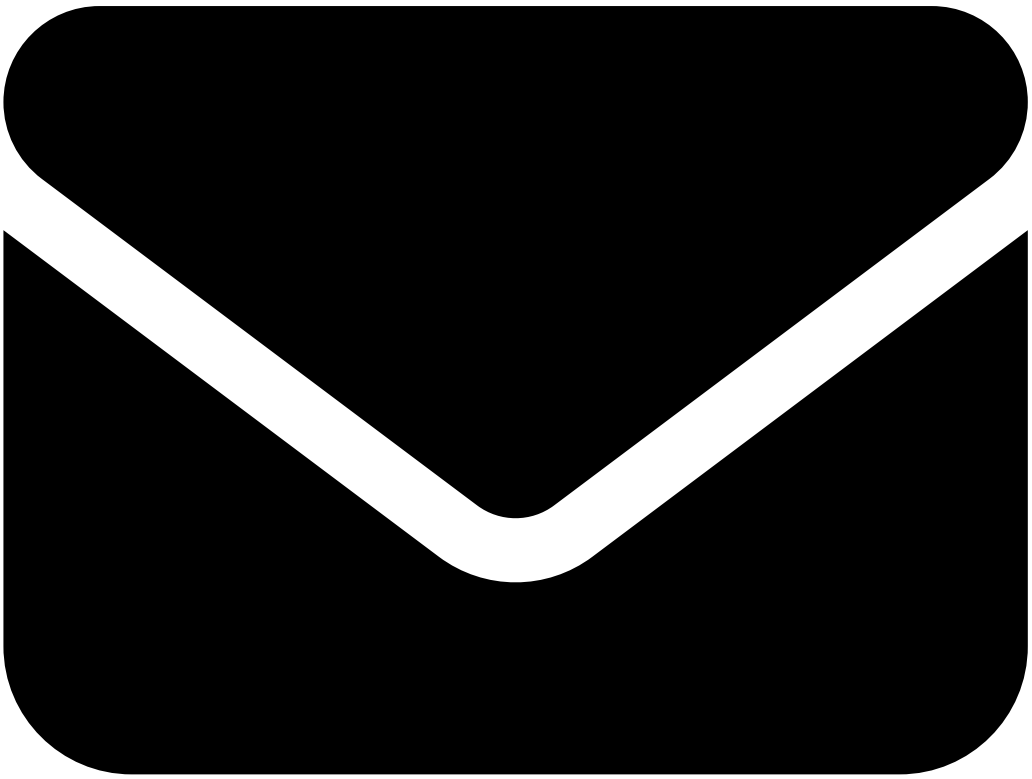
Prosciutto-Wrapped Chicken Fingers with Hot Honey

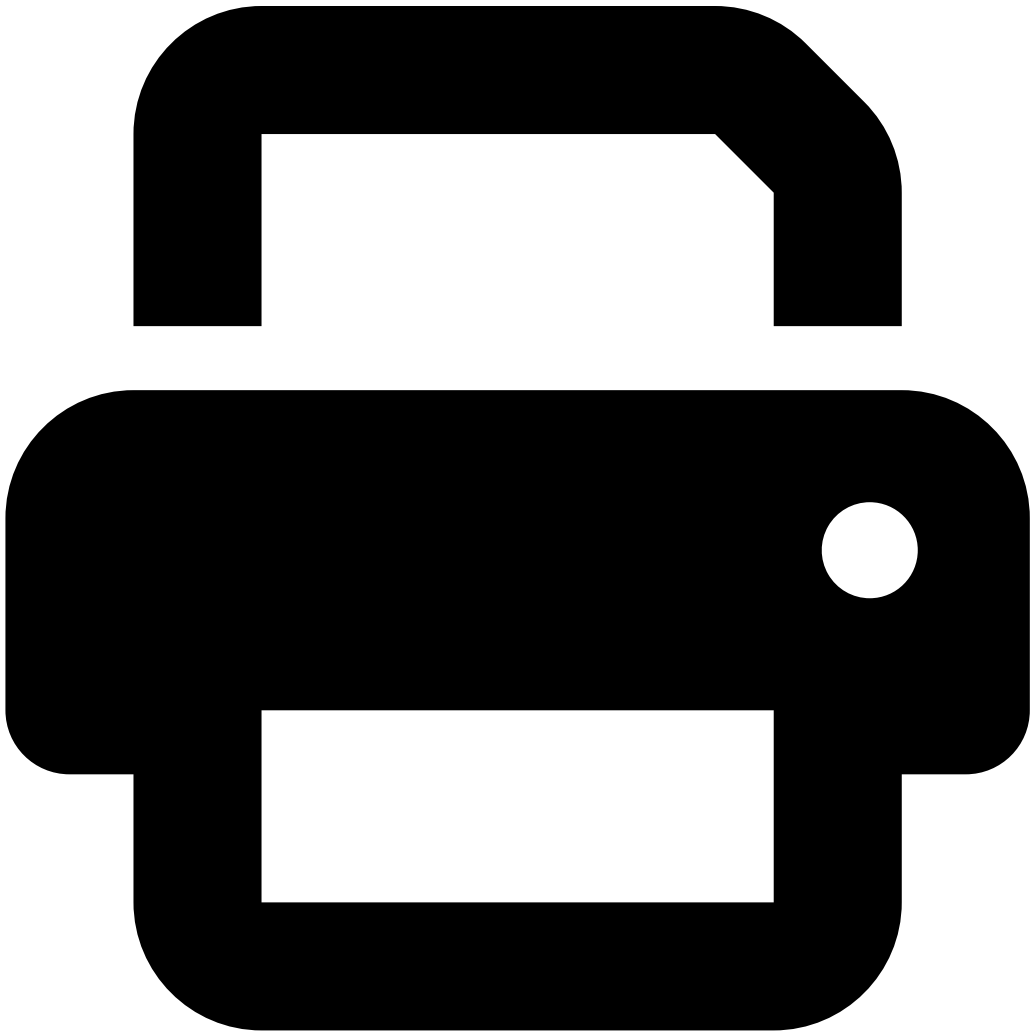
Prosciutto-Wrapped Chicken Fingers with Hot Honey

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SMS



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.

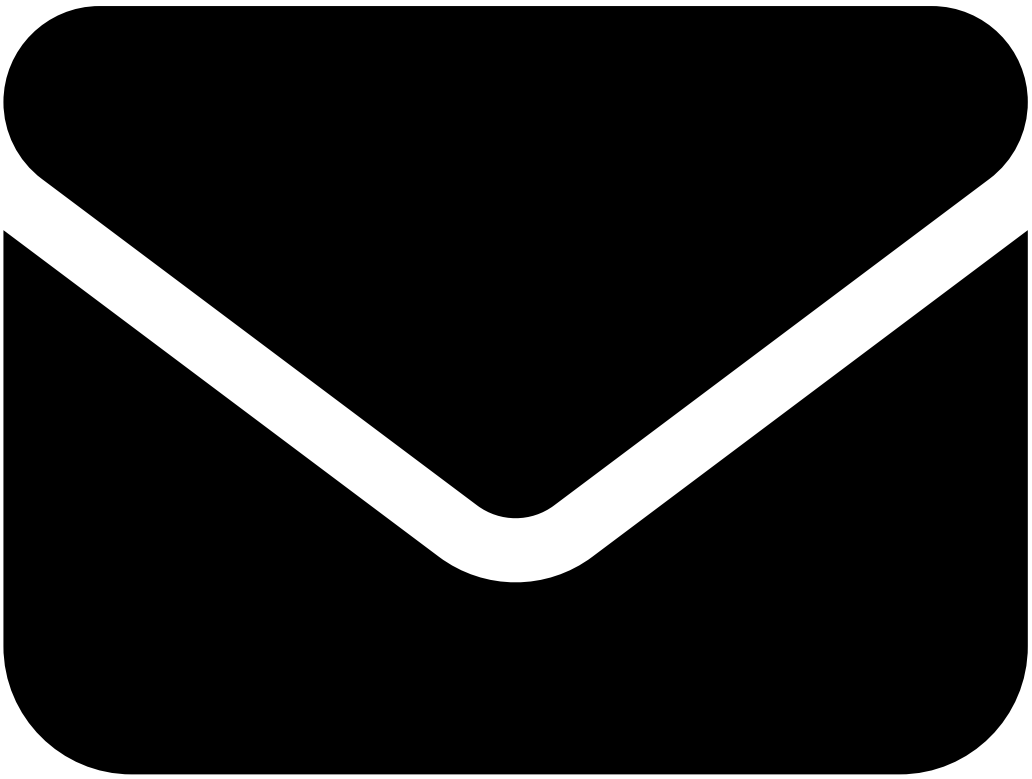
Appetizer
Italian
prosciutto-wrapped chicken fingers

Milanese-Style Stuffed Chicken Breasts

Milanese-Style Stuffed Chicken Breasts

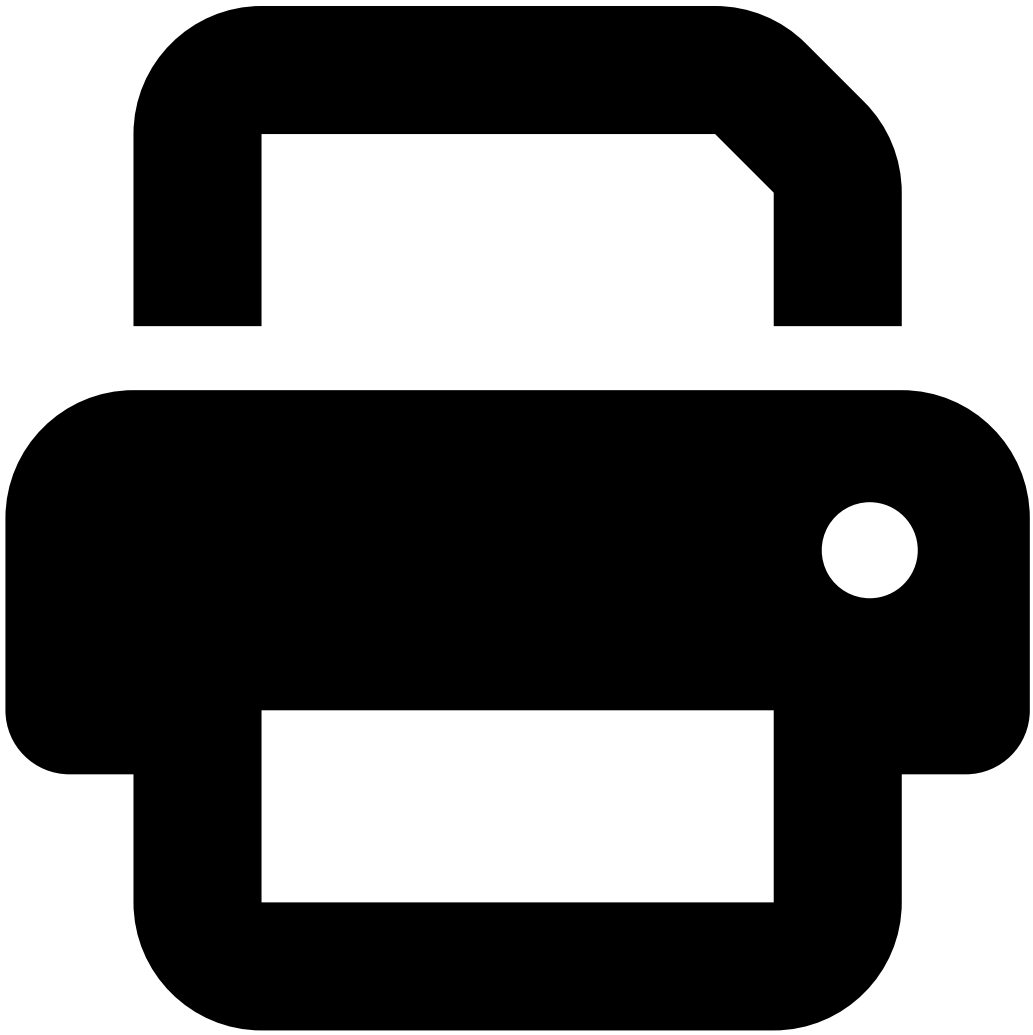
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SMS



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
- ½ 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
- ½ 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

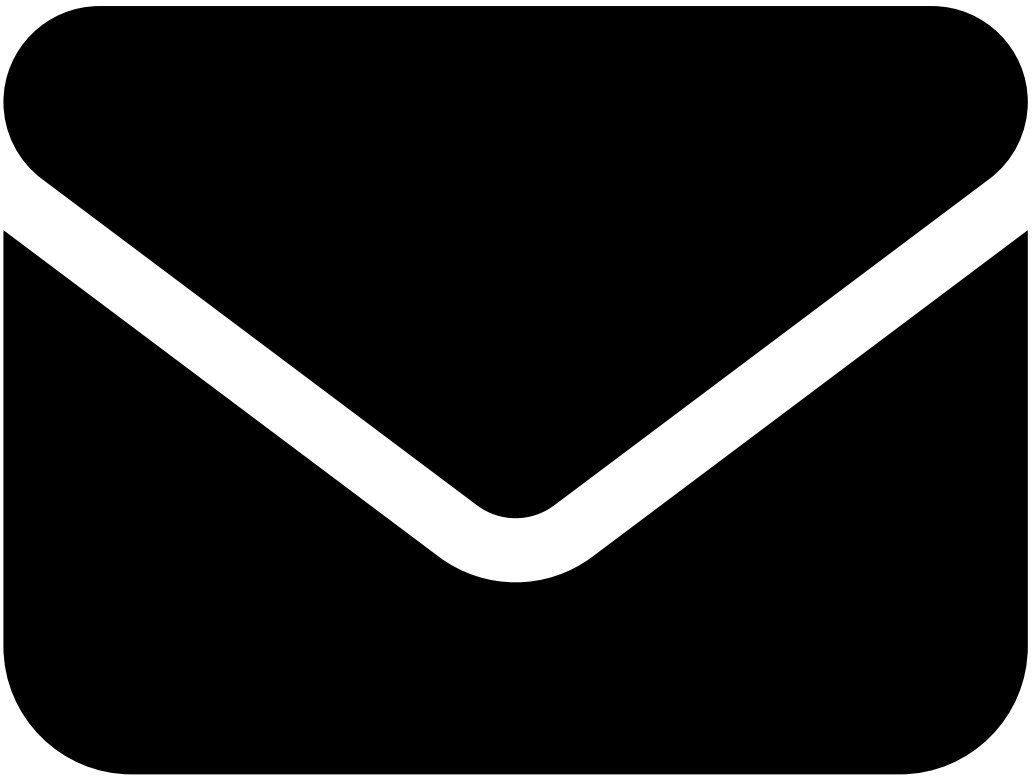
Main Course
Italian
Italian stuffed chicken breast, chicken Milanese recipe,

Stuffed Chicken Breasts with Mushroom Gravy

Stuffed Chicken Breasts with Mushroom Gravy

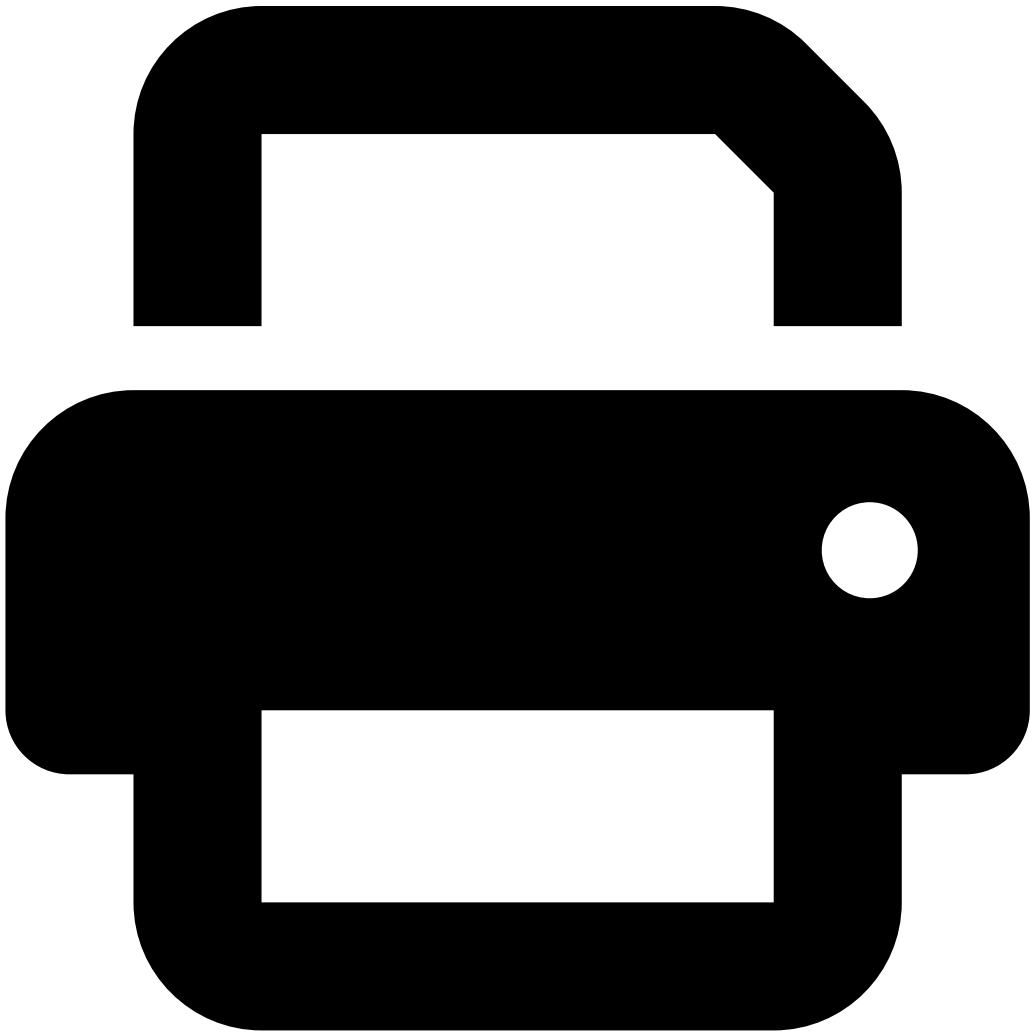
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SMS



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 ¼-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 ¼ to ⅓ 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
stuffed chicken breasts, chicken with mushroom gravy, easy stuffed chicken recipe,

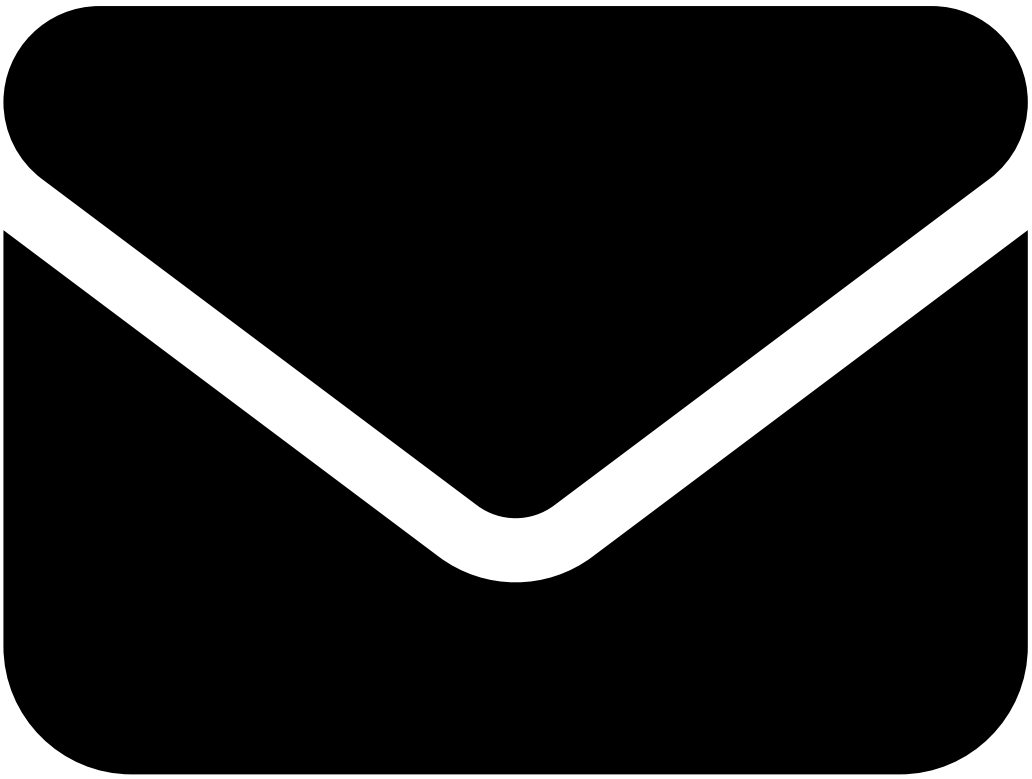
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Creamy Italian Pan Chicken and Potatoes

Creamy Italian Pan Chicken and Potatoes

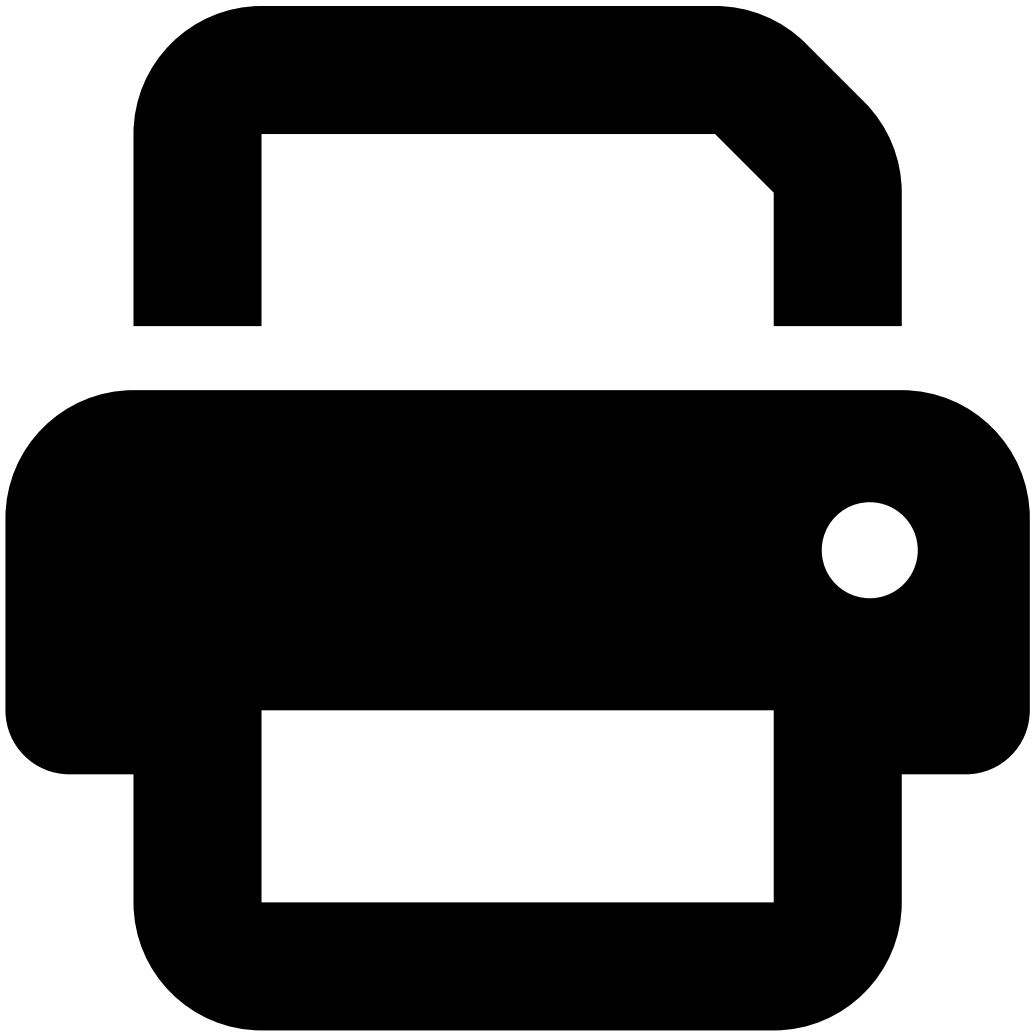
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SMS



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
- ½ cup dry white wine (for deglazing)
- ¾ 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

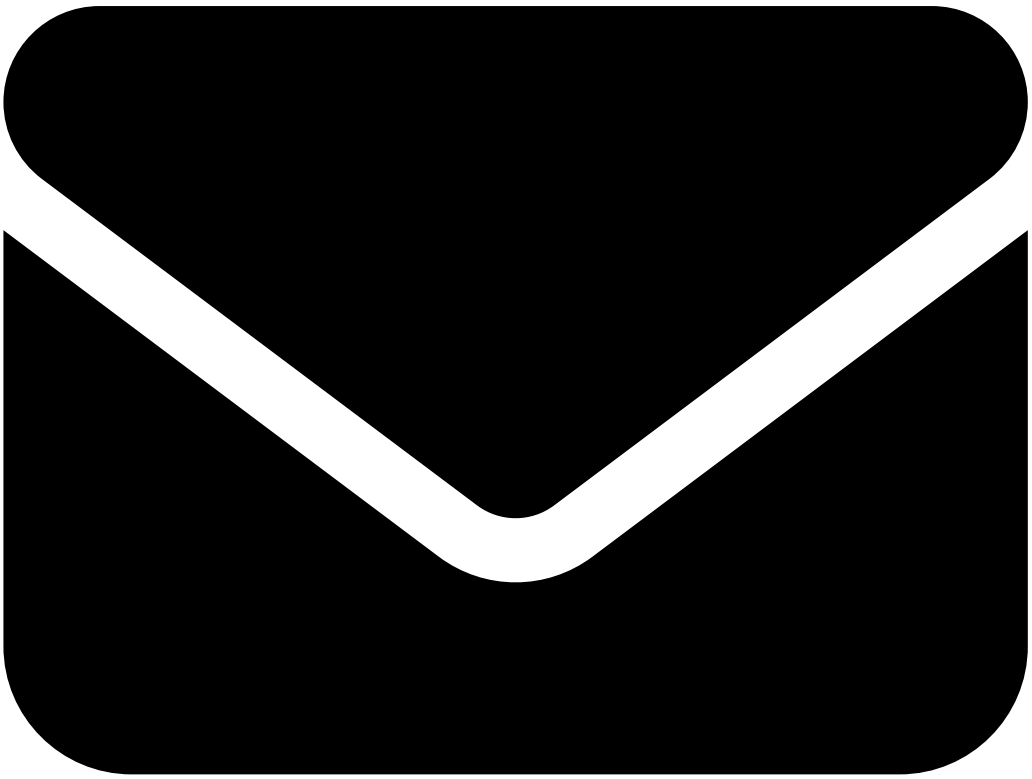
Creamy Chicken Breast with Mushrooms

Creamy Chicken Breast with Mushrooms

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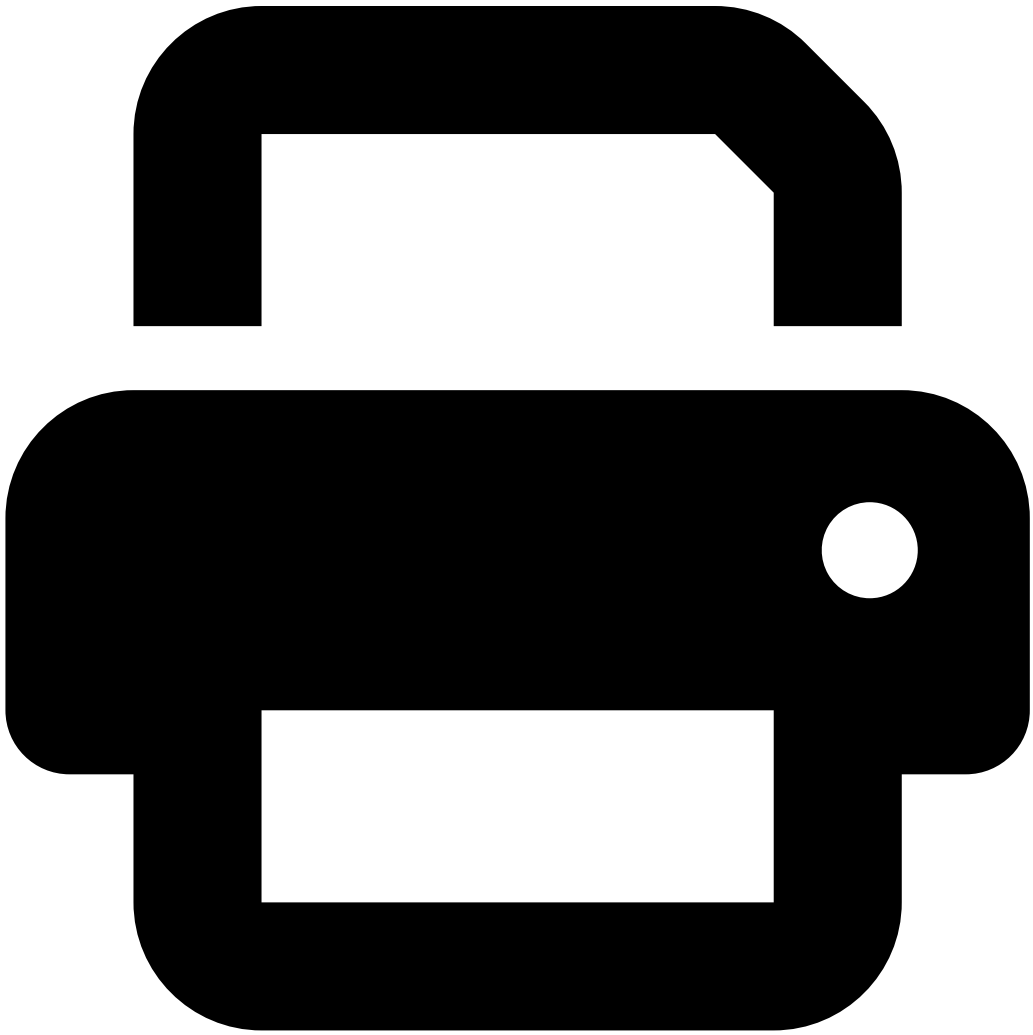









SMS



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 ½ teaspoon dried)
- 1/2 cup white wine
- 1/2 cup chicken broth
- 1 cup heavy cream
- 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

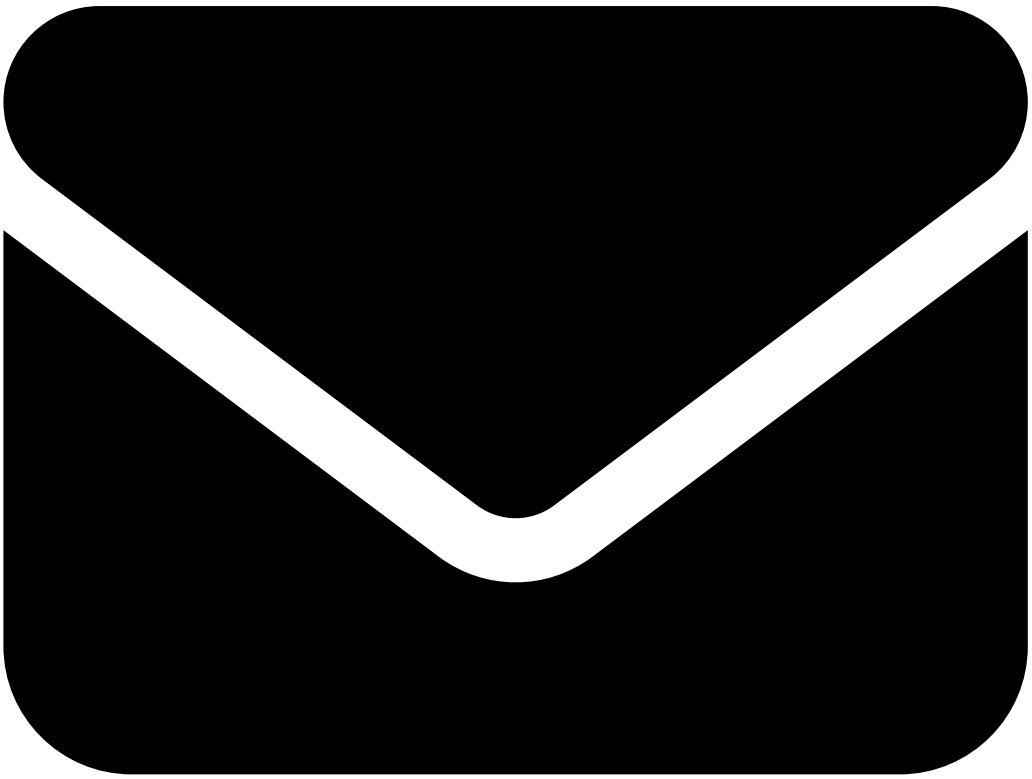
Main Course
Italian
Italian inspired chicken recipes

Italian Chicken and Rice Recipe

Italian Chicken and Rice Recipe

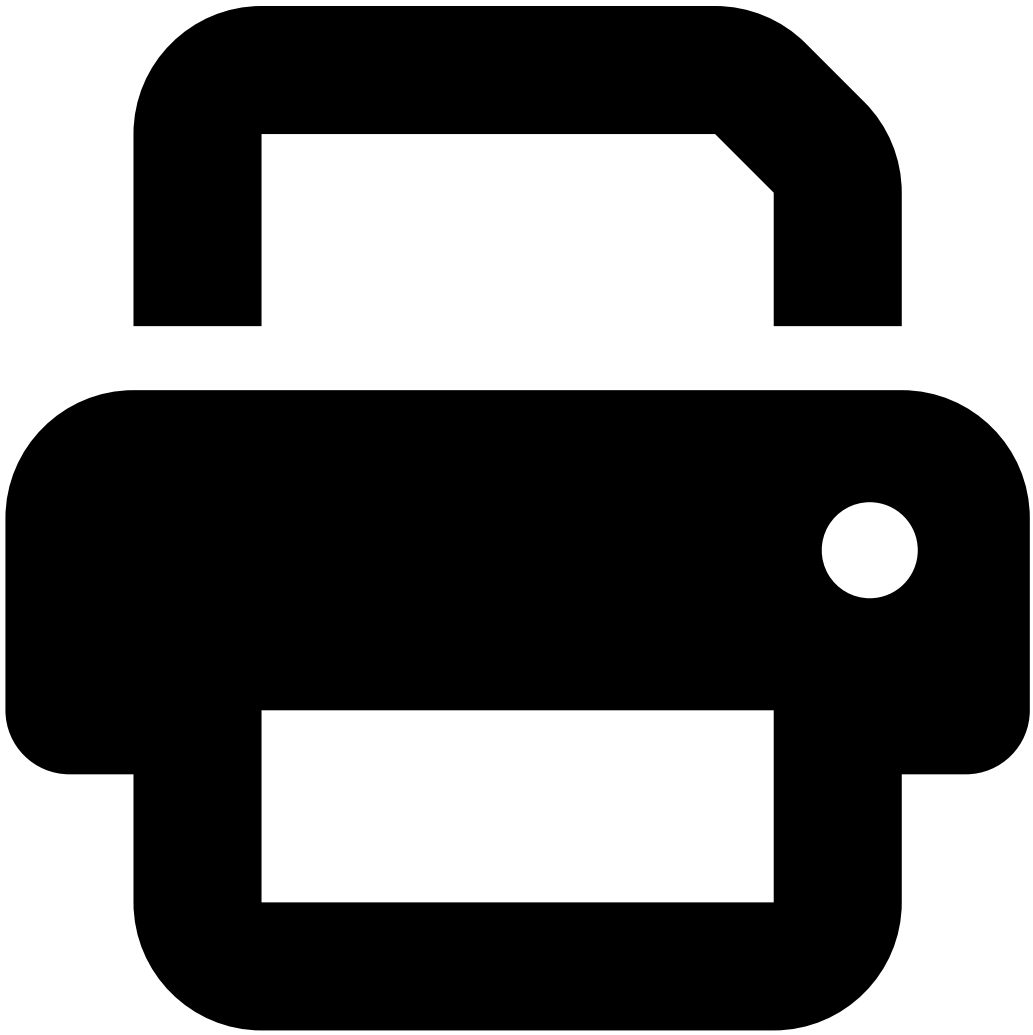
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There’s nothing more comforting than a pot of chicken and rice simmering away in the kitchen. This Italian Chicken and Rice (*Pollo e riso)* is one of those humble Italian meals that takes simple ingredients—chicken, rice, a little onion, and garlic—and 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.

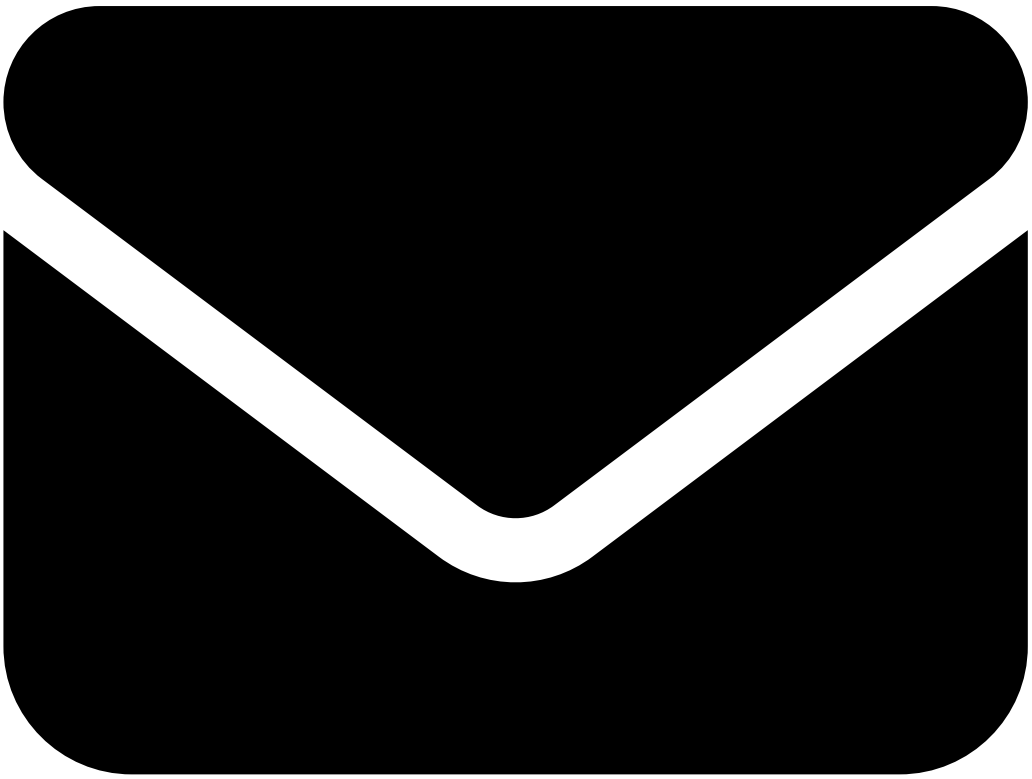
Main Course
Italian

Chicken Meatballs with Marry Me Orzo

Chicken Meatballs with Marry Me Orzo

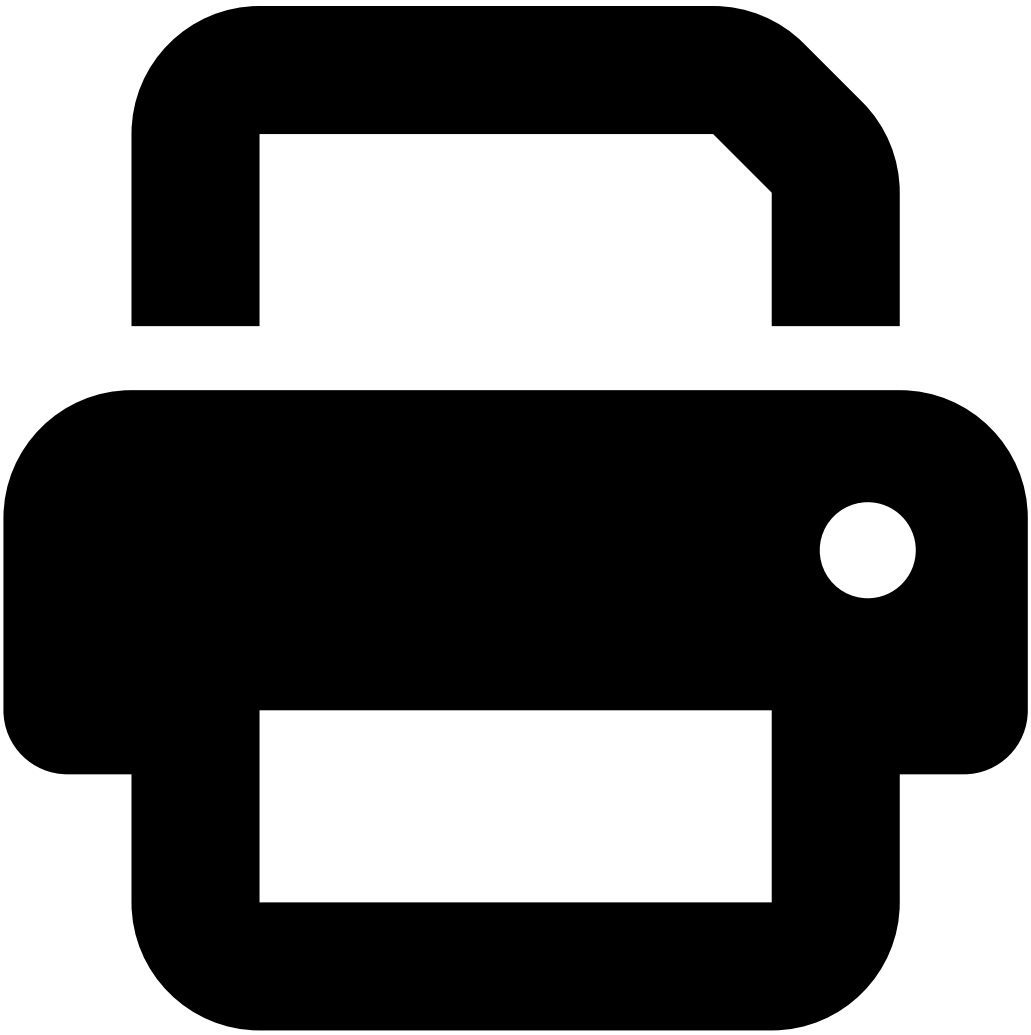
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SMS



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.

The name *"Marry Me Orzo"* comes from the idea that the flavors are so irresistible, they just might win someone's heart. I love how the baked meatballs soak up the creamy sauce, making every bite flavorful and hearty. If you're looking for a one-pan recipe that's simple, satisfying, and a little bit romantic, this is it.

Things to Know About Chicken Meatballs with Marry Me Orzo

- **Bake, don’t fry:** Baking the meatballs keeps them juicy without extra oil, and it’s hands-off while you prepare the orzo.
- **Cream swap:** Heavy cream gives the sauce its velvety texture, but you can lighten it up with half-and-half or even whole milk (just simmer a little longer to thicken).
- **Cheese matters:** Freshly grated Parmesan melts more smoothly than pre-shredded, giving the sauce that silky finish.
- **Customize the spice:** Red pepper flakes add a gentle kick—use more if you like a little heat, or leave them out for a milder dish.
- **Make it ahead:** The meatballs can be baked in advance and refrigerated (up to 3 days) or frozen (up to 3 months). Add them to the orzo to reheat.
- **Serving ideas:** This dish is filling on its own, but it pairs beautifully with a crisp green salad or roasted vegetables.
- **Storage tips:** Leftovers keep well in the fridge for 2–3 days. Reheat gently on the stove with a splash of broth or cream to loosen the sauce.

If you loved these **Chicken Meatballs with Marry Me Orzo**, you’ll also enjoy other comforting Italian favorites: try my Shrimp Marry Me Orzo for a seafood twist, or cozy up with Creamy Sausage Tortellini Soup for a hearty weeknight dinner.

Chicken Meatballs with Marry Me Orzo



For the Chicken Meatballs

- 1 lb ground chicken
- 1 large egg
- 1 cup breadcrumbs
- ½ cup grated Parmesan cheese
- 2 cloves garlic, minced
- 2 tbsp onion, grated or finely minced
- 2 tbsp fresh parsley, chopped
- salt and pepper to taste

For the Marry Me Orzo

- 2 cups orzo pasta
- 2 tbsp olive oil
- 3 cloves garlic, minced
- ½ cup sun-dried tomatoes, chopped
- 3 cups chicken broth (plus more if needed)
- 1 cup heavy cream
- 1 cup grated Parmesan cheese
- 1 tsp red pepper flakes (adjust to taste)
- 1 tsp fresh thyme (or ½ tsp dried)
- 2 cups baby spinach (optional)

- Salt & black pepper, to taste

1. **Bake the Meatballs.** Preheat oven to 400°F (200°C). Line a baking sheet with parchment paper.In a mixing bowl, combine ground chicken, egg, breadcrumbs, Parmesan, garlic, onion, parsley, salt, and pepper. Mix until just combined and roll into about 18–20 small meatballs.Place on the prepared baking sheet and bake for 18–20 minutes, until cooked through and lightly golden.
2. **Start the Orzo.** While the meatballs bake, heat olive oil in a large skillet over medium heat. Add garlic and sun-dried tomatoes, sautéing for 1–2 minutes. Stir in the orzo and toast lightly.
3. **Simmer the Sauce.** Pour in chicken broth and heavy cream. Bring to a gentle simmer and cook, stirring occasionally, until the orzo is al dente and creamy, about 10–12 minutes. Add more broth as needed to keep it saucy.
4. **Finish the Dish.** Stir in Parmesan, red pepper flakes, thyme, salt, and pepper. Add the baked meatballs to the skillet and simmer for 2–3 minutes so the flavors meld.
5. **Add Spinach & Serve.** Stir in baby spinach (if using) until wilted. Garnish with extra Parmesan and parsley. Serve immediately.

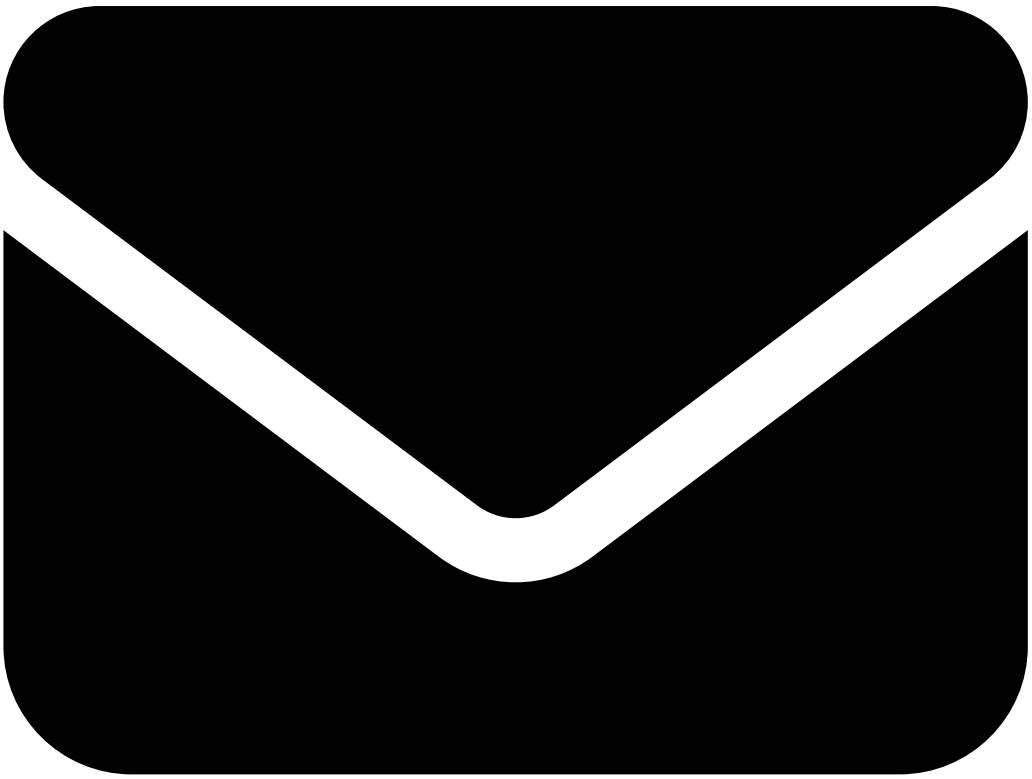
Tuscan Chicken Under a Brick

Recipe

Tuscan Chicken Under a Brick Recipe

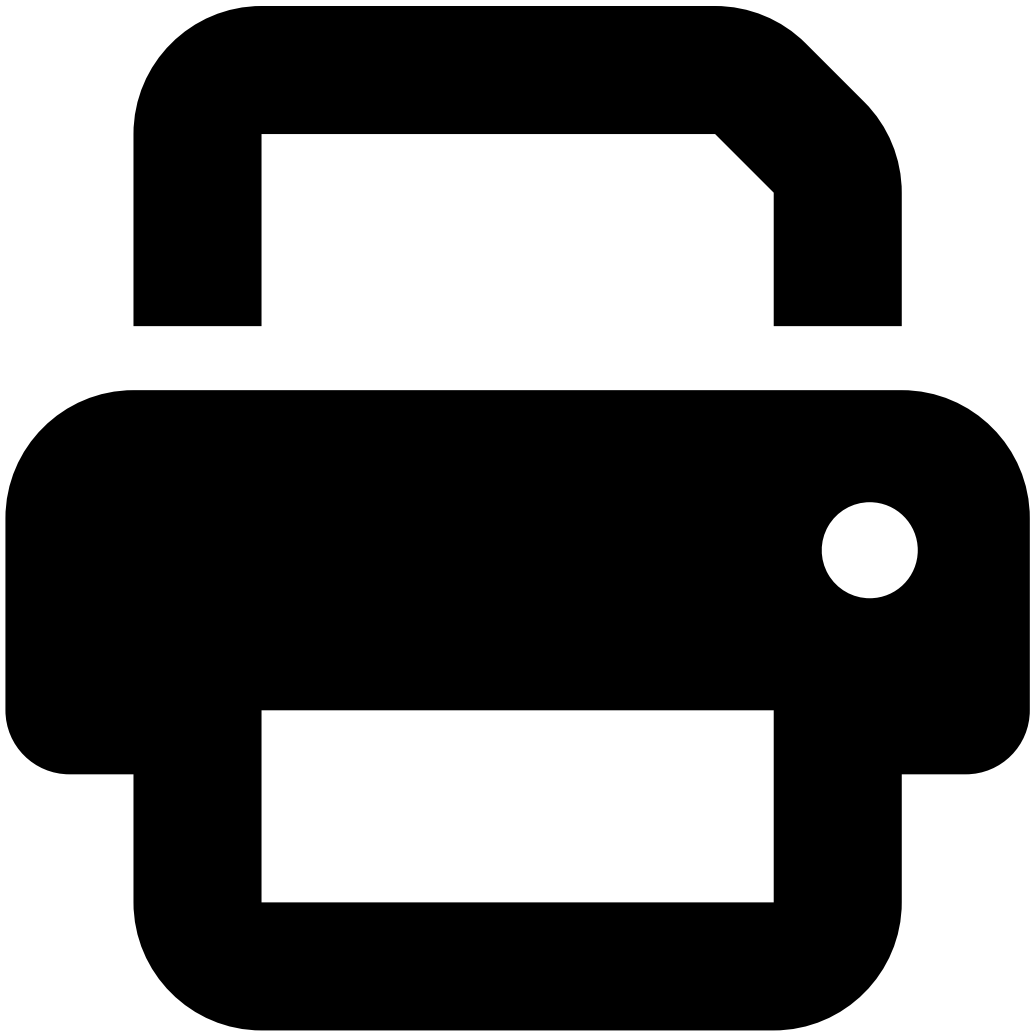
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In Tuscany, there’s a beloved way of cooking chicken known as *Pollo al Mattone* – literally, “chicken under a brick.” Traditionally, the chicken is flattened and pressed beneath hot bricks while it cooks, creating crisp golden skin and juicy, flavorful meat. Since I don’t keep bricks in my kitchen, I use a heavy cast iron pan instead, which delivers the same beautiful results with a touch of rustic Italian charm. This method transforms simple ingredients like garlic, rosemary, thyme, and lemon into a dish that feels both traditional and effortless.

Things to Know About Tuscan chicken under a brick

- **What does *Pollo al Mattone* mean?**
  In Italian, it translates to “chicken under a brick.” The brick’s weight helps press the chicken flat, ensuring even cooking, golden crisp skin, and juicy

meat.

- **Do I need a brick?**
  Traditionally, yes — the brick is wrapped in foil and heated. But a heavy cast iron skillet or Dutch oven works just as well and is easier to manage in a home kitchen.

- **Why spatchcock the chicken?**
  Removing the backbone and flattening the chicken helps it cook faster and more evenly. It’s the key to achieving that irresistible crisp skin without drying out the meat.

- **Flavor profile.**
  This dish is all about simplicity. Olive oil, garlic, rosemary, thyme, and lemon are classic Tuscan ingredients that let the chicken shine.

- **Cooking method.**
  While it can be made on the stovetop or in the oven, it’s equally delicious grilled over wood or charcoal — the way it’s often enjoyed in Tuscany.

- **Serving ideas.**
  Pair with roasted potatoes, Tuscan white beans, or a peppery arugula salad. Keep the sides rustic and simple, just like the dish itself.

- **Love this Tuscan-style chicken?** Try my **Oven-Roasted Spatchcock Chicken** next for another easy way to get juicy, golden chicken at home.

Tuscan Chicken Under a Brick Recipe



Tuscan Chicken Under a Brick is a classic Italian dish featuring a whole chicken pressed under a weight for incredibly crispy, golden skin and juicy, flavorful meat. Seasoned with fresh herbs, garlic, lemon, and olive oil, this rustic recipe brings authentic Tuscan flavors to your table.

- 1 medium whole chicken (about 3 ½–4 lbs, backbone removed and butterflied (spatchcocked))
- 3 Tbsp. olive oil
- 4 garlic cloves (minced)
- 2 sprigs fresh rosemary (finely chopped)
- 2 sprigs fresh thyme (leaves removed)
- 1 lemon (zest and juice)
- salt and pepper to taste (or to taste)

1. **Prepare the Chicken**

   Place the chicken breast-side down on a cutting board. Using sharp kitchen shears, cut along both sides of the backbone and remove it. Flip the chicken breast-side up and press firmly to flatten. Pat dry with paper towels.

2. **Season the Chicken**

   In a small bowl, mix together olive oil, garlic, rosemary, thyme, lemon zest, lemon juice, salt, and pepper.

Rub the mixture all over the chicken, making sure to get under the skin where possible for maximum flavor.

3. **Heat the Pan**

   Preheat a large cast iron skillet over medium-high heat for 5 minutes until hot. Lightly oil the pan.

4. **Cook the Chicken**

   Place the chicken skin-side down in the hot skillet.

   Carefully place another heavy cast iron skillet (or a Dutch oven) on top of the chicken to press it flat.

   Cook for about **12–15 minutes** without moving, until the skin is deeply golden and crispy.

5. **Finish Cooking**

   Remove the top skillet and carefully flip the chicken over.

   Return the weight on top and cook another 30**–35 minutes**, or until the thickest part of the thigh registers 165°F (74°C) on a meat thermometer.

6. **Rest and Serve**

   Transfer chicken to a cutting board and let rest for 10 minutes before carving.

   Serve with lemon wedges, roasted potatoes, or a crisp green salad.

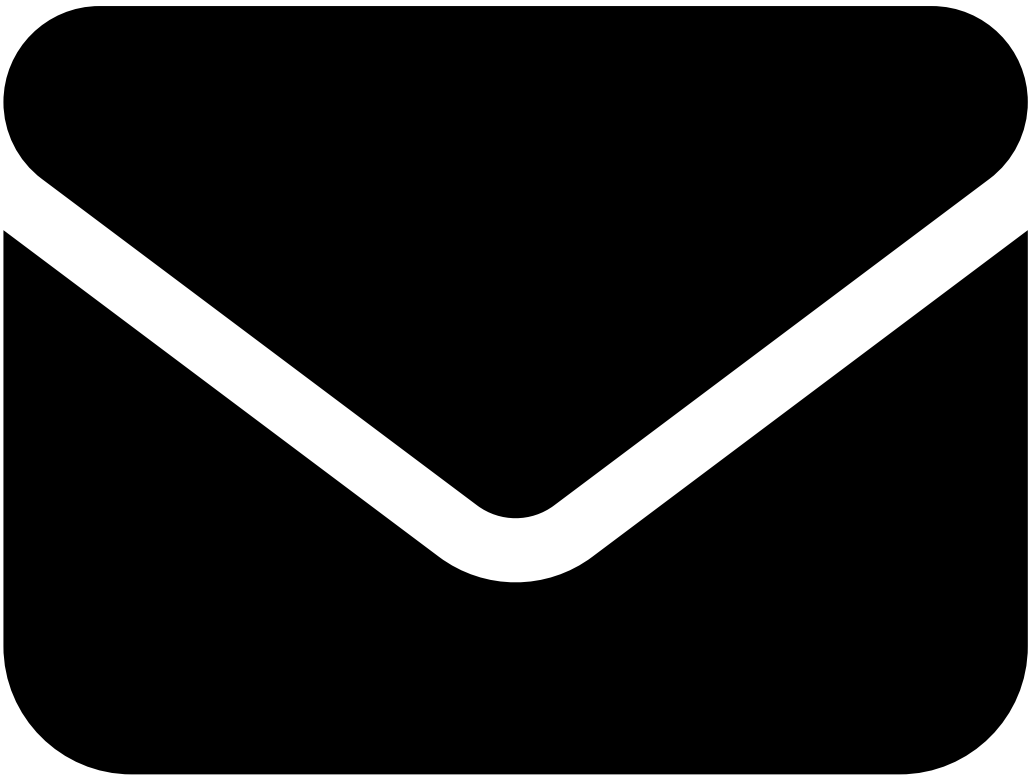
Main Course
Italian

Crispy Barbecued Buffalo Chicken Wing Recipe

Crispy Barbecued Buffalo Chicken Wing Recipe

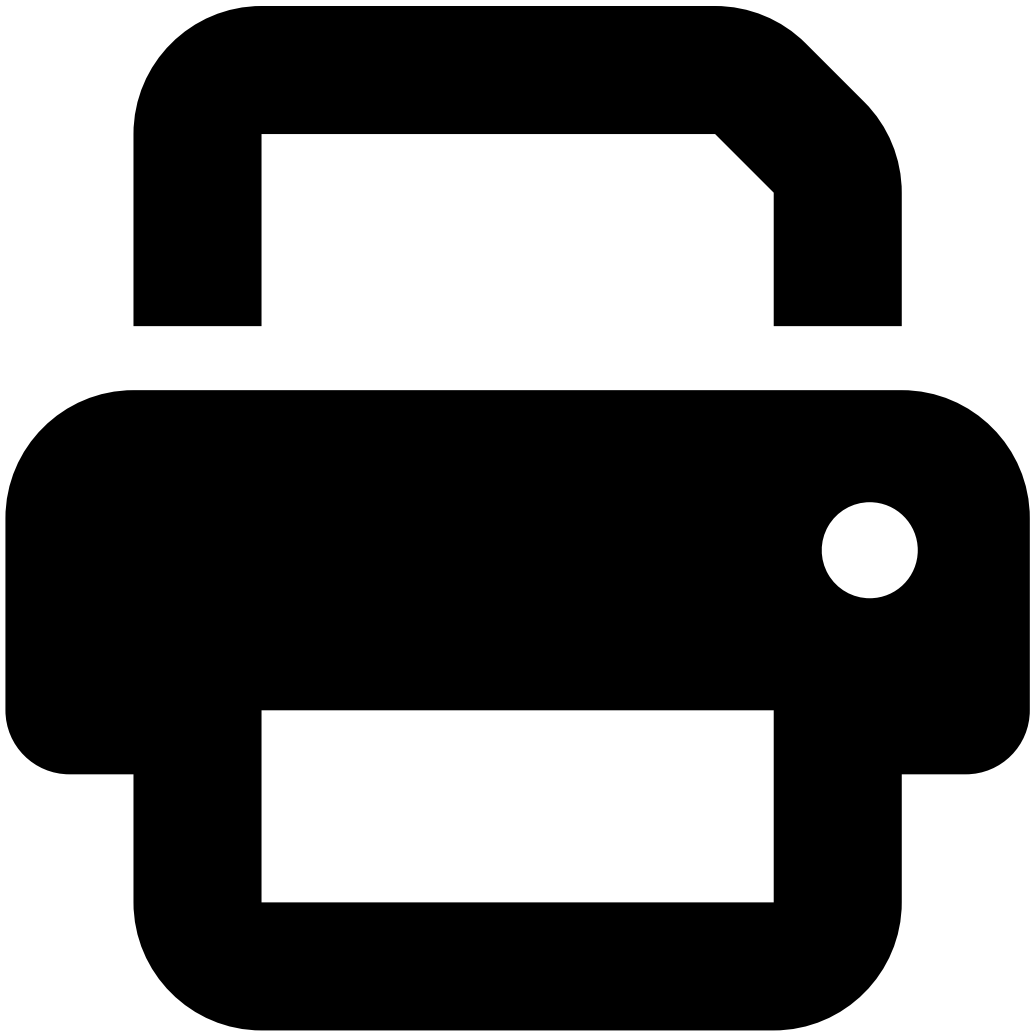
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Some of our most-loved recipes have their roots in the kitchens of our restaurants, and these **Barbecued Buffalo Chicken Wings** are no exception. Just like our **Smashed Italian Sausage & Pepper Sandwiches**, these wings quickly became a customer favorite — and later, a family favorite at home too.

Back in the restaurant, we made them the classic way: fried until golden and crispy, with that irresistible crunch that made them a staple on the menu. We kept the seasoning simple — salt, pepper, paprika, mustard, garlic powder, and a touch of cornstarch — but the result was magic. Crispy wings with just the right balance of smoky, spicy flavor that had people coming back for more.

Over time, I started making them at home too, sometimes grilling or baking instead of frying, but always keeping that same bold flavor. Whether served with a cold drink at the bar or around our own family table, these wings are the kind of

dish that proves simple ingredients can deliver unforgettable flavor.

Crispy Barbecued Buffalo Chicken Wing Recipe



Crispy barbecued buffalo chicken wings coated in a flavorful spicy sauce with the perfect balance of heat and tang. A crowd-pleasing appetizer for game days, parties, or an easy weeknight meal.

For the Wings

- 2 lb chicken wings, split into drumettes and flats, tips removed
- 1 tbsp baking powder (aluminum-free)
- 1 tsp garlic powder
- 1 tsp onion powder
- 1 tsp smoked paprika
- ½ tsp salt
- ½ tsp black pepper

For the Buffalo BBQ Sauce

- ½ cup buffalo wing sauce
- ¼ cup barbecue sauce

- 2 tbsp unsalted butter, melted
- 1 tbsp honey (optional, for a touch of sweetness)
- 1 tsp Worcestershire sauce

For Serving (Optional)

- Ranch or blue cheese dressing
- Celery sticks
- Carrot sticks
- Chopped fresh parsley

1. Preheat the oven to 425°F (220°C). Line a baking sheet with foil and place a wire rack on top. Lightly grease the rack.

2. Pat the chicken wings completely dry with paper towels. Dry skin is the key to crispy wings.

3. In a large bowl, combine the baking powder, garlic powder, onion powder, smoked paprika, salt, and black pepper. Toss the wings until evenly coated.

4. Arrange the wings in a single layer on the prepared wire rack, leaving space between each wing.

5. Bake for 20 minutes, then flip the wings and continue baking for another 20–25 minutes, or until golden brown and crispy.

6. While the wings bake, whisk together the buffalo wing sauce, barbecue sauce, melted butter, honey (if using), and Worcestershire sauce in a small saucepan over low heat. Warm for 2–3 minutes, stirring occasionally.

7. Transfer the hot wings to a large bowl. Pour the warm Buffalo BBQ sauce over the wings and toss until evenly coated.

8. For extra caramelization, return the sauced wings to the

oven or place them under the broiler for 2–3 minutes, watching carefully to prevent burning.

9. Serve immediately with ranch or blue cheese dressing, celery sticks, and carrot sticks.
10. Baking powder helps create an extra crispy skin without frying.

    For a smokier flavor, grill the wings over medium heat for 3–5 minutes after saucing instead of broiling.

    Adjust the heat by using more barbecue sauce for a milder flavor or adding extra buffalo sauce for more spice.

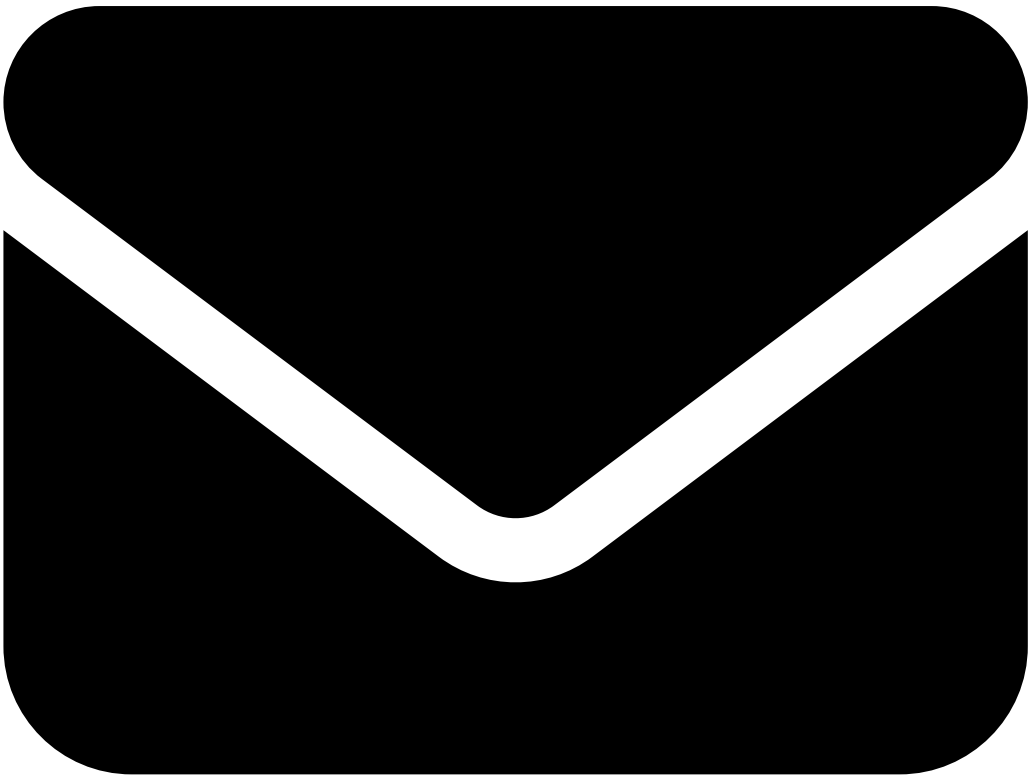
Appetizer
Italian
buffalo chicken wings,

Ciambotta with Chicken – Italian Vegetable Stew

Ciambotta with Chicken – Italian Vegetable Stew

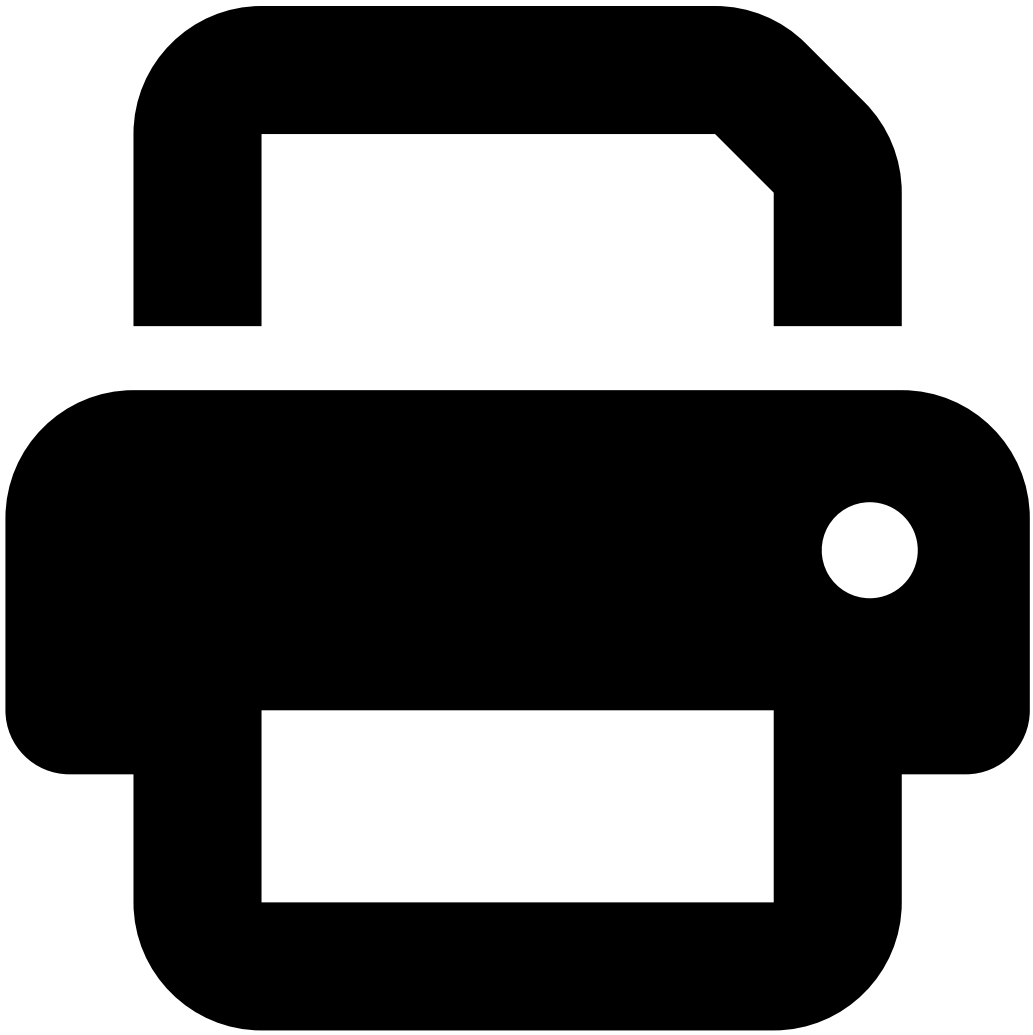
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Every summer, my mother would make a big pot of ciambotta — the rustic Italian vegetable stew that filled our home with the aroma of fresh herbs and slowly simmering garden vegetables. **First,** she would gather whatever was ripe from the garden — zucchini, eggplant, peppers, and tomatoes. **Then,** she would let them cook gently until the flavors melded together into pure comfort.

In this version, I add tender chicken breast for extra heartiness. **However,** the beauty of ciambotta is how adaptable it is. **Whether** you use vegetables from your own garden **or** pick them up at the market, you'll always end up with a wholesome, flavorful meal. **For even more richness,** you can swap in Italian sausage **or** combine it with chicken for a complete one-pan Italian dinner everyone will love.

Things to Know About Ciambotta with Chicken

A rustic Southern Italian stew: Ciambotta is a traditional vegetable stew associated with Southern Italy, where recipes vary from family to family and region to region. The heart of the dish is simple: seasonal vegetables cooked together until tender and flavorful.

The vegetables can change with the season: Eggplant, zucchini, potatoes, peppers, tomatoes, and onions are commonly found in versions of ciambotta, but there is no single set list of vegetables. This is one of those wonderfully flexible Italian recipes that lets you use what looks best at the market or what you already have in the kitchen.

Why chicken works so well: Tender pieces of chicken turn this vegetable stew into a complete meal. Browning the chicken first adds another layer of flavor and gives the finished stew a richer, more savory taste.

Take your time with the vegetables: The vegetables should become tender and flavorful without completely falling apart. Cutting them into similar-sized pieces helps them cook more evenly.

Fresh tomatoes or canned work: When tomatoes are at their summer best, fresh ripe tomatoes are wonderful in this stew. Outside of tomato season, good-quality canned tomatoes are an easy substitute.

Grilled Peach Caprese Salad
Juicy peaches, summer tomatoes, fresh mozzarella, and basil drizzled with simple balsamic.

Crispy Cauliflower Bites
Crunchy, savory veggie bites that everyone will love.

Ciambotta with Chicken – Italian Vegetable Stew



A rustic Southern Italian vegetable stew made with tender chicken, seasonal vegetables, tomatoes, garlic, and fresh herbs. This hearty one-pot meal is full of Mediterranean flavor and perfect with crusty bread for soaking up the savory tomato broth.

- 2 boneless (skinless chicken breasts (about 1 lb), cut into bite-sized pieces)
- 2 tablespoons olive oil
- 1 medium onion (diced)
- 3 garlic cloves (minced)
- 1 bell pepper (diced)
- 1 medium eggplant (about 1 lb, diced)
- 2 medium zucchini (about 12 oz, diced)
- 2 medium potatoes (about 10 oz, diced)
- 2 cups chopped tomatoes (or 1 can/14 oz diced tomatoes)
- 1 cup chicken broth
- 1/2 cup red wine
- 1 teaspoon dried oregano
- 1 teaspoon dried basil
- ½ teaspoon crushed red pepper flakes (optional)
- salt and pepper to taste

- Fresh parsley or basil (chopped, for garnish)

1. Prep the chicken: Season chicken breast pieces with ½ teaspoon salt and ¼ teaspoon black pepper.
2. Brown the chicken: Heat 1 tablespoon of olive oil in a large Dutch oven or heavy pot over medium-high heat. Add the chicken and cook for 4–5 minutes, until lightly golden but not fully cooked through. Remove and set aside.
3. Sauté aromatics: Add the remaining tablespoon of olive oil to the pot. Stir in the onion and cook for 3 minutes until softened. Add garlic and cook for 30 seconds until fragrant.
4. deglaze the pan with the red wine waiting until fully absorbed before proceeding
5. Add vegetables: Stir in the bell peppers, eggplant, zucchini, and potatoes. Cook for 5–6 minutes, stirring occasionally, until the vegetables begin to soften.
6. Build the stew: Add the cherry tomatoes (or canned tomatoes), chicken broth, oregano, basil, crushed red pepper flakes (if using), and remaining salt and pepper. Stir well, scraping up any browned bits from the bottom.
7. Simmer: Return the chicken to the pot. Bring to a gentle simmer, cover, and cook for 20–25 minutes, stirring occasionally, until the vegetables are tender and the chicken is cooked through.
8. Finish & serve: Taste and adjust seasoning if needed. Garnish with fresh parsley or basil. Serve hot with crusty bread to soak up the flavorful sauce

Main Course
Italian
ciambotta with chicken, Italian vegetable stew,