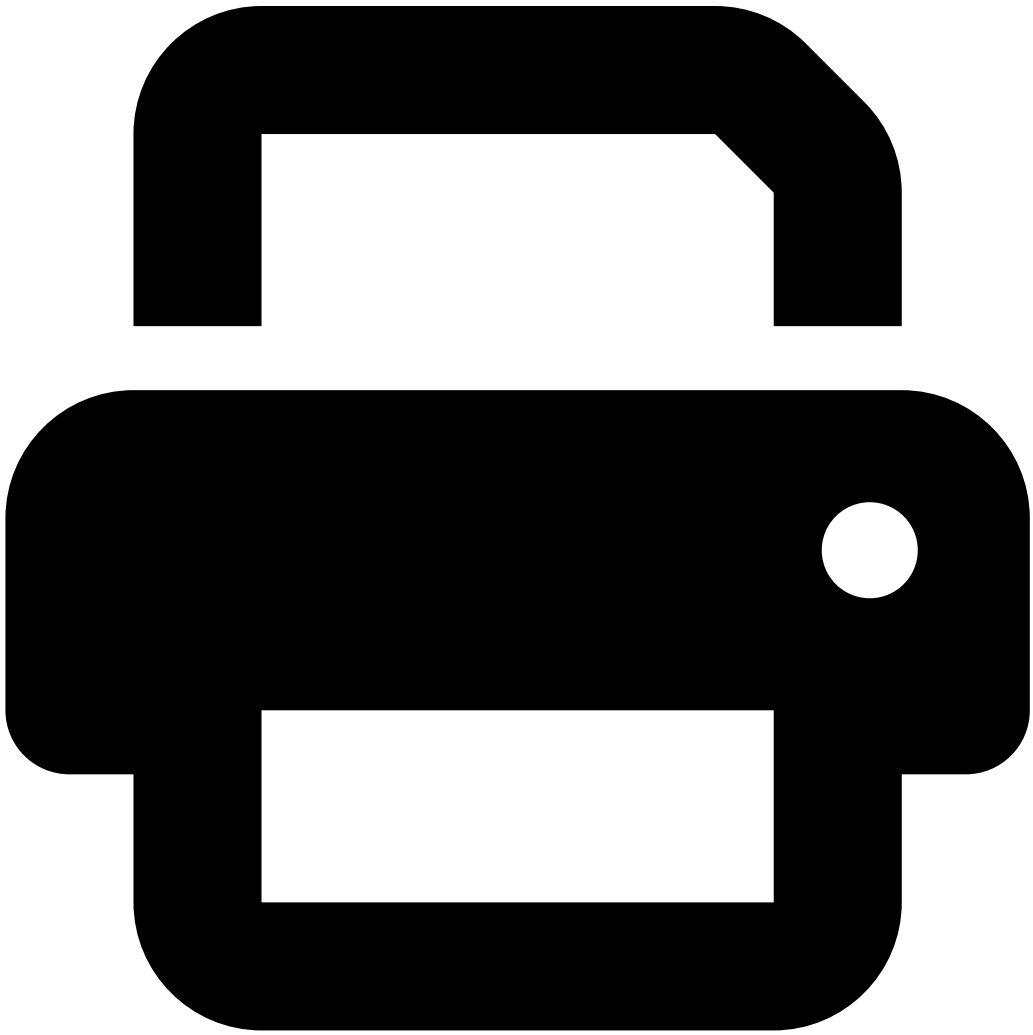

There’s something about a classic chicken pot pie that never goes out of style. It’s warm, comforting, and the kind of meal that makes everyone gather around the table.

Of the **eight eateries we owned over the years, two were diners**, and this chicken pot pie recipe comes straight from those diner days. Diner food has always had a special place in my heart. It was familiar, generous, comforting food—the kind of food people came in craving and returned for again and again.

This was one of those recipes.

I’ve adapted it slightly for the home kitchen, and I’m using a **store-bought refrigerated pie crust** for the topping. There’s no bottom crust here, just a creamy chicken and vegetable filling covered with a golden, flaky pastry crust.

It’s simple, hearty, and brings back a lot of memories for me.

Sometimes the recipes that stay with us the longest are the ones that remind us where we've been.

Why You'll Love This Chicken Pot Pie

- **Classic comfort food** with old-fashioned diner flavor
- Uses **store-bought pie crust** to make it easy
- A creamy homemade chicken gravy surrounds tender chicken and vegetables
- Everything bakes together in one dish
- It can be made with **leftover or rotisserie chicken**

Things to know about this Chicken Pot Pie recipe

Don't rush the gravy. Let the flour cook before adding the broth, and add the liquid slowly while stirring. This gives you a smooth, creamy filling.

Let the filling cool slightly. You don't want to put piping-hot filling underneath the refrigerated crust.

Give it time to rest. Those 10 minutes after baking allow the filling to settle and thicken so it doesn't run all over your plate.

Can I Make Chicken Pot Pie Ahead?

Yes. The chicken filling can be prepared a day ahead and refrigerated. When you're ready to bake, transfer the filling to your baking dish, allow it to sit out briefly, add the crust, and bake until the filling is hot and bubbling and the crust is golden.

What to Serve with Chicken Pot Pie

Because this is already a hearty meal, I like to keep the sides simple. A crisp **green salad**, steamed green beans, or roasted vegetables are all good choices.

And honestly, sometimes you don't need anything else. A big spoonful of chicken pot pie and that golden crust is dinner enough.

For an even easier version: If you have leftover roasted chicken or rotisserie chicken on hand, you can absolutely use it here instead of cooking the chicken breasts. It's a great way to turn leftovers into a completely new meal—and that's exactly the kind of practical cooking I love.

More Comfort Food Recipes You'll Love

If you love this classic chicken pot pie, here are a few more comforting recipes from my kitchen you might enjoy:

- **Chicken Francese** – Tender chicken in a bright, buttery lemon sauce.
- **Chicken Parmesan** – Crispy, cheesy, and always a family favorite.
- **Italian Wedding Soup** – A cozy bowl filled with tender meatballs, greens, and pasta.
- **Classic Minestrone soup**– A comforting classic that's perfect for a chilly day.
- **Creamy Chicken and Mushroom Recipe** – Tender chicken in a rich, savory mushroom sauce.

Chicken Pot Pie with a Store-Bought Crust



This classic chicken pot pie is a comforting diner-style favorite made with tender chicken breast, carrots, celery, peas, and a creamy homemade gravy, all topped with a golden, flaky store-bought pie crust. It’s an easy homemade dinner with plenty of old-fashioned comfort—and you can make it even easier by using leftover or rotisserie chicken.

- 2 large boneless, skinless chicken breasts
- 1 sheet refrigerated store-bought pie crust
- 4 Tbsp. butter
- 1 cup yellow onion, diced
- 1 cup carrots, peeled and diced
- 1 cup celery, diced
- 1 cup potatoes, diced
- 1 cup fresh, or frozen peas
- 1/3 cup flour
- 2 cups chicken stock
- 1 cup whole milk
- 1 tsp. dried or fresh thyme
- salt and pepper to taste
- 1 egg for egg wash

1. **Cook the vegetables.** Melt the butter in a large saucepan over medium heat. Add the diced carrots, onion, potatoes, and celery. Cook until the vegetables are soft

and the onion is translucent, about **6–8 minutes**.

2. **Add the chicken.** Cut the raw chicken breasts into bite-size cubes and add them to the saucepan with the vegetables. Cook, stirring occasionally, until the chicken is cooked through and no longer pink in the center.

3. **Make the creamy filling.** Sprinkle the flour over the chicken and vegetables and stir well to coat. Cook for **1–2 minutes**. Slowly add the chicken broth, stirring constantly, then add the milk, salt, pepper, and thyme. Continue cooking until the potatoes are tender and the filling is thick and creamy.

4. **Add the peas.** Stir in the frozen or fresh peas at the very end and cook for just a few minutes, until heated through. Remove from the heat and let the filling cool slightly.

5. **Add the crust.** Transfer the filling to a deep-dish pie plate. Place the store-bought pie crust over the top and crimp the edges around the dish. Cut a few slits in the center of the crust to allow steam to escape. Brush the crust with beaten egg.

6. **Bake.** Bake at **400°F for 25–30 minutes**, or until the crust is golden brown and the filling is bubbling around the edges. Let the pot pie rest for **10 minutes** before serving.

Recipe Notes

- Store leftovers covered in the refrigerator for up to **3–4 days**.
- Reheat individual portions in the oven or microwave.

- The filling can be made ahead and refrigerated before assembling the pie.
- For the best crust, bake directly from the refrigerator rather than letting the assembled pie sit at room temperature for too long.

Main Course
Mediterranean
classic chicken pot pie recipe

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15 Italian Tomato Recipes to Make with Fresh Summer Tomatoes

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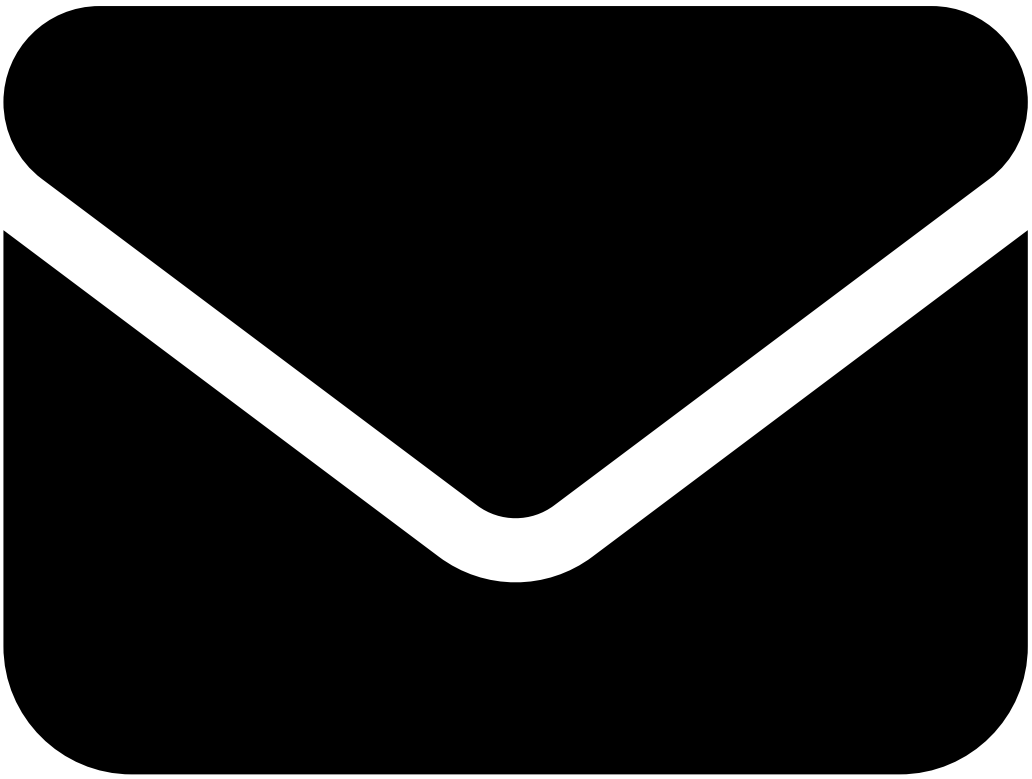




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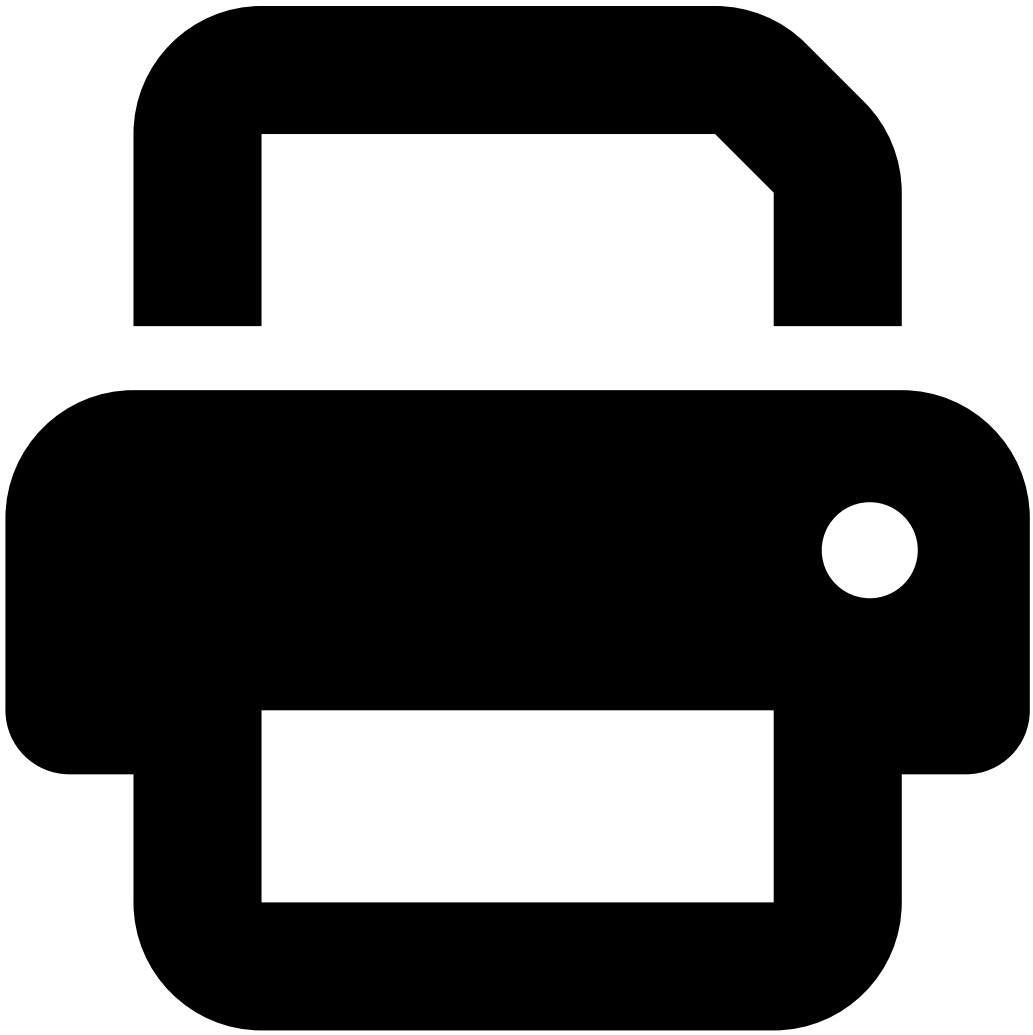


August is tomato season, and there is nothing quite like a perfectly ripe summer tomato. Juicy, sweet, and full of flavor, fresh tomatoes are one of the ingredients I look forward to most this time of year.

Growing up in Italy, tomatoes were a part of summer cooking in so many different ways. Sometimes they were the star of the dish, and other times they were simply combined with a few other seasonal ingredients to create something delicious.

That’s the beauty of Italian cooking: when your ingredients are at their best, you don’t need to do much to them.

If your garden is overflowing with tomatoes right now, or you just brought home a beautiful basket from the farmers market, these Italian tomato recipes are a delicious way to enjoy them while they’re at their peak.

From simple tomato salads and bruschetta to pasta, baked

tomatoes, and easy summer dinners, here are 15 Italian-inspired recipes to make this August.

Easy Italian Tomato Salad with Heirloom Tomatoes

When summer tomatoes are perfectly ripe, sometimes the simplest preparation is the best. This Italian tomato salad combines juicy heirloom tomatoes with fresh basil, oregano, olive oil, salt, and pepper. It’s an easy summer side dish that lets the tomatoes do all the work.GO TO RECIPE

Classic Italian Tomato Bruschetta

Fresh tomatoes, basil, garlic, good olive oil, and toasted rustic bread come together in this classic Italian bruschetta. It’s one of those recipes that is especially delicious in August, when tomatoes are sweet and at their peak.

GO TO RECIPE

Caprese Spaghetti with Roasted Tomato Sauce

This pasta combines roasted summer tomatoes, garlic, fresh mozzarella, basil, and spaghetti. Roasting the tomatoes concentrates their sweetness and creates a flavorful sauce that’s perfect for a summer pasta dinner.GO TO RECIPE

Oven-Baked Tomatoes Oreganata

This is one of my favorite ways to use an abundance of summer tomatoes. Ripe tomatoes are topped with seasoned breadcrumbs, Parmesan, garlic, oregano, and olive oil, then baked until

tender and golden.

It’s simple, rustic Italian cooking at its best.GO TO RECIPE

Authentic Italian Stuffed Tomatoes with Rice and Potatoes

Known as *Pomodori Ripieni di Riso*, these Roman-style stuffed tomatoes are filled with rice, garlic, basil, and the tomatoes’ own juices, then baked with potatoes underneath.

The potatoes soak up all those delicious tomato juices, making this a complete and satisfying summer meal.GO TO RECIPE

Sugo Crudo – No-Cook Italian Tomato Sauce

When summer tomatoes are at their peak, this simple *Sugo Crudo* is one of the best ways to enjoy them. This no-cook Italian tomato sauce combines ripe tomatoes with olive oil, garlic, and fresh basil for a fresh, vibrant sauce that lets the natural sweetness of the tomatoes shine.

It’s delicious tossed with pasta or served with crusty bread for an easy taste of Italian summer.GO TO RECIPE

Authentic Pasta Portofino

Pasta Portofino brings together two of summer’s best flavors: fresh tomatoes and basil pesto. Cherry tomatoes create a light sauce that’s tossed with spaghetti, basil, pine nuts, and Parmigiano Reggiano.

It’s bright, simple, and ready in about 30 minutes.GO TO RECIPE

One-Pan Italian Chicken with Peppers and Tomatoes

Tender chicken, sweet peppers, juicy cherry tomatoes, garlic, and marinara come together in one skillet in this easy Italian-inspired dinner. Fresh mozzarella is added at the end for a melty finish.

It’s exactly the kind of simple meal that’s perfect for summer.GO TO RECIPE

Italian Chicken Breast Pomodoro

Chicken and tomatoes are a natural combination, and this easy Chicken Pomodoro is a great way to enjoy them together. The tomato-based sauce keeps the chicken tender while adding plenty of fresh Italian flavor.GO TO RECIPE

Italian Green Beans and Tomatoes

This is a classic Italian summer side dish that I grew up eating. Fresh green beans are gently cooked with tomatoes, garlic, onion, olive oil, and Italian parsley until everything comes together into a simple, flavorful dish.

It’s especially good when both the tomatoes and green beans are coming straight from the garden.GO TO RECIPE

Italian Potatoes, Tomatoes and Green Beans

Another simple Italian vegetable dish that makes the most of summer produce. Potatoes and green beans are combined with tomatoes, garlic, onion, olive oil, and marinara for a rustic side dish that can easily become a light meal.GO TO RECIPE

Ciambotta Italian summer vegetable Stew

Zucchini, potatoes, and tomatoes come together in this easy Italian vegetable stew. The tomatoes create a light, flavorful sauce while fresh parsley finishes the dish.

It’s a wonderful example of how Italian cooking turns a few seasonal vegetables into something satisfying.GO TO RECIPE

Traditional Melanzane a Funghetto

This Neapolitan eggplant dish is another wonderful way to use summer tomatoes. Eggplant and tomatoes come together in a simple preparation that’s full of Southern Italian flavor.

It’s rustic, seasonal, and exactly the kind of dish I love making when summer vegetables are abundant.GO TO RECIPE

Cod Puttanesca

Flaky cod simmered in a bold Italian tomato sauce with olives, capers, garlic, and anchovy makes this a quick and flavorful summer dinner.

The bright tomato sauce gives the delicate fish plenty of flavor without making the dish feel heavy.GO TO RECIPE

Italian Orecchiette with Sausage and Cherry Tomatoes

This Italian Orecchiette with Sausage and Cherry Tomatoes is an easy, flavorful pasta that makes the most of sweet summer cherry tomatoes. Juicy tomatoes are cooked with Italian sausage and tossed with orecchiette for a satisfying pasta

dinner that comes together with simple ingredients.

It’s hearty enough for a weeknight meal but still feels light and summery thanks to the fresh cherry tomatoes.

Tips for Choosing the Best Summer Tomatoes

The best tomato recipes start with the best tomatoes. Look for tomatoes that are fragrant, heavy for their size, and ripe without being overly soft.

For salads and bruschetta, I love using heirloom or vine-ripened tomatoes. Roma and plum tomatoes are excellent for sauces and baked dishes because they have a firmer texture and less water.

And when tomatoes are truly at their peak, don’t overcomplicate them. Good olive oil, fresh basil, garlic, salt, and pepper can be all you need.

How to Store Fresh Tomatoes

Keep tomatoes at room temperature until they’re ripe and ready to eat. I prefer not to refrigerate them because the cold can affect their flavor and texture.

If you have more tomatoes than you can use, make a batch of fresh tomato sauce, roast them, or preserve them so you can enjoy that summer flavor later.

Make the Most of Tomato Season

August is the time to take advantage of fresh tomatoes while they’re at their sweetest and most flavorful.

Whether you’re making a simple tomato salad, piling tomatoes

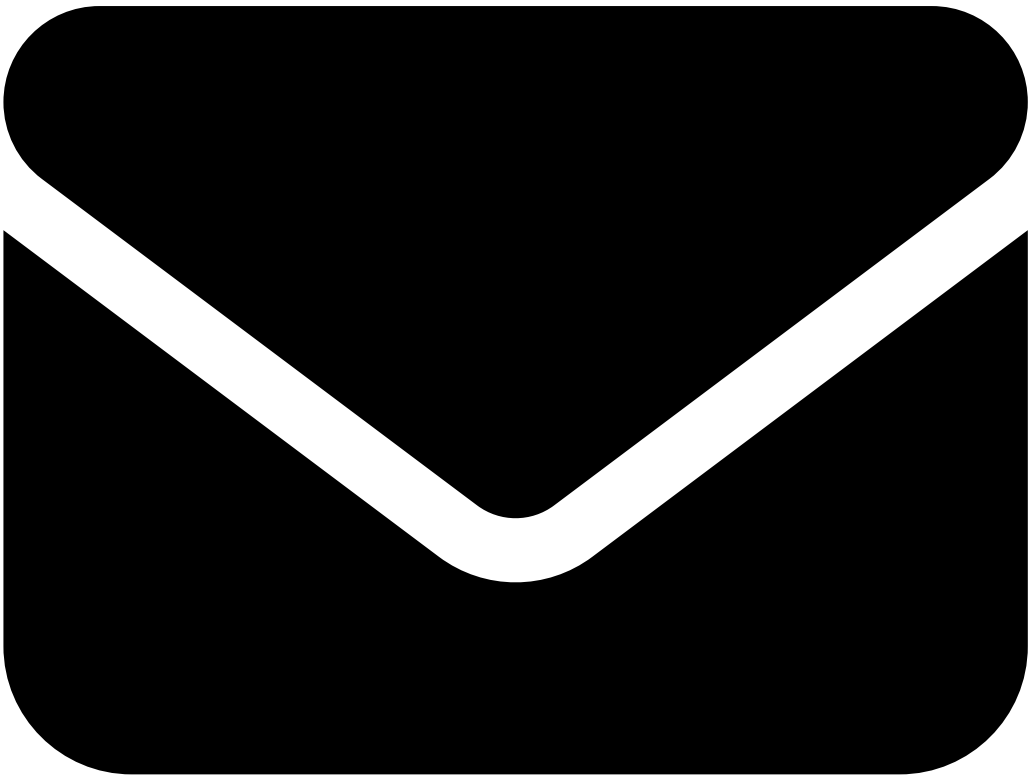
onto crusty bread for bruschetta, tossing them with pasta, or turning a basketful into homemade tomato sauce, these recipes are all about keeping things simple and letting seasonal ingredients shine.

So grab those summer tomatoes and start cooking. **Italian summer cooking doesn’t have to be complicated—it just needs good ingredients.**GO TO RECIPE

Easy Italian Chicken Breast Pomodoro Recipe

Easy Italian Chicken Breast Pomodoro Recipe This post may contain affiliate links, that help support this blog. If you make a purchase through these links, I may earn a commission—at no cost to you. For more information read my disclosure policy.





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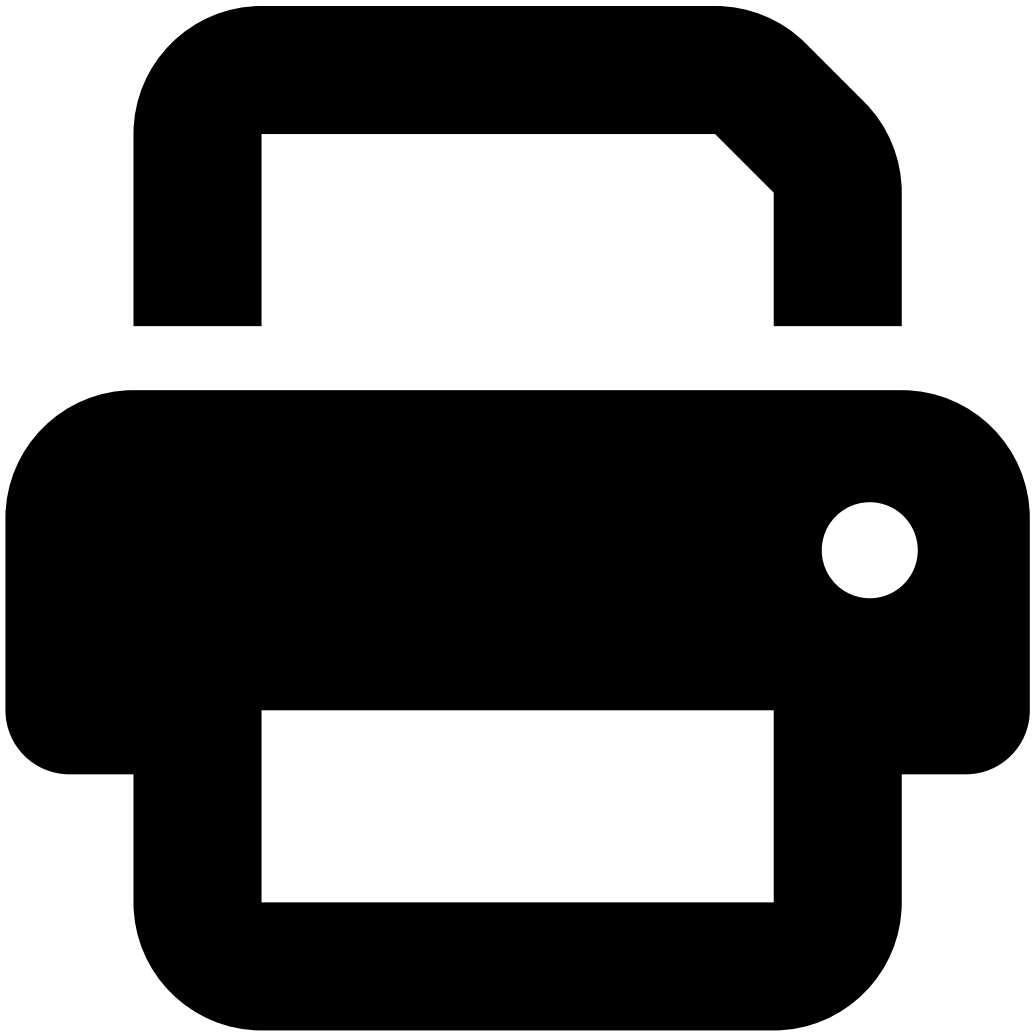

When cherry tomatoes start overflowing in the garden, I know exactly what I’m making first — this Chicken Breast Pomodoro. It takes me right back to Tuscany, where meals weren’t complicated, they were seasonal. You cooked what you had, and you let it shine.

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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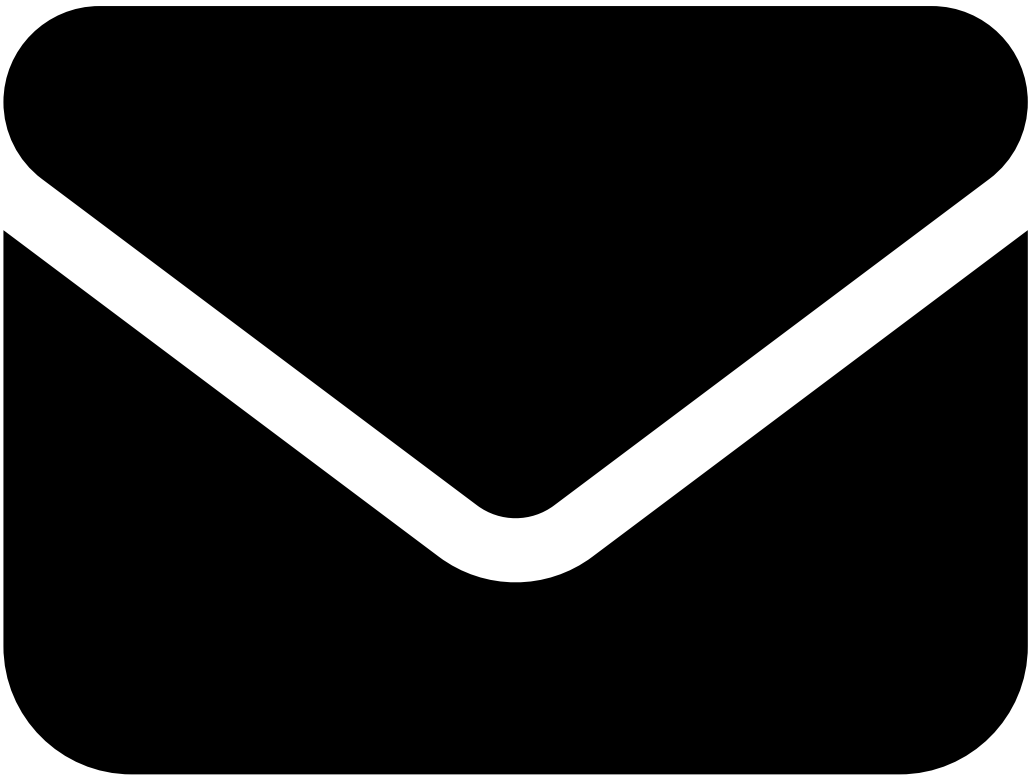




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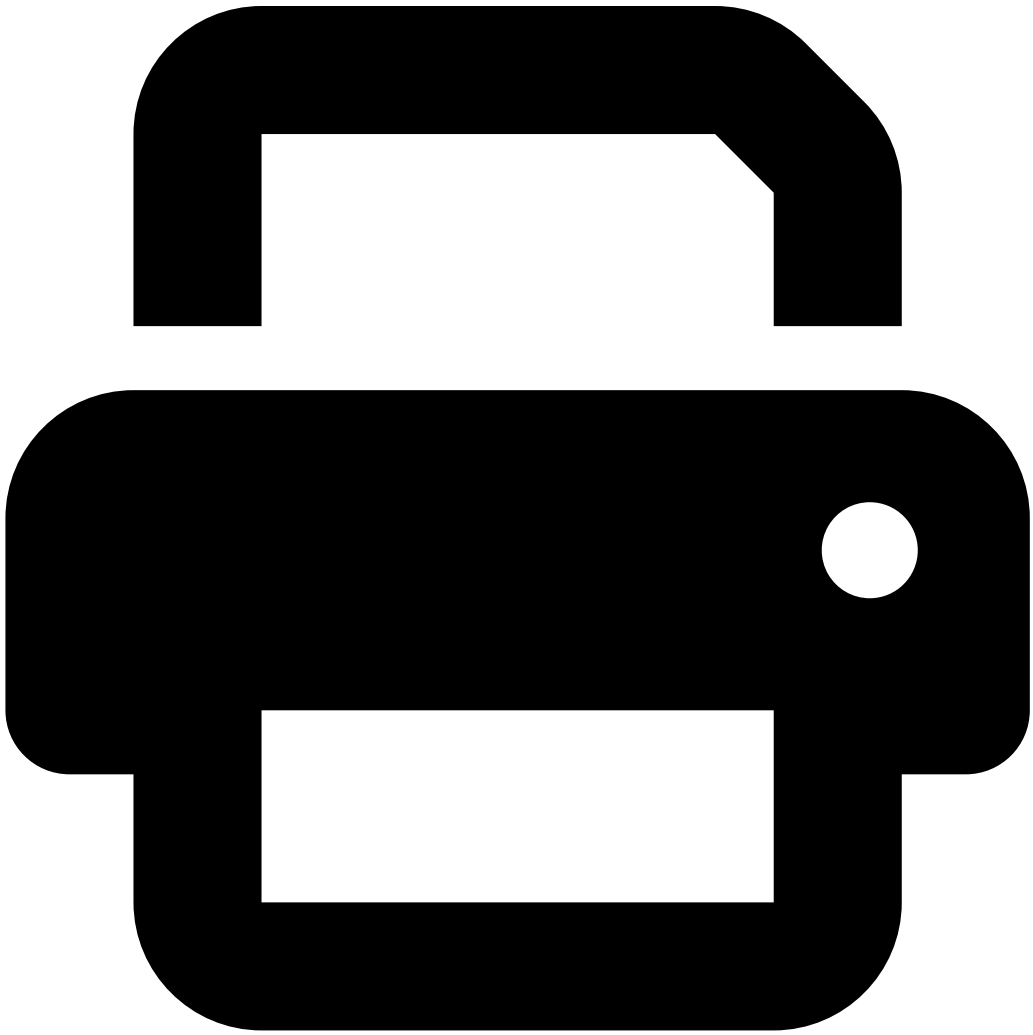

This Chicken Puttanesca transforms a classic Italian pasta sauce into a hearty, flavor-packed dinner. Tender chicken breasts are simmered in a savory tomato sauce with garlic, olives, capers, and a touch of red pepper flakes. It’s the kind of rustic Italian meal that delivers bold flavor with simple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

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15 Weeknight Italian Meals: Easy Recipes in Under 45 Minutes

15 Weeknight Italian Meals: Easy Recipes in Under 45 Minutes

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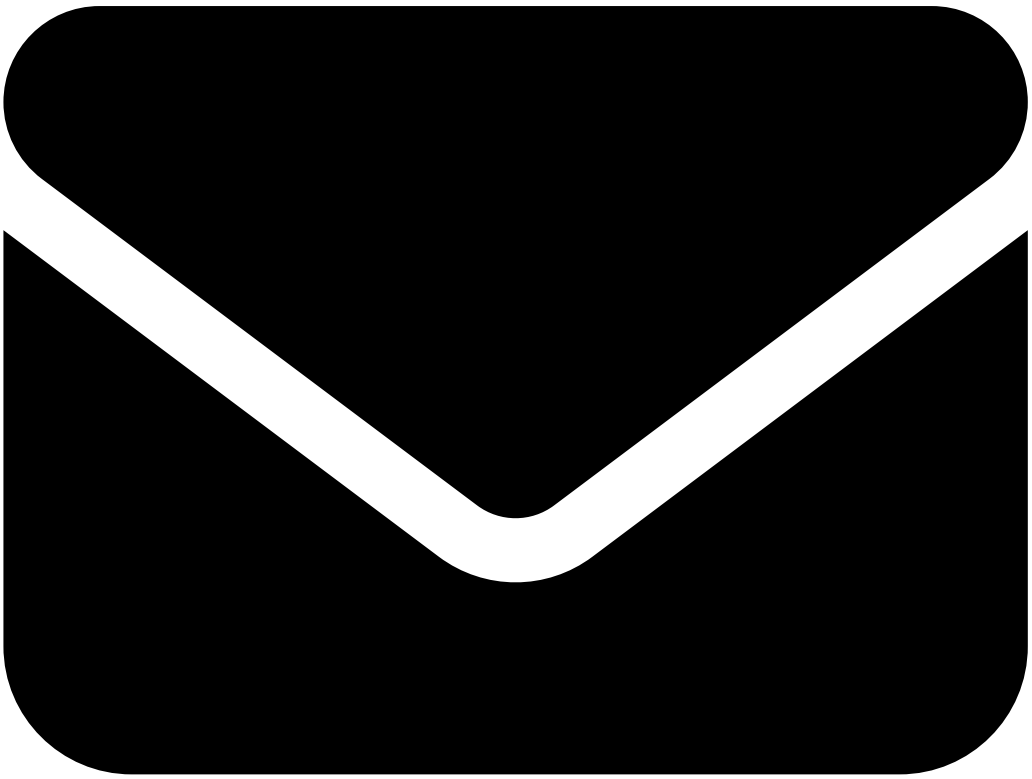




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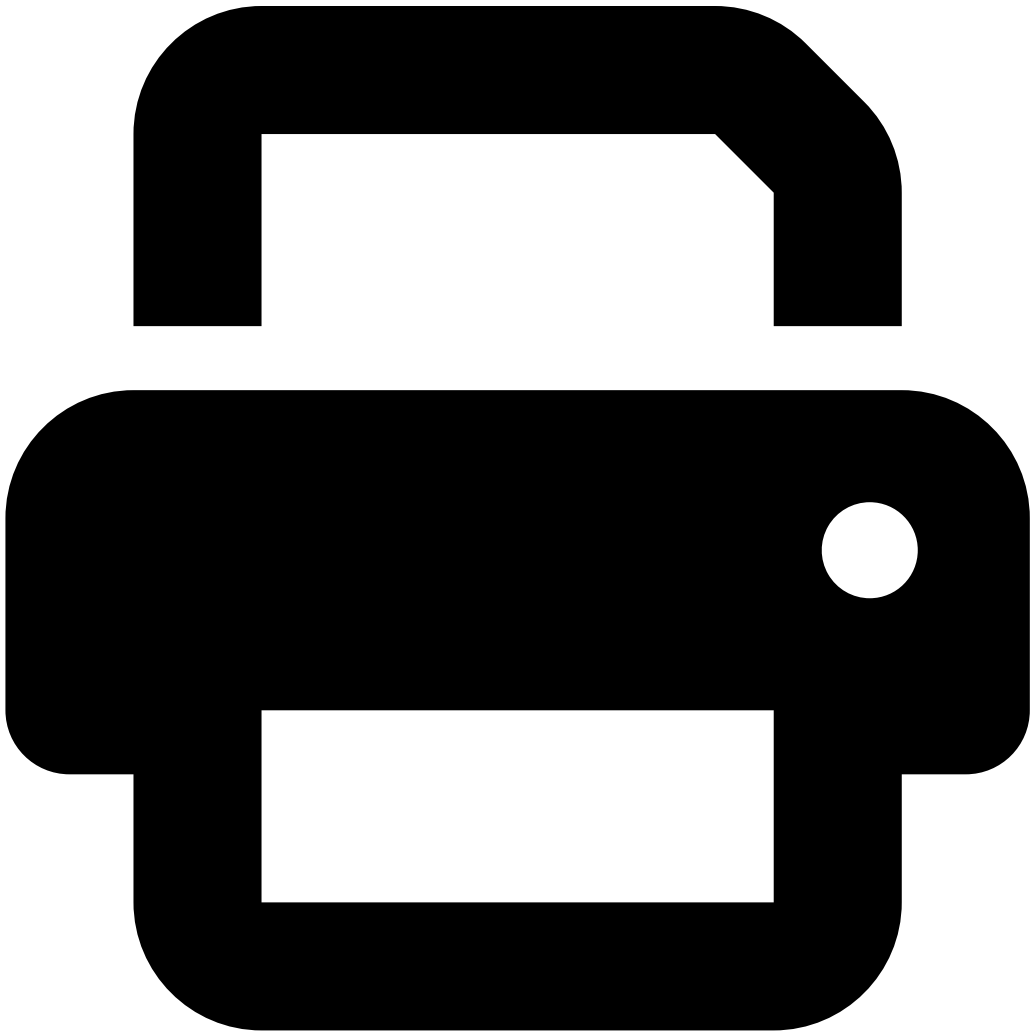

Weeknight cooking doesn’t need to be complicated to be good. Some of the best Italian meals are built on simple ingredients, cooked well, and brought to the table without overthinking it.

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 cookGO 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 ae 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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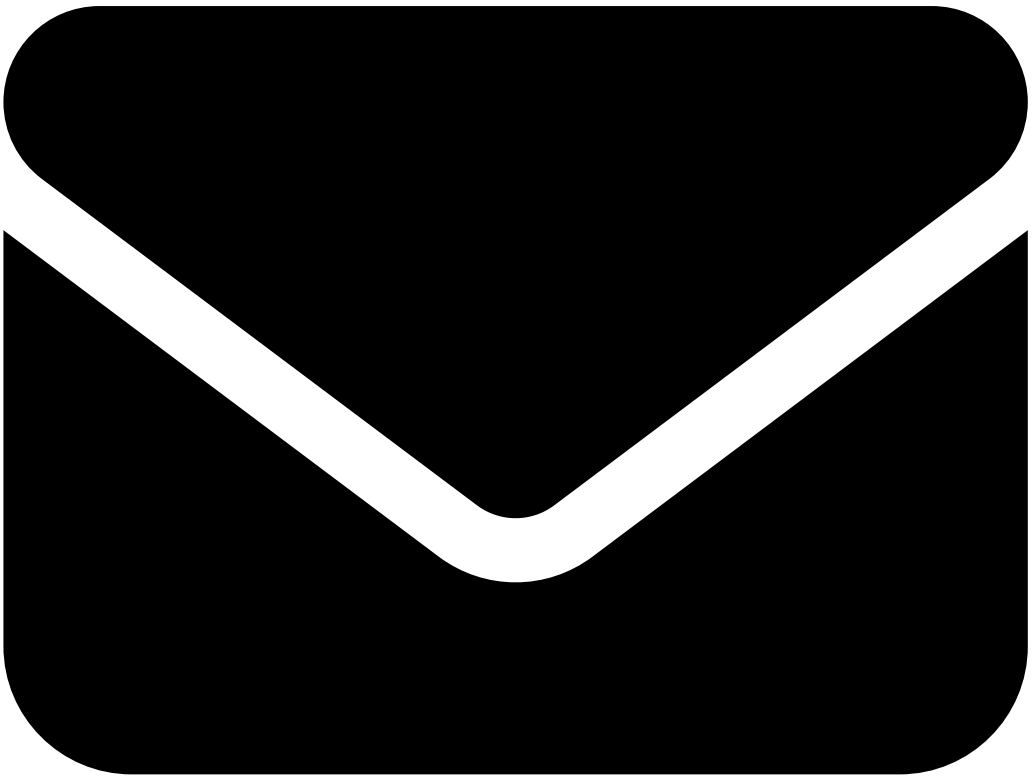




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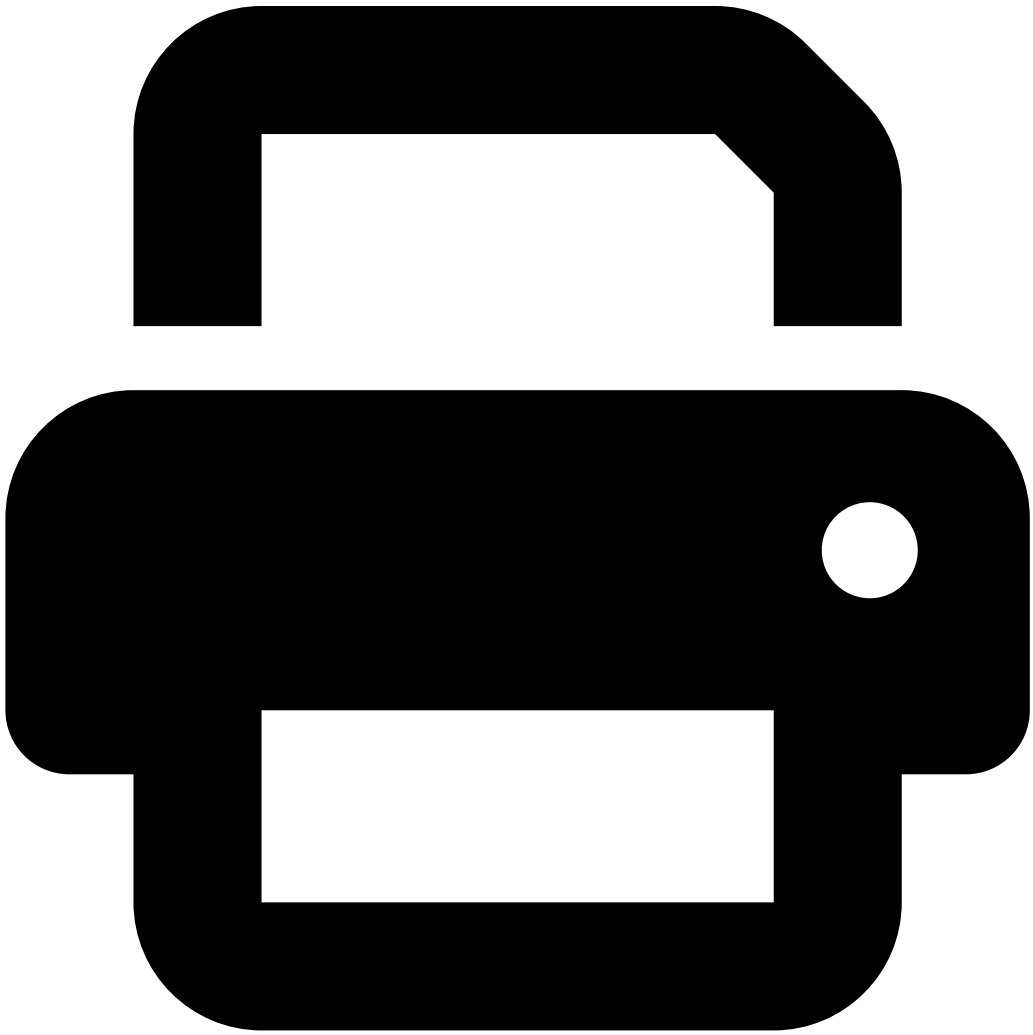

10 Easy Italian-Inspired Chicken Dinners

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

Tennder 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