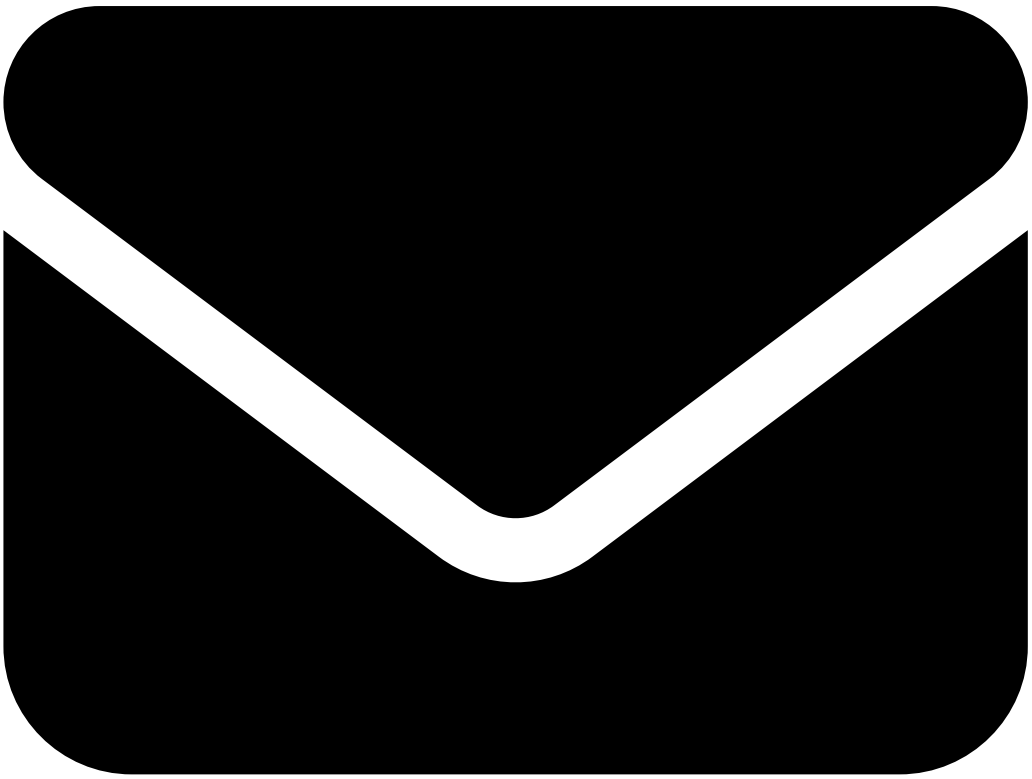
Pollo al Limone Italian lemon chicken

Pollo al Limone Italian lemon chicken

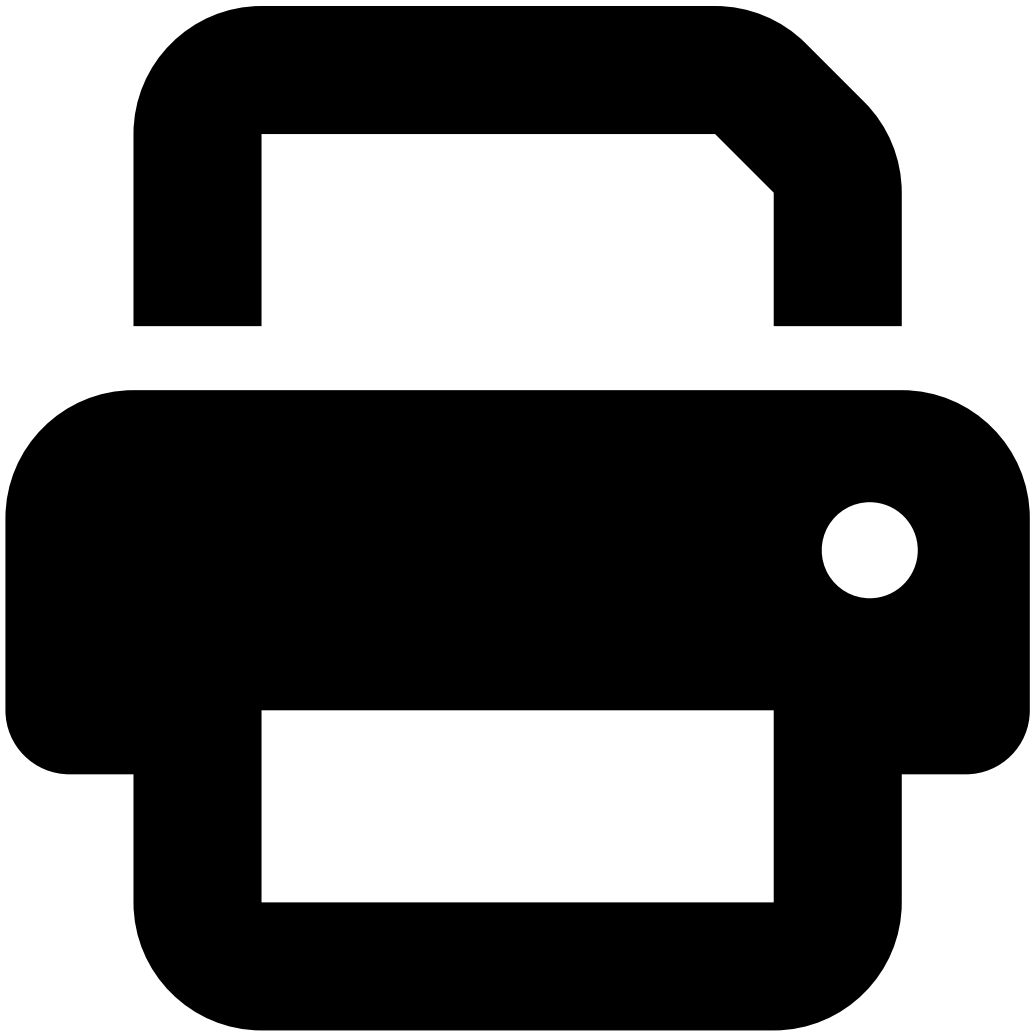
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SMS



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.

Things to Know About This *Pollo al Limone* (Italian Lemon Chicken):

- **Lemons are the star** – Use fresh, juicy lemons (preferably in-season Meyer lemons if available) for the brightest flavor. Bottled juice won’t do it justice.
- **Fresh parsley finishes the dish** – A drizzle of lemon juice mixed with chopped Italian parsley adds a fresh pop right before serving.
- **Bone-in, skin-on chicken** gives the best flavor – The

skin crisps up beautifully when seared, and the bone keeps the meat juicy.

- **wine for depth** – A splash of dry white wine in the sauce adds subtle complexity, but it's just as delicious without it if you want to go alcohol free
- **One pan simplicity** – This is a no-fuss dish that's mostly done on the stovetop with minimal cleanup.
- **Perfect for any night** – Light enough for a summer dinner, yet cozy and comforting year-round.
- **Craving more Italian chicken dishes?** Don't miss my other easy and flavorful chicken recipes—perfect for weeknights, gatherings, or Sunday dinners. Browse more here →Easy chicken piccata
- or one of my personal favorites Easy and quick chicken francese
- ENJOY!!!

Pollo al Limone Italian lemon chicken



Pollo al Limone is a simple Italian lemon chicken recipe featuring tender chicken breasts cooked in a bright, silky lemon butter sauce. With fresh lemon juice, garlic, and a

handful of simple ingredients, this easy Italian chicken dinner comes together quickly and is perfect for a weeknight meal.

- 4 boneless skinless chicken breast
- 2 Tbsp. olive oil
- 2 Tbsp. butter
- 2 garlic cloves (minced)
- zest and Juice of 2 lemons
- 1/3 cup chopped Italian parsley
- 1 cup chicken broth
- 1 /2 cup dry white wine
- 2 teaspoon dried oregano
- 2 teaspoon paprika
- Salt and pepper (to taste)
- Fresh parsley (chopped)

1. **Season the Chicken** Pat the chicken dry with paper towels. Season both sides generously with salt, pepper, paprika and dried oregano .

2. **Sear the Chicken** In a large skillet, heat the olive oil over medium-high heat. Place the in the oil sear for 2-3 minutes without moving, until deeply golden. Flip and sear the other side for another 2-3 minutes. Remove chicken and set aside.

3. **Make the Pan Sauce** In the same skillet (do not wipe it), reduce the heat to medium. Add minced garlic and sauté for about 30 seconds until fragrant. Deglaze the pan with the wine waiting until it is fully absorbed and scraping up any browned bits from the bottom of the pan before adding the chicken broth, let it simmer for 2–3 minutes to slightly reduce.

4. **Return Chicken to the Pan** Place the seared chicken back into the pan. Cover the skillet with a lid and simmer

over low heat for about 7- 10 minutes, until the chicken is cooked through and tender.

5. **Make the Lemon-Parsley Drizzle** While the chicken is cooking, whisk together the fresh lemon juice, chopped Italian parsley, and lemon zest in a small bowl.

6. **Finish the Dish** Add the butter and the lemon-parsley mixture to the chicken, let it simmer uncovered for an additional 5 minutes until the sauce is emulsified Garnish with fresh lemon slices and more parsley if desired.

7. **Serve** Serve warm with roasted potatoes, sautéed greens, or crusty Italian bread to soak up the sauce. ENJOY!!!

For the best flavor, use freshly squeezed lemon juice and fresh lemon zest. Don’t skip the step of lightly browning the chicken—it adds flavor to the pan and gives the lemon sauce a richer, more savory taste. Serve immediately with crusty Italian bread, pasta, rice, or roasted vegetables to soak up the delicious sauce.

Main Course
Italian
Pollo al Limone, Italian lemon chicken

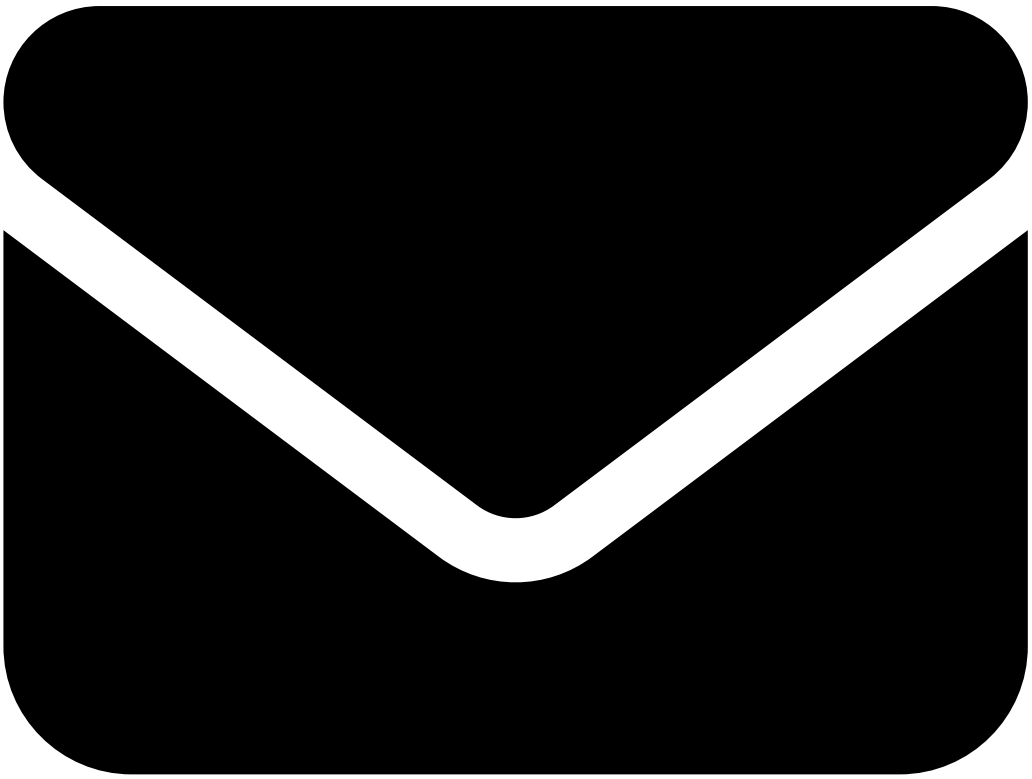
One-Pan Italian Chicken with Peppers and Tomatoes

One-Pan Italian Chicken with Peppers and Tomatoes

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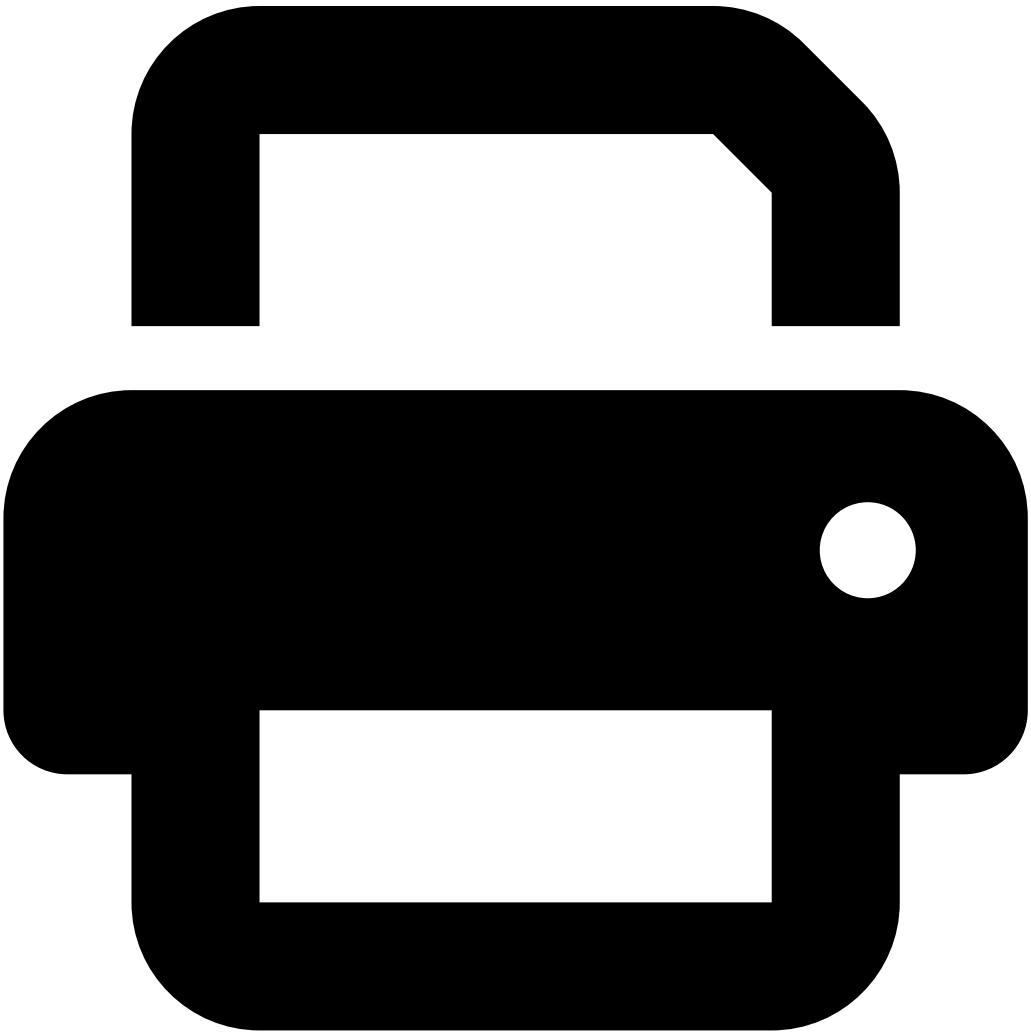









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This One-Pan Italian Chicken with Peppers and Tomatoes is one of those meals I make when I want something easy but full of flavor. It’s just simple ingredients—tender chicken, sweet peppers, juicy cherry tomatoes, and a scoop of my marinara—all cooked together in one skillet. Then I top it off with fresh mozzarella and let it melt . So good, and it always feels a little extra special without being fussy.

I’ve been making some version of this dish for years—it’s the kind of meal that doesn’t need measuring cups or fancy techniques, just good ingredients and a hot pan. The peppers get soft and sweet, the cherry tomatoes burst into the sauce, and everything comes together with that final layer of melty mozzarella.

Things to know about this One-Pan Italian Chicken with Peppers and Tomatoes

It’s quick and easy.
This recipe comes together in about 30 minutes with just one pan, making it perfect for busy weeknights.

Use what you have.
Don’t have cherry tomatoes? Grape tomatoes or even a few chopped ripe tomatoes will work. You can also swap mozzarella for provolone or fontina.

Make it your own.
Add a handful of olives or capers for a briny twist, or a pinch of chili flakes if you like a little heat.

Great for leftovers.
The flavors only get better the next day. Slice up the leftover chicken and peperonata and tuck it into a sandwich or warm it up over rice or pasta.

It pairs well with just about anything.
Serve it with crusty bread, creamy polenta, simple pasta, or even a fresh green salad for balance.

Give this One-Pan Italian Chicken with Peppers and Tomatoes a try and let me know if it makes it into your regular dinner rotation—don’t forget to snap a photo and tag me, I’d love to see your version!

One-Pan Italian Chicken with Peppers and Tomatoe



- 2 boneless (skinless chicken breasts, halved horizontally (makes 4 cutlets))
- Salt and black pepper (to taste)
- 2 tablespoons olive oil
- 1 red bell pepper (thinly sliced)
- 1 green bell pepper (thinly sliced)
- 1 small chopped onion
- 2 garlic cloves (minced)
- 2 cups cherry tomatoes (halved or whole)
- 1 cup marinara sauce (use my easy homemade marinara version!)
- 1/2 cup white wine
- Pinch of red pepper flakes (optional)
- 4 slices fresh mozzarella
- Fresh basil or parsley (for garnish)

1. Sear the chicken: Season chicken cutlets with salt and pepper. Heat 1 tablespoon olive oil in a large skillet over medium heat. Sear chicken 3–4 minutes per side until golden brown. Transfer to a plate and keep warm.
2. Add garlic and tomatoes: Stir in the garlic and cook for 1 minute. Add halved cherry tomatoes and cook another 4–5 minutes until they begin to soften and release juices.
3. Add the vegetables: Add the sliced peppers and onion with a pinch of salt until softened, about 8–10 minutes.
4. Deglaze the pan with the white wine waiting until it’s fully absorbed before proceeding
5. Add marinara and season: Stir in your marinara sauce, a

pinch of red pepper flakes if using. Simmer 3–5 minutes until slightly thickened.

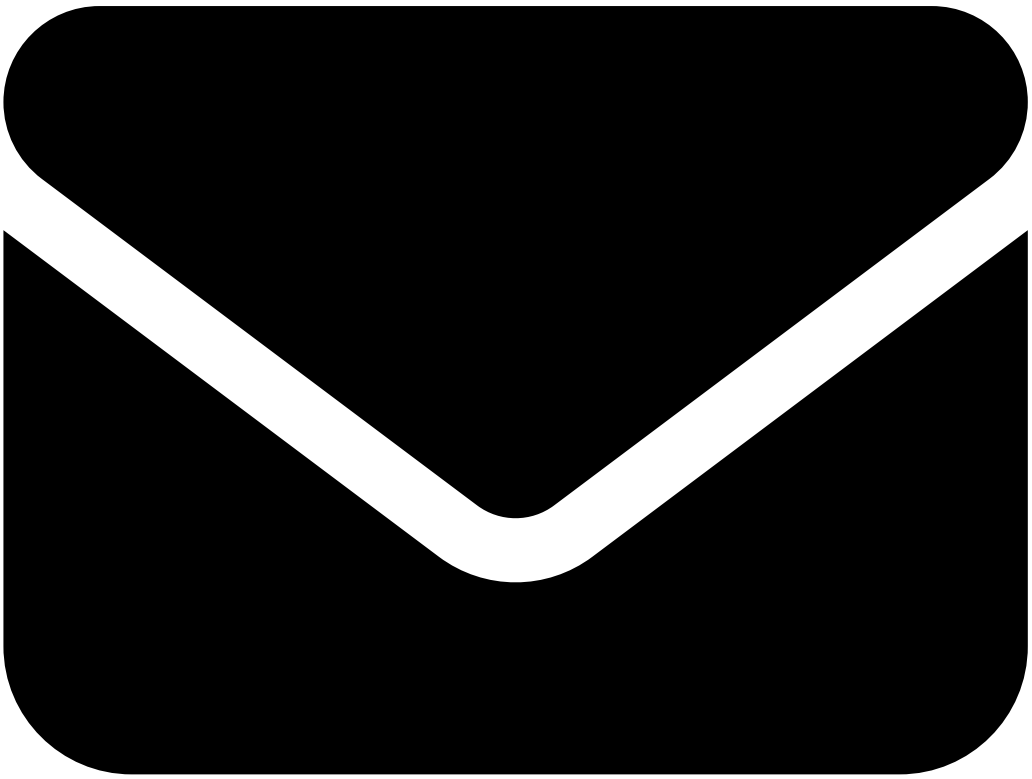
6. Return chicken & melt cheese: Nestle the chicken back into the pan and spoon some sauce over each piece. Top each cutlet with a slice of mozzarella. Cover and cook on low for 3–4 minutes, or until the cheese is melted. Top with fresh basil.

Bruschetta Grilled Chicken Tenders with Mozzarella

Bruschetta Grilled Chicken Tenders with Mozzarella

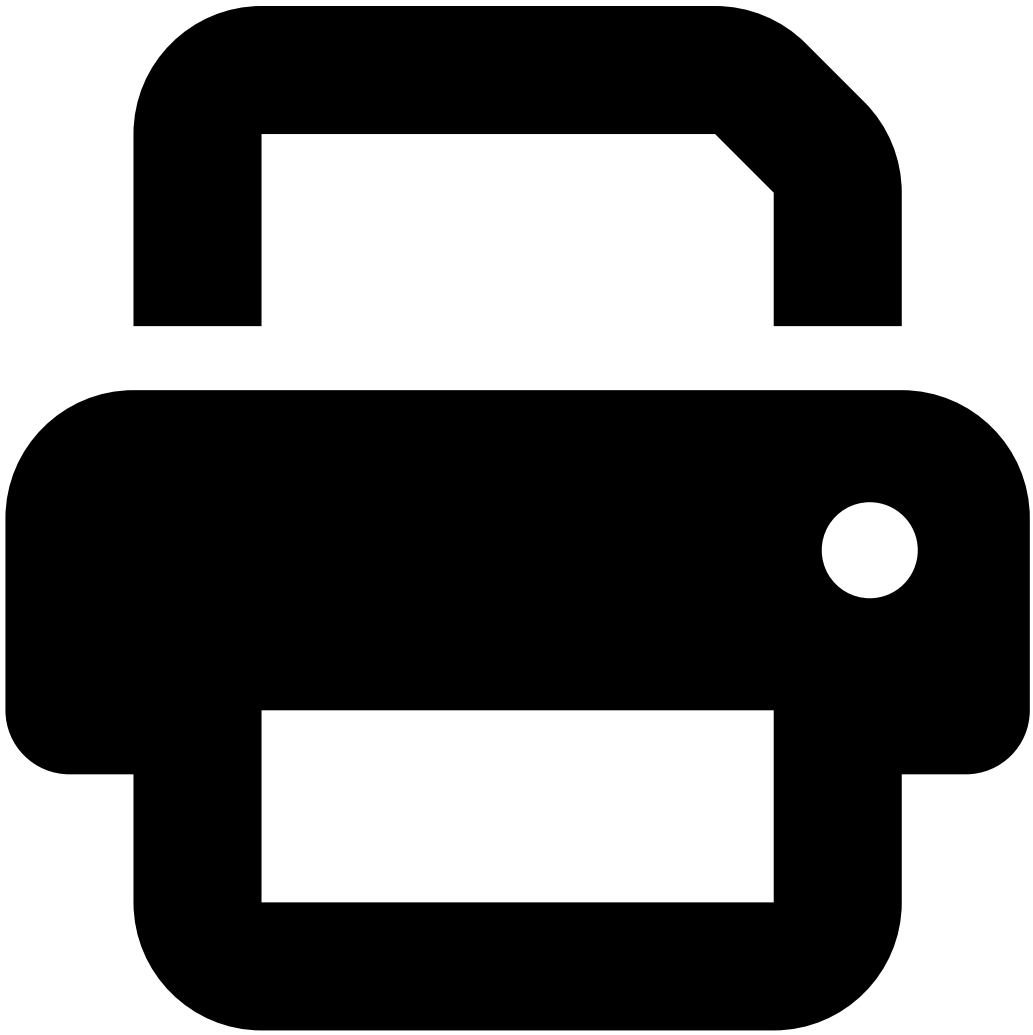
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Quick-cooking chicken tenders grilled to juicy perfection, topped with fresh mozzarella and a zesty tomato bruschetta mix. A light, Italian-style dish perfect for warm weather meals.

The chicken is seasoned simply with garlic, olive oil, and herbs, then grilled until golden with crisp edges and tender centers. As soon as it comes off the grill, it’s topped with slices of fresh mozzarella that melt slightly from the heat. A generous spoonful of bright, garlicky tomato bruschetta—made with cherry tomatoes, basil, red onion, and a splash of balsamic—finishes the dish. Serve it with grilled bread, over arugula, or alongside a light pasta for an easy and elegant summer meal.

Things to know about this Bruschetta Grilled Chicken Tenders with Mozzarella

This recipe is as versatile as it is flavorful. The chicken tenders can be grilled outdoors for that classic smoky char, but they’re just as delicious cooked indoors on a grill pan or skillet. Short on time or want a more hands-off option? You can also bake them in the oven. No matter which method you choose, the juicy chicken gets topped with fresh, garlicky tomato bruschetta and melty mozzarella for a quick and easy Italian-inspired meal.

Serve these bruschetta chicken tenders as a light main dish with a side salad, or pair them with pasta, rice, or grilled vegetables for a more filling meal. They’re great for entertaining too—easy to prep ahead and assemble just before serving. The combination of warm, juicy chicken, bubbling mozzarella, and fresh tomato topping is a crowd-pleaser that tastes like summer any time of year.

Craving more easy and flavorful chicken ideas? Don’t stop here—check out my full collection of **chicken recipes** for everything from quick weeknight dinners to comforting classics. Whether you’re in the mood for something grilled, baked, or simmered in sauce, I’ve got plenty of delicious options waiting for you! lorianasheacooks.com

Bruschetta Grilled Chicken Tenders with Mozzarella



- 1 ½ lb chicken tenders
- 2 tbsp olive oil
- 2 tsp Italian seasoning
- 2 tsp garlic powder
- 2 tsp paprika
- Salt and pepper (to taste)
- 8 oz fresh mozzarella (sliced or torn)

For the bruschetta topping:

- 2 cups cherry tomatoes (diced)
- 2 cloves garlic (minced)
- 2 tbsp fresh basil (chopped)
- 1 tbsp balsamic vinegar
- 2 tbsp olive oil
- Salt and pepper (to taste)

1. Prep the chicken: Toss chicken tenders with olive oil, Italian seasoning, garlic powder, paprika, salt, and pepper. Let marinate for 15–20 minutes.
2. Make the bruschetta: In a bowl, combine tomatoes, garlic, basil, balsamic vinegar, and olive oil. Season with salt and pepper. Set aside.
3. Grill the chicken: Preheat grill (or grill pan) to medium-high. Grill tenders for 3–4 minutes per side until golden and just cooked through. In the last minute of cooking, top each tender with a piece of fresh mozzarella. Cover briefly to help it melt.
4. Finish and serve: Arrange the tenders on a serving

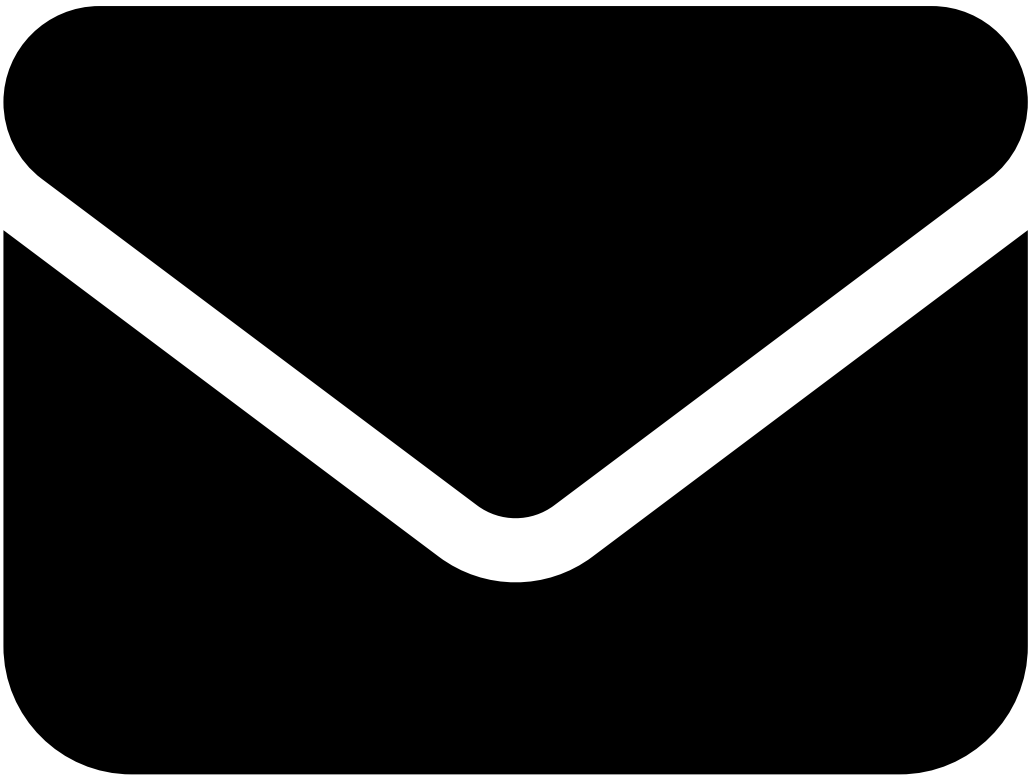
platter, spoon the fresh bruschetta mixture over the top, and drizzle with balsamic glaze if desired. Garnish with extra basil.

Easy crispy chicken parmesan

Easy crispy chicken parmesan

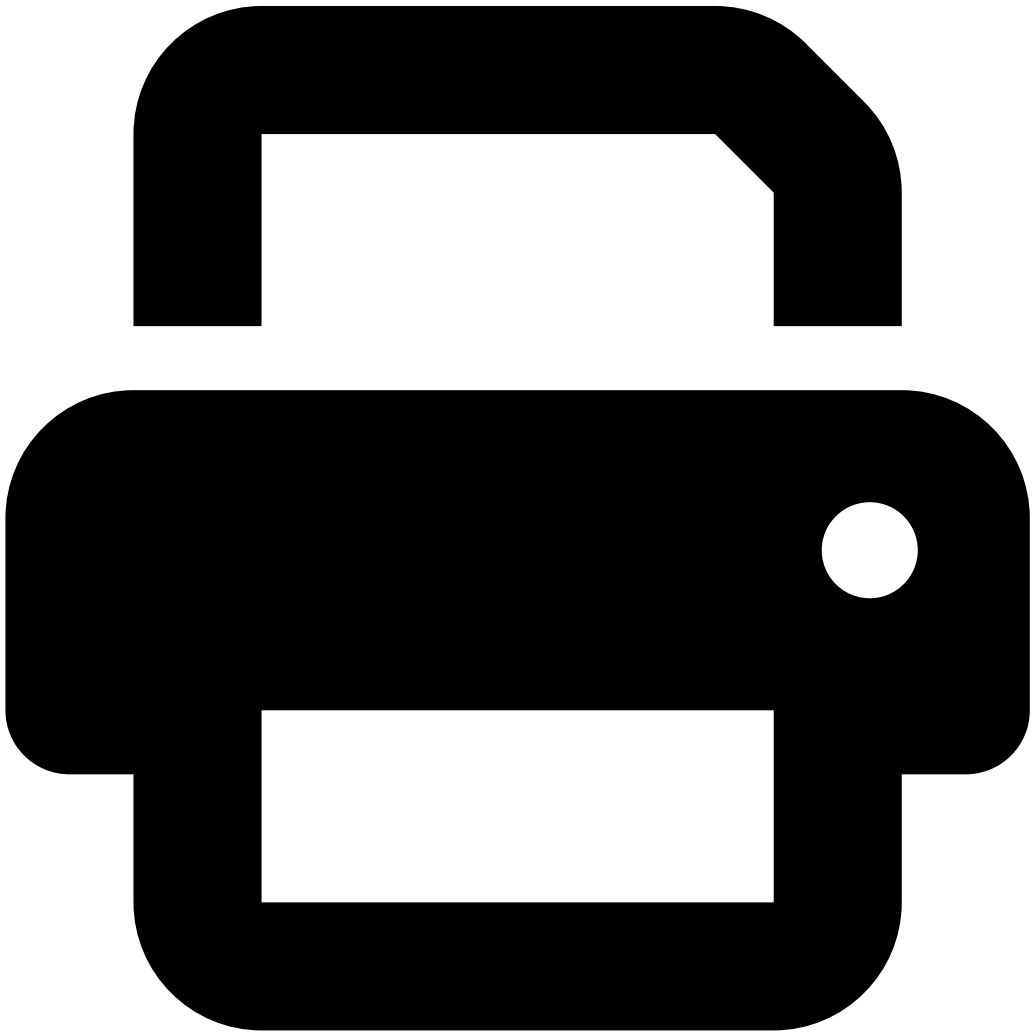
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This easy crispy Chicken parmesan, is the perfect recipe when your craving classic Italian, but need it to be easy and quick.

Crispy, golden chicken, tangy marinara, and gooey melted cheese—it’s the kind of dish that never goes out of style. But what if you could get all that Italian comfort *without* spending all evening in the kitchen? This version keeps things simple but delivers big on flavor. The secret? I use *equal parts grated cheese and breadcrumbs* to coat the chicken before frying it to golden perfection. That cheesy crust gets irresistibly crisp and flavorful, adding an extra layer of richness to every bite.

After a quick pan-fry, the chicken is topped with sauce and more cheese, then baked just until everything is bubbling and beautifully melted. It’s the best of both worlds: that classic fried texture with a shortcut finish in the oven that brings it all together.

Quick enough for a weeknight, special enough for Sunday dinner—this extra cheesy Chicken Parmesan is the kind of recipe that earns a spot in your regular rotation.

Things to know about this Easy crispy chicken parmesan recipe

- **Pound the chicken thin** for even cooking and maximum crispiness. Thinner cutlets cook faster and more evenly, helping you avoid dry chicken.
- **Use a mix of breadcrumbs and Parmesan** for a flavorful, golden crust. Italian-seasoned breadcrumbs work great, but feel free to add extra herbs like oregano or basil.
- **Fry until golden, then finish in the oven.** Pan-frying gives the chicken its signature crunch, while baking it with sauce and cheese melts everything together perfectly without getting soggy.
- **Don’t drown it in sauce.** A light spoonful of marinara keeps the crust crispy while adding just the right amount of flavor.
- **Fresh mozzarella and basil are game changers.** They bring that homemade Italian touch that makes this dish feel special and restaurant-worthy.
- Make it a complete meal : Serve it along side freshly cooked spaghetti for a meal everyone will love. If you like easy Italian inspired recipes try one my other personal favorites Quick and easy shrimp scampi spaghetti an delicious recipe ready in less than 30 minutes.

  Ready to make this Easy Crispy Chicken Parmesan tonight? Give it a try and let me know how it turns out in the comments! Don’t forget to save this recipe for later and share it with someone who loves Italian comfort food!

Easy Crispy Chicken Parmesan



- 4 cups my easy marinara sauce
- 4 skinless (boneless chicken breast)
- 2 cups seasoned Italian bread crumbs
- 1 tbsp chopped Italian parsley
- 2 cups Parmesan cheese
- 1 cup shredded mozzarella
- Salt and pepper to taste
- 1 cup olive oil for frying

1. Make the bread coating: In a shallow bowl, whisk together 1 egg and 2 tablespoons of milk until well combined. In another bowl, mix ½ cup breadcrumbs with ¼ cup grated Parmesan and 2 tablespoons chopped Italian parsley.
2. Prepare the chicken: Pound 2–3 boneless, skinless chicken breasts until thin and even. Season both sides with salt and pepper. Dip each piece first in the egg mixture, then coat thoroughly in the breadcrumb mixture.
3. Pan-fry the chicken: Heat oil in a large skillet over medium-high heat. Fry the chicken in batches for 2–3 minutes per side, or until golden brown. Transfer to a paper towel-lined plate to drain.
4. Assemble the dish: Preheat oven to 375°F (190°C). Spread

1 cup of marinara sauce on the bottom of a 9×13-inch casserole dish. Place the fried chicken on top. Cover with another cup of marinara and sprinkle with the remaining ¼ cup of Parmesan.

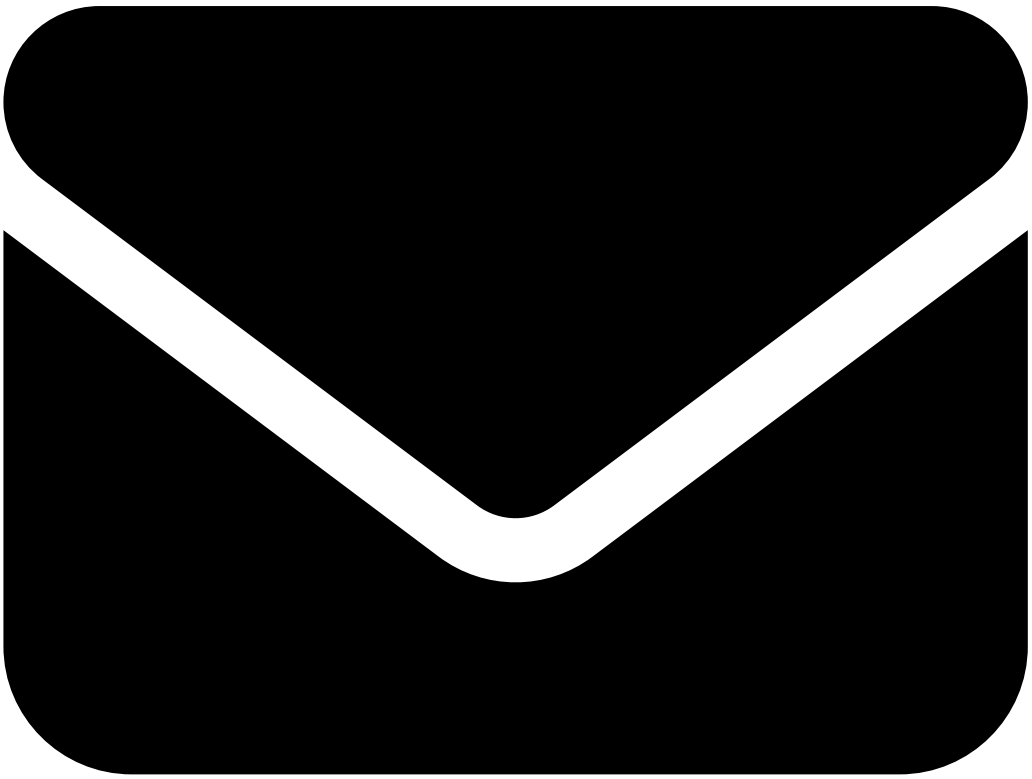
5. Bake: Cover with foil and bake for 20 minutes. Remove the foil, top with 1 cup of shredded mozzarella, and bake uncovered for another 10 minutes, or until the cheese is bubbly and golden.
6. Finish and serve: Sprinkle with more Parmesan and fresh parsley if desired. Serve hot.

Easy Summer Italian Cobb Pasta Salad

Easy summer Italian cobb pasta salad

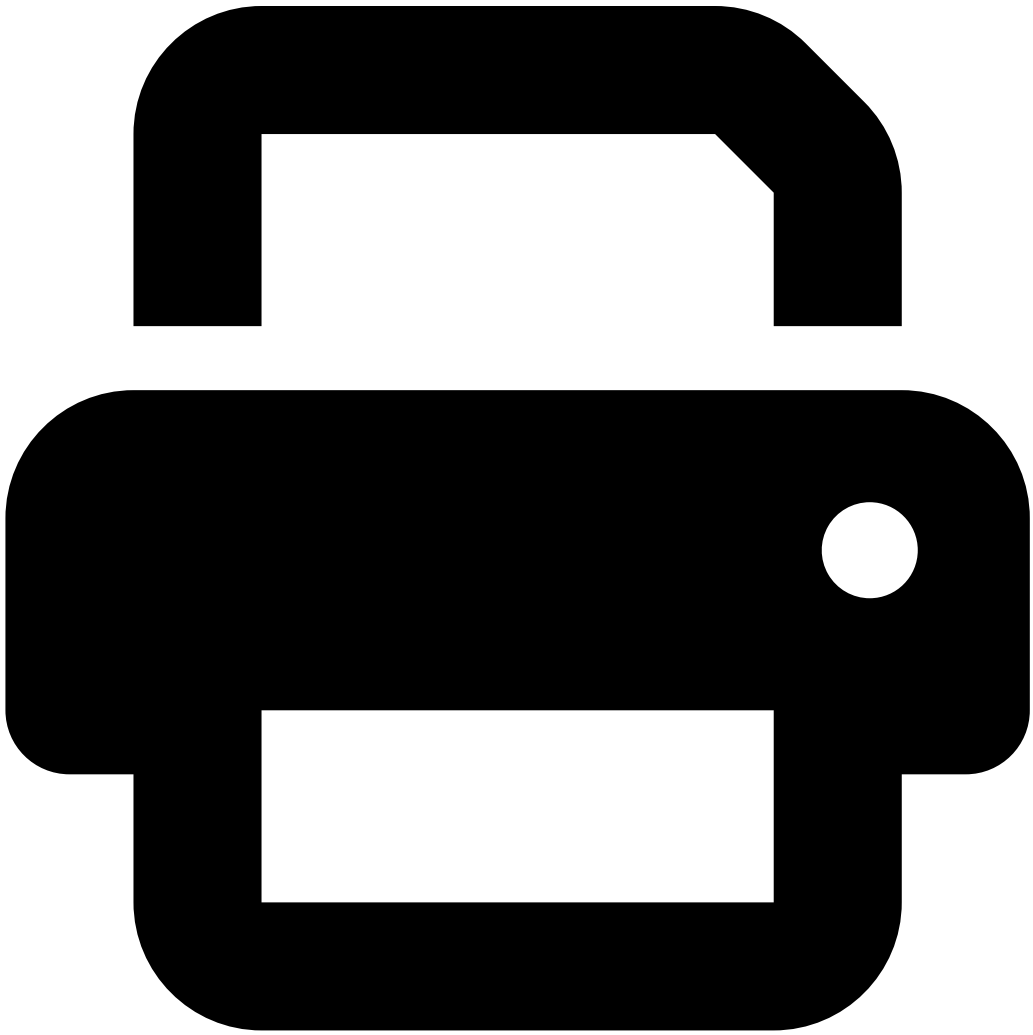
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This Easy Summer Italian Cobb Pasta Salad is the perfect way to turn everyday ingredients into something truly crave-worthy. Packed with tender grilled chicken, crispy bacon, hard-boiled eggs, sweet tomatoes, and creamy mozzarella, it’s a fresh, satisfying take on the classic Cobb—pasta salad style! Tossed in a light Italian vinaigrette and bursting with bold, zesty flavor, it’s hearty yet refreshing—just right for hot summer days.

Whether you’re meal prepping for the week, planning a picnic, or making the most of fridge leftovers, this salad hits the mark every time.

Things to about this know Easy

Summer Italian Cobb Pasta Salad recipe

This **Easy Summer Italian Cobb Pasta Salad** is the perfect way to enjoy a fresh, hearty, and flavor-packed meal with minimal effort. I made this recipe using **leftover grilled chicken breast**, which added a smoky, savory layer to the dish without any extra cooking time—perfect for summer days when you want something cool and satisfying.

Inspired by the classic Cobb salad, this pasta version brings in all the favorites—**juicy tomatoes, crisp romaine, creamy avocado, chopped hard-boiled eggs, crumbled bacon, and sharp provolone or gorgonzola**—tossed together with short pasta and a tangy Italian vinaigrette.

What's Inside:

- Cooked short pasta (like rotini or penne)
- Diced grilled chicken breast (leftovers work beautifully)
- Hard-boiled eggs, chopped
- Cherry tomatoes, halved
- Crispy bacon
- Avocado chunks
- Italian cheese like provolone or gorgonzola
- Tossed in a zesty Italian vinaigrette

Variations You Can Try:

- **Protein Swap:** Use rotisserie chicken, grilled shrimp, or even chickpeas for a vegetarian option.

- **Cheese Choices:** Blue cheese, mozzarella pearls, or shaved Parmesan are all delicious here.
- **Dressing Options:** Italian dressing is my go-to, but balsamic vinaigrette or a creamy garlic dressing also work great.
- **Add-Ins:** Try sliced olives, pepperoncini, or marinated artichokes for extra Mediterranean flair.
- **Make it Gluten-Free:** Use your favorite GF pasta for a delicious gluten-free version.

This Easy Summer Italian Cobb Pasta Salad is a delicious, versatile dish that transforms simple ingredients—especially leftover grilled chicken—into a satisfying and flavorful meal. It's perfect for warm days when you want something fresh, easy, and ready in minutes. Plus, with so many ways to customize it, you can make it your own every time. Give it a try and let me know how you made it your own. If you want more summer recipes try my Personal favorite Easy summer caprese tomato salad.

Easy summer Italian cobb pasta salad



For the Salad:

- 8 oz short-cut pasta (such as rotini, penne, or farfalle)
- 1 ½ cups cooked grilled chicken (chopped (leftovers work great))
- 4 slices cooked bacon (crumbled)
- 2 hard-boiled eggs (peeled and chopped)
- 1 cup cherry tomatoes (halved)
- 1 cup fresh mozzarella pearls or diced mozzarella
- ¼ cup red onion (thinly sliced (optional))
- ¼ cup fresh basil (chopped)
- Salt and black pepper (to taste)

For the Dressing:

- ¼ cup extra virgin olive oil
- 2 tablespoons red wine vinegar (or lemon juice)
- 1 teaspoon Dijon mustard
- 1 Tbsp. plain Greek yogurt
- 1 garlic clove (minced)
- ½ teaspoon dried oregano
- Salt and black pepper (to taste)

1. Cook pasta according to package instructions. Drain and rinse under cold water to cool. Set aside.
2. Make the Dressing In a small bowl, whisk together olive oil, vinegar (or lemon juice), Dijon, yogurt, garlic, oregano, salt, and pepper until well blended. Adjust seasoning to taste.
3. In a large bowl, combine the cooled pasta, chicken, bacon, hard-boiled eggs, cherry tomatoes, mozzarella, and red onion if using.
4. Pour the dressing over the salad and gently toss until everything is evenly coated.
5. Stir in the chopped basil. Taste and adjust seasoning with salt and pepper as needed. Serve immediately or

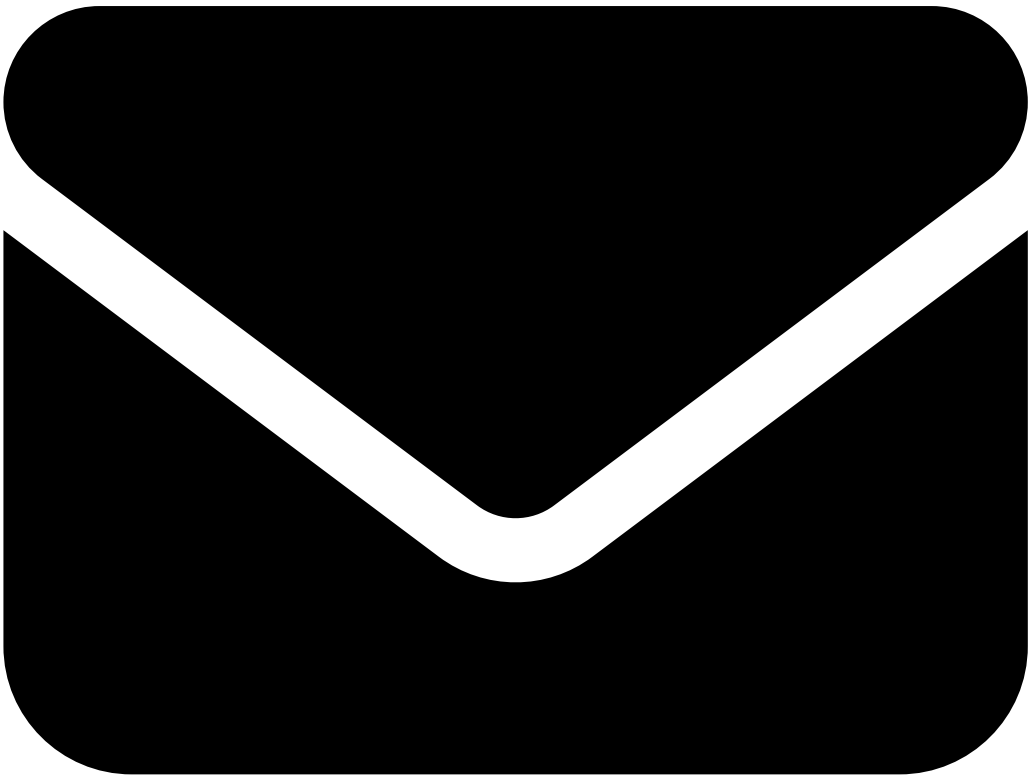
refrigerate for 30 minutes to let the flavors develop.

Buffalo Air fried chicken Wings

Buffalo Air Fried chicken Wings

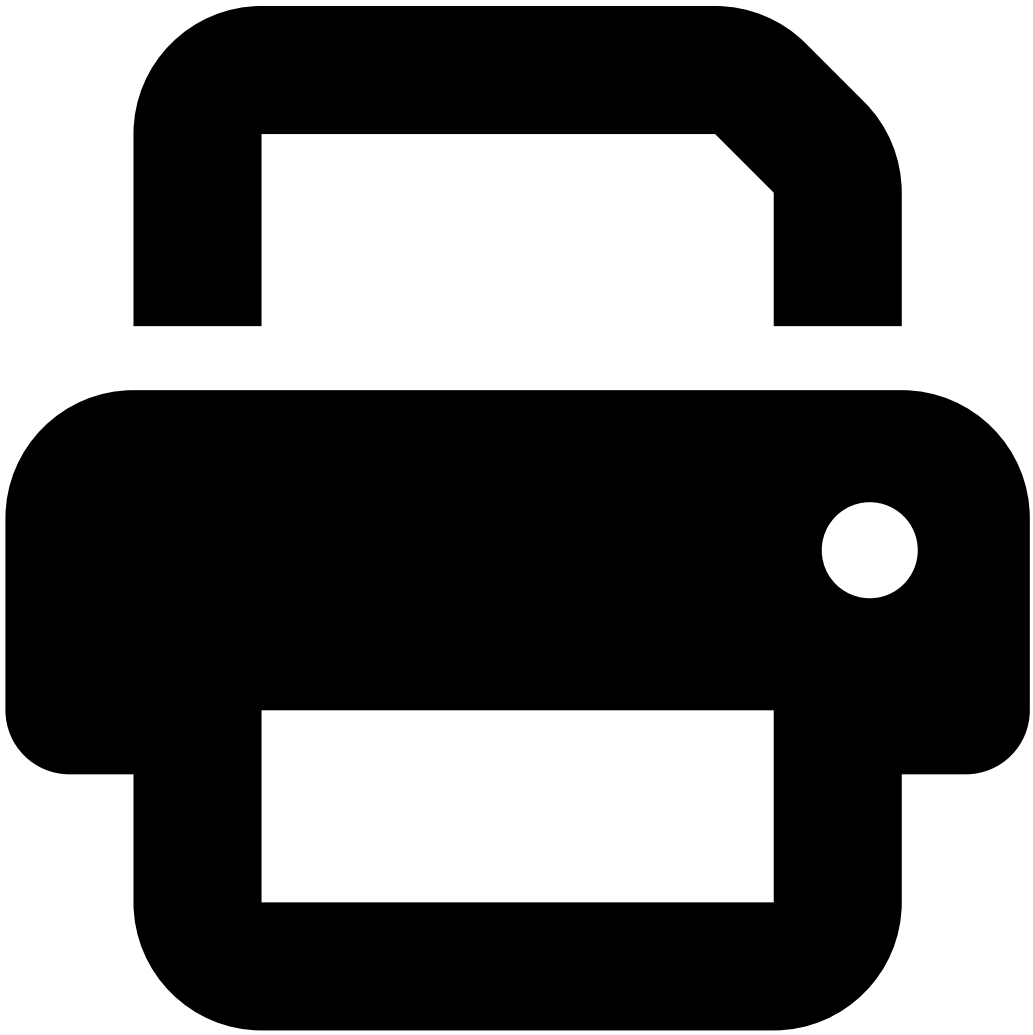
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This Buffalo air fried wing recipe is prefect when your craving chicken wings but want healthy too!!
We've been on a chicken wing kick lately. It all started on my wedding anniversary. When our conversion turned to the first night we met at the Anchor Bar in Buffalo New York , where the famous Buffalo chicken wing originated.

And in our first hole in the wall eatery the lines were out the door for the copycat version of the original Anchor Bar chicken wing.

No wonder Buffalo chicken wings have a special place in my heart and kitchen. It's an extra bonus that chicken wings are a family favorite.

Even with my love for the original deep fried Buffalo Chicken wings, my direction at this age is to take the classics and make them healthier if possible. This Buffalo chicken wing

recipe was an easy one to make a little heathier using my air fry

What I used for these Buffalo air fried chicken wings

The original Anchor bar recipe for Buffalo chicken wings calls for deep frying the wings. You can use the deep frying method if it fits your lifestyle and taste. If your going the healthier route then air fried is the way to go.

The most important ingredient in the original Buffalo chicken wing recipe and in this air fried version is the Frank's Hot sauce.

I used both sections of the chicken wing cutting off the tip. Feel free to use the whole wing without cutting them if that's your preference.

Please watch the video and please don't forget to leave me a comment here and tag me on Instagram with your creations. I love hearing from you it's my favorite part!!!

Buffalo Air Fried chicken Wings



- 2 lbs. chicken wing sections
- 1 stick of butter
- 1/2 cup Franks hot sauce

- 2 Tbs. each ground garlic (onion powder, chili powder and Italian seasoning)
- 2 Tbsp. baking powder
- Salt and pepper to taste

1. Wash the chicken wings then pat dry let sit on a cookie sheet in the refrigerator for at a least an hour.

2. Mix the dry ingredients together
3. Use half of the dry ingredients for the chicken wing dry rub add the baking powder to this half. Reserve the remaining spices for the hot sauce
4. Cover the chicken wings and set in refrigerator again for at least an hour
5. Set air fryer to 400 or oven temperature
6. Meanwhile melt the butter add the hot sauce and remaining dry rub.
7. Air fry or bake the chicken wings for 15 minutes
8. Toss in Buffalo sauce while hot

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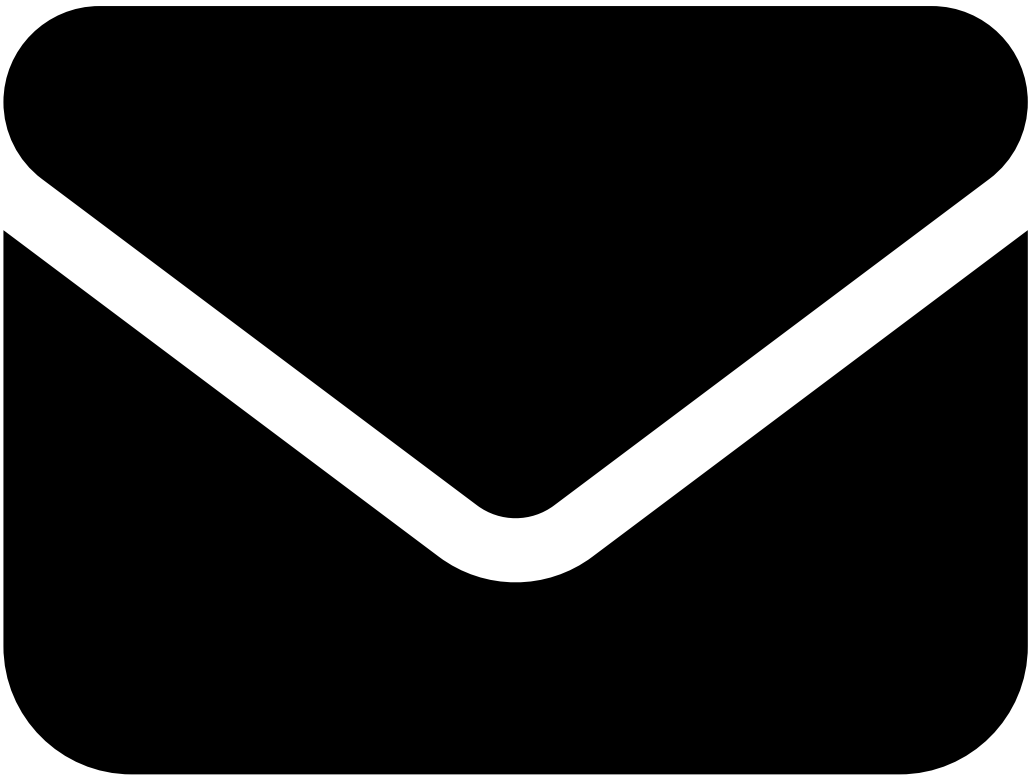
30 minute creamy chicken broccoli pasta

30 minute creamy chicken broccoli pasta

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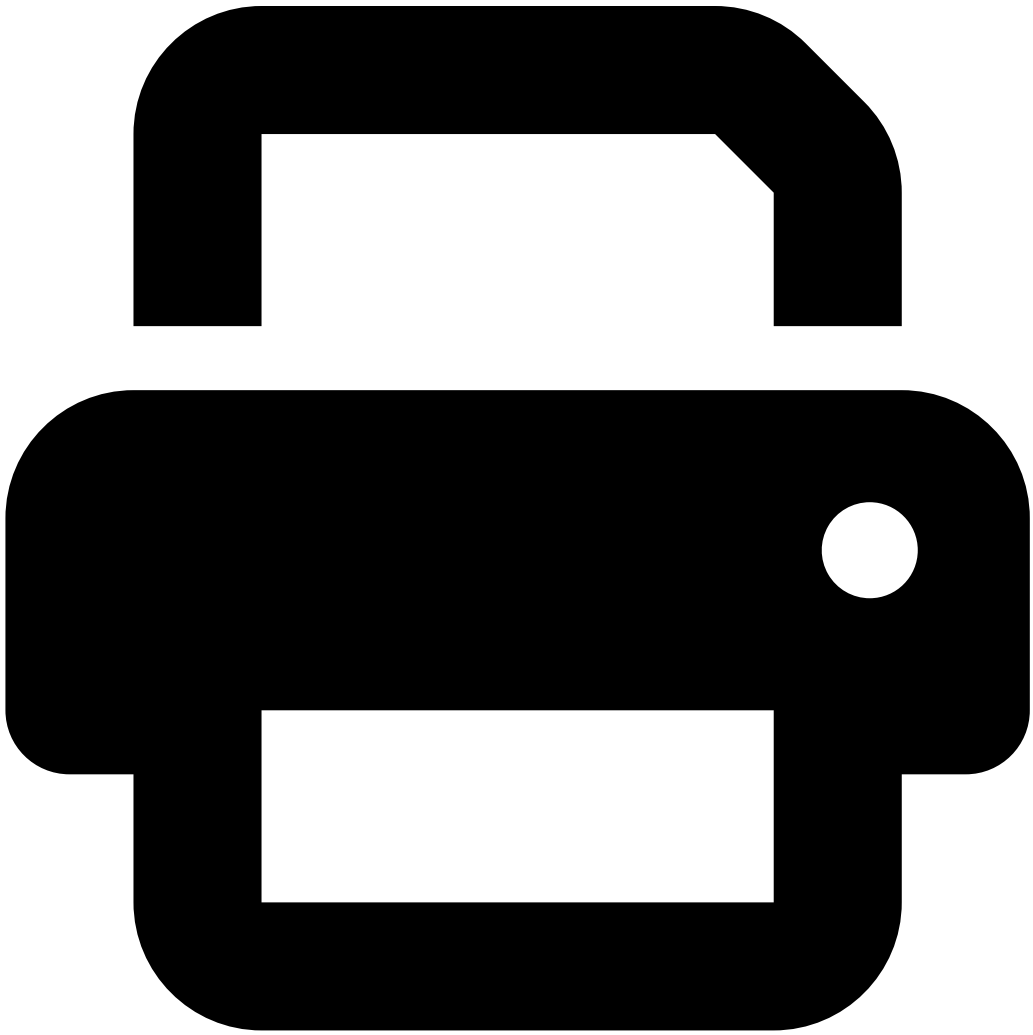
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This **30-minute creamy chicken broccoli pasta** is the perfect answer to busy weeknights. Made with tender chunks of sautéed chicken, crisp-tender broccoli, and your favorite short pasta, it’s all brought together in a rich and creamy Parmesan sauce that feels indulgent—but comes together fast with minimal fuss.

While it’s not a true one-pan meal (you’ll cook the pasta separately), the process is still super simple and straightforward. The result? A satisfying dinner that’s family-friendly, full of flavor, and totally crave-worthy.

From weeknight dinners to casual entertaining, this dish is a crowd-pleaser you’ll find yourself making again and again. Serve it with extra grated Parmesan and a sprinkle of chili flakes for a little kick!

Things to Know About This Recipe

Make it your own with these simple swaps and variations:. Pasta Flexibility

1. Use any short pasta you have on hand—penne, rotini, fusilli, or even shells. Gluten-free pasta or whole wheat options work just as well!
2. Not a broccoli fan? Swap in spinach, kale, peas, or asparagus. You can also mix in sun-dried tomatoes or roasted red peppers for extra flavor and color.
3. Chicken is classic, but this dish is just as delicious with:Cooked Italian sausage (mild or spicy) Shrimp or scallops. Leftover rotisserie chicken
4. Use half and half instead of heavy cream, or try unsweetened evaporated milk or a splash of milk with a bit of cream cheese for a lower-fat option.
5. A squeeze of fresh lemon juice or a bit of lemon zest at the end brightens the rich sauce. You can also stir in a spoonful of pesto or a dash of garlic powder, onion powder, or Italian seasoning for extra depth.
6. Parmesan is essential, but don’t stop there! Stir in shredded mozzarella, provolone, or fontina for added creaminess.
7. Red pepper flakes are optional but recommended if you like a little heat. A pinch of cayenne or a drizzle of chili oil can also give it a kick. If you love easy and delicious pasta recipes try my 30 minute broccolini and sausage pasta or my easy vegetarian orzo and asparagus and peas

Creamy Chicken and Broccoli Pasta



- 12 oz short pasta (penne, fusilli, or rotini)
- 2 Tbsp olive oil
- 2 Tbsp butter
- 1 lb boneless (skinless chicken breasts, cut into bite-sized pieces)
- 1 garlic clove (minced)
- ½ cup finely chopped onion
- 3 cups small broccoli florets
- Salt and pepper (to taste)
- 1 tsp red pepper flakes (optional)
- 1 cup chicken broth
- 1 cup reserved pasta water
- ¾ cup heavy cream (or half and half)
- ½ cup grated Parmesan cheese

1. Bring a large pot of salted water to a boil. Cook the pasta until al dente. Reserve 1 cup of the pasta water before draining. Set pasta aside.
2. In a large skillet, heat the olive oil and butter over medium heat. Add the chicken pieces and season with salt, pepper, and red pepper flakes if using. Cook for about 5–6 minutes, until the chicken is golden and cooked through. Transfer the chicken to a plate and keep warm.
3. In the same skillet (don’t clean it—those browned bits add flavor!), add a touch more oil if needed. Sauté the garlic and onion until soft and translucent.
4. Add the broccoli florets along with a splash of the reserved pasta water or chicken broth. Cover and steam-

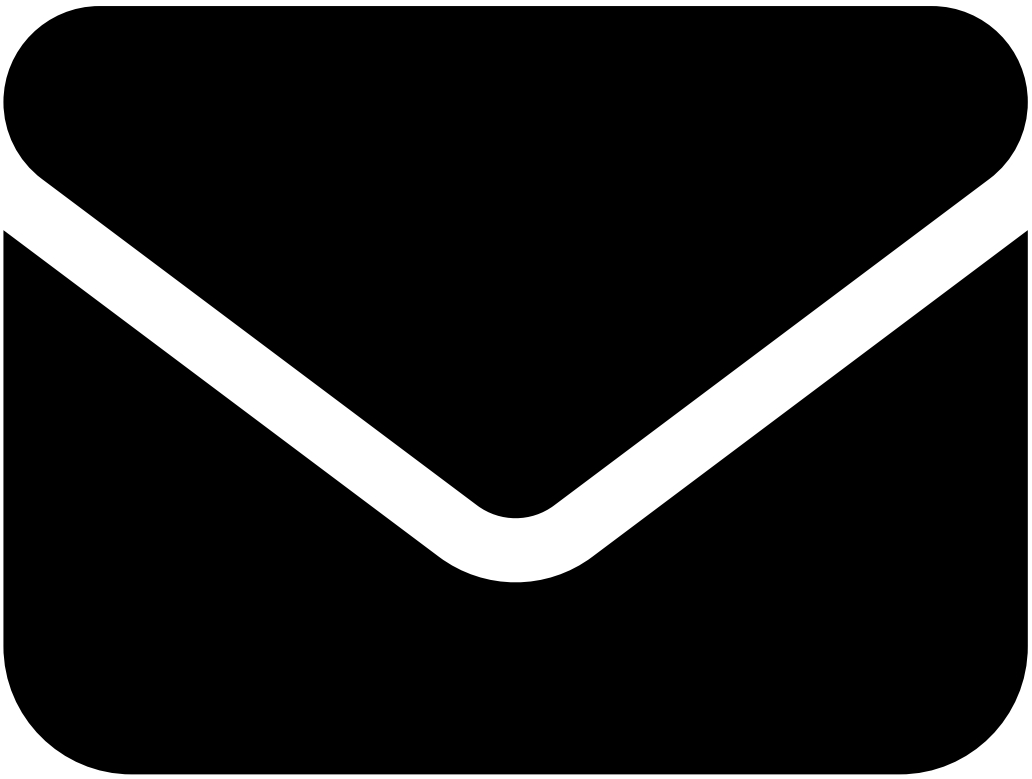
sauté for 3–4 minutes, just until the broccoli is tender and bright green.
5. Pour in the chicken broth, reserved pasta water, and cream. Stir and bring to a gentle simmer. Add the Parmesan cheese and stir until the sauce is smooth and creamy.
6. Return the cooked chicken to the skillet along with the drained pasta. Toss everything together to coat. If the sauce is too thick, add a bit more reserved pasta water to loosen it.
7. Spoon into bowls and finish with extra Parmesan or a sprinkle of red pepper flakes, if desired. Serve hot .

Italian chicken and potato patties

Italian chicken and potato patties

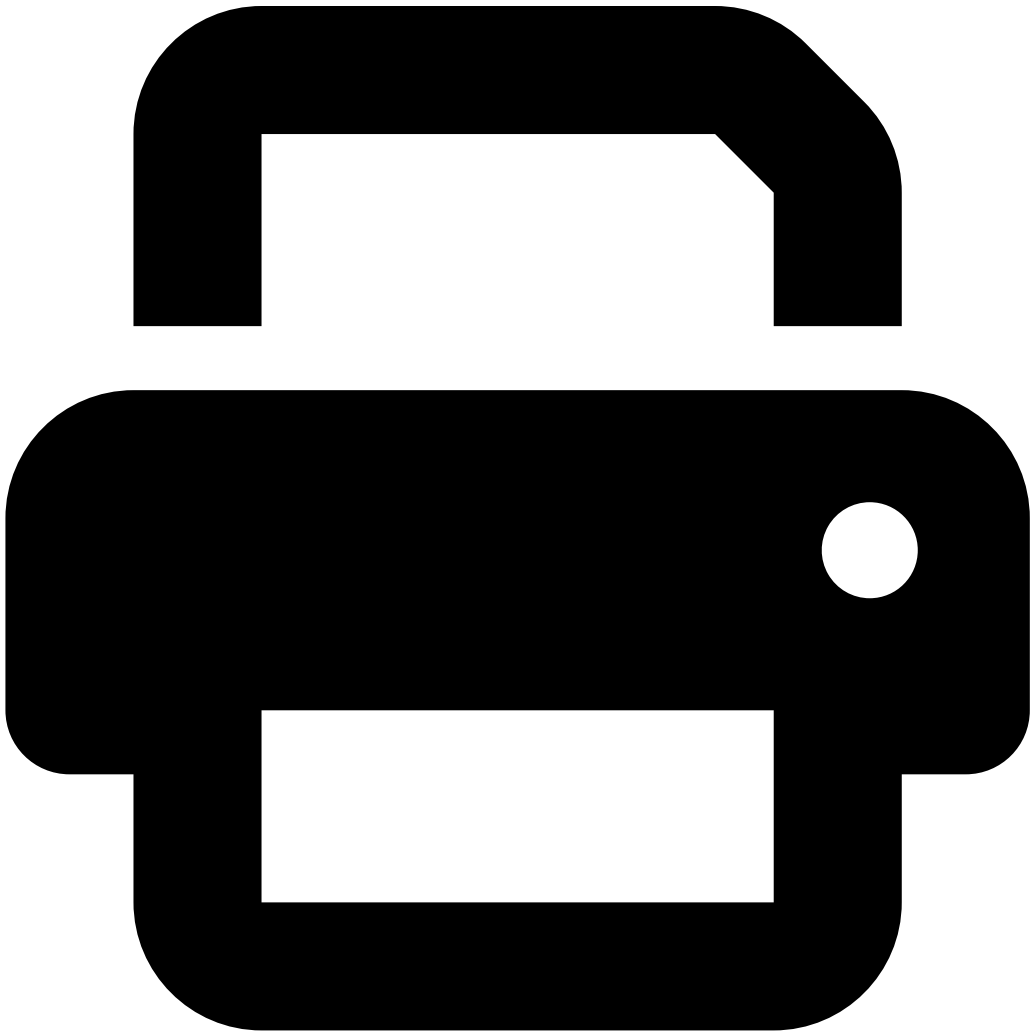
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SMS



These Italian Chicken and Potato Patties, known as *polpette di pollo e patate*, take me right back to my childhood kitchen. Whenever my mother had leftover chicken or mashed potatoes, she would whip up a batch of *polpette* without a recipe or a measuring cup. She simply used whatever she had on hand, turning leftovers into something the whole family looked forward to.

My version starts with shredded poached chicken, creamy mashed potatoes, sweet bell peppers, and plenty of grated Parmesan, shaped into patties and pan-fried until golden and crisp. I've added a few of my own touches over the years, but the heart of the recipe remains the same: simple chicken and potatoes transformed into something delicious.

Serve them as an easy weeknight dinner with a salad, for a light lunch, or make them smaller for a delicious Italian-inspired appetizer.

Things to know about this Italian chicken and potato patties recipe

Make-Ahead Friendly: Shape the patties up to two days in advance and store them covered in the refrigerator. When you’re ready to serve, simply pan-fry them fresh until golden and crisp.

A Great Way to Use Leftovers: I cooked the chicken and potatoes fresh for this recipe, but leftover chicken works beautifully too. Use poached, grilled, broiled, or even rotisserie chicken for an easy way to turn leftovers into something new and delicious.

Choose Your Size: Make larger patties for a hearty dinner or shape them smaller for appetizers and party bites. Just keep in mind that smaller patties will cook a little faster.

These crispy Italian chicken and potato patties are delicious whether you’re serving them for dinner, packing them for lunch, or setting them out as bite-sized appetizers. They’re simple, comforting, and always a hit.

If you try this recipe, I’d love to hear from you! Leave a comment, rate the recipe, and share a photo of your creation. Don’t forget to tag me on social media—I love seeing what you make!

Italian chicken and potato patties



Italian Chicken and Potato Patties are crispy on the outside and tender inside, made with shredded chicken, creamy potatoes, sweet bell peppers, and Parmesan. A delicious way to turn simple ingredients or leftovers into a comforting Italian meal.

- 2 cups chicken breast cooked and shredded skinless (boneless chicken breast)
- 2 cups mashed potatoes
- 1 cup finely diced bell peppers any color or a mix
- 2 Tbsp. mined onion
- 1/2 cup grated parmesan cheese
- 1 egg
- salt and pepper to taste

FOR THE COATING

- 1 cup breadcrumbs
- 1/2 cup grated parmesan
- 1 Tbsp. chopped Italian parsley
- 1 egg lightly beaten
- 2 cups olive oil canola blend for shallow frying

1. Start by poaching the chicken breast until just cooked through. Let cool . then use two forks to shred the chicken. Set aside
2. Cook the potatoes until soft, mash and season with salt and pepper. For two cups of mashed potatoes I used three medium russet potatoes.

3. In a bowl combine the mashed potatoes, shredded chicken, onion, bell peppers, parmesan cheese and egg. Salt and pepper to taste.
4. In a separate bowl combine the bread crumbs, parmesan, and Italian parsley. In another add the egg and slightly beat using a fork.
5. Form the chicken patties by scooping about 2 tablespoons of the mixture and form into round slightly flatten patties
6. Dip each patty first in the egg and then in the bread crumb mixture. Repeat for all the patties
7. In a large skillet Heat the frying oil over medium heat. Fry the patties in batches for 3-4 minutes per side, or until golden brown and crisp. drain on paper towels.
8. Serve with my easy marinara sauce and my delicious cucumber, tomato, avocado salad for a complete summer time meal everyone will love.

Appetizer, Main Course, Side Dish
Italian
Italian chicken and potato patties,

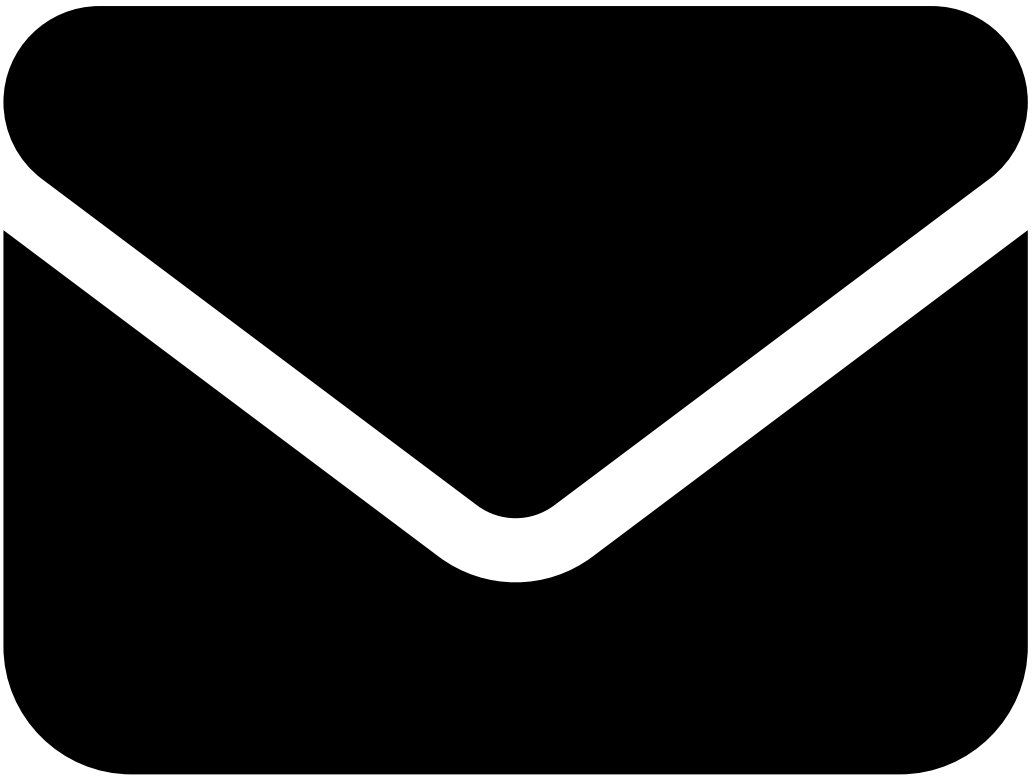
Mediterranean oven baked chicken

Mediterranean Oven Baked Chicken

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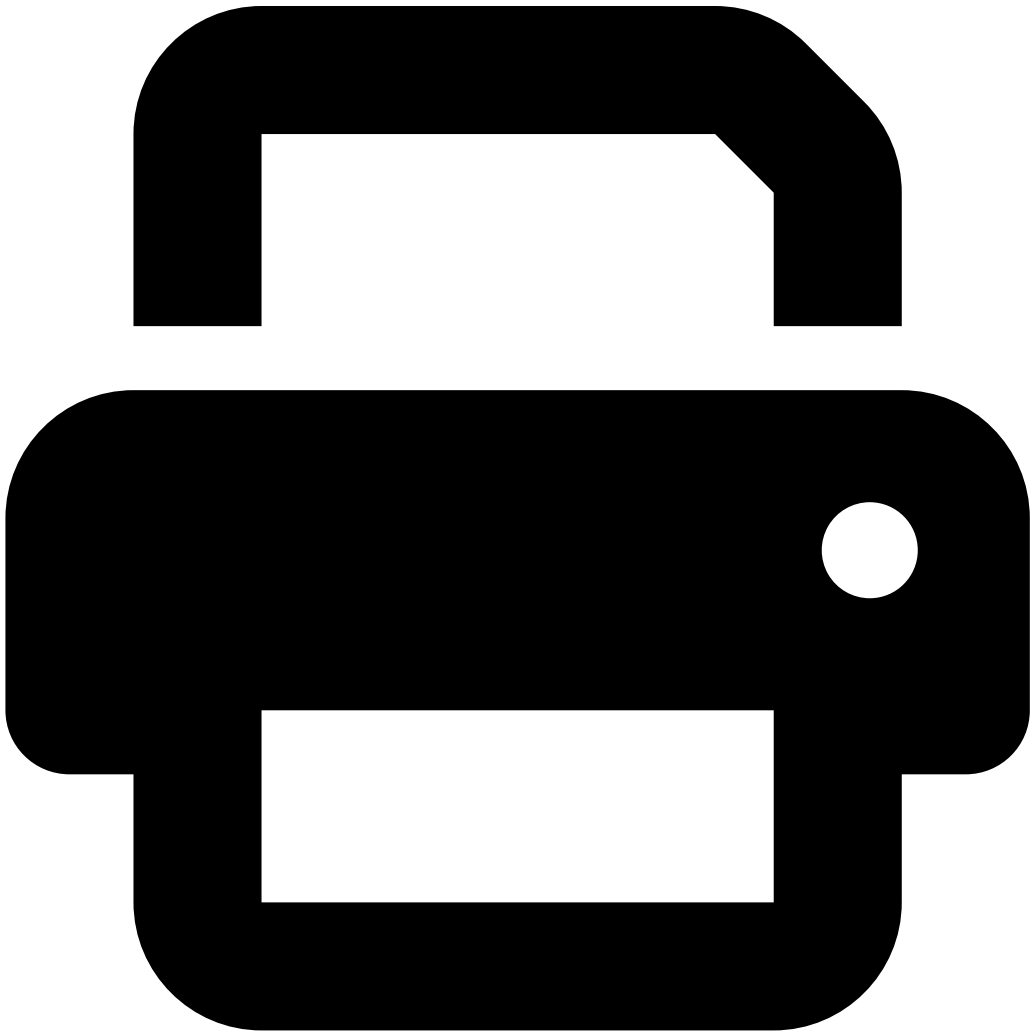
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There’s something about Chicken Marbella that feels effortlessly elegant, even though it couldn’t be easier to make. I first tasted it years ago at a dinner party and was immediately hooked by the sweet-and-savory flavors—tangy capers and green olives, sweet prunes, and tender chicken all bathing in a garlicky wine sauce. This version is an Italian take on the classic, with a few tweaks to bring out even more bold, Mediterranean flavors.

This version is a smaller batch, perfect for a cozy dinner or a little something special without all the fuss. I use a mix of bone-in chicken breasts and thighs for rich flavor and juicy texture. The overnight marinade does all the heavy lifting, and the oven does the rest. Serve it with crusty bread to soak up every drop of that incredible sauce, and you’ve got a dish that feels fancy without trying too hard.

Things to know about this Mediterranean oven baked chicken

1. Marinating is key in this chicken recipe, the dish gets it’s signature flavor from a long marinade. Give it at least4 hours, but overnight is better for deep , rich flavor.
2. Using a mix of bone-in , skin -on chicken breast and thighs adds moisture and flavor.
3. You can use either dried prunes or figs. Combined with the briny olives and capers, it’s a delicious taste of sweet and savory.
4. A classic with an Italian twist. While chicken Marbella was born in New York kitchens, this Italian version has all the bold flavors of Italian cooking, oregano, garlic and olive oil.
5. It’s even better the next day. Like many braised or marinate dishes, leftovers are delicious.
6. It’s a perfect chicken recipe for entertaining. This dish can be prepped ahead and roasted just before you’re ready to serve.
7. This Mediterranean oven baked chicken freezes well. Store cooled portions in an airtight freezer container and reheat for a ready made meal. ENJOY!!! If you like easy chicken recipes try my Easy chicken Francese or my easy chicken picatta or my easy chicken marsala

Mediterranean Oven Baked Chicken



Mediterranean Oven Baked bone-in Chicken is an easy, flavorful dinner made with tender chicken, fresh Mediterranean-inspired ingredients, and aromatic herbs. Everything comes together in one pan for a simple, satisfying meal with minimal cleanup.

- 2 bone-in skin-on chicken breasts
- 2 bone-in skin-on chicken thighs
- 4 cloves garlic, minced
- 2 tablespoons red wine vinegar
- 2 tablespoons olive oil
- 2 tablespoons dried oregano
- Salt & freshly ground black pepper (to taste)
- 1/3 cup pitted prunes (roughly chopped if large)
- 1/4 cup pitted Spanish green olives
- 2 tablespoons capers with a bit of brine
- 2 bay leaves
- 1/3 cup dry white wine
- 2 tablespoons brown sugar
- Chopped parsley (for garnish)

1. Marinate the Chicken (do this the night before if you can): In a bowl or zip-top bag, combine garlic, vinegar, olive oil, oregano, salt, pepper, prunes, olives, capers, and bay leaves. Add chicken and toss to coat. Cover and marinate in the fridge overnight or at least 4 hours.
2. Bake: Preheat oven to 375°F (190°C). Place chicken in a baking dish in a single layer. Pour all the marinade over it. Sprinkle brown sugar over the chicken, then

pour in the white wine.
3. Roast: Roast uncovered for 50–60 minutes, basting occasionally with the pan juices. The chicken is done when golden and its internal temp hits 165°F.
4. Serve: Plate the chicken with spoonfuls of the prunes, olives, and juices. Garnish with chopped parsley.

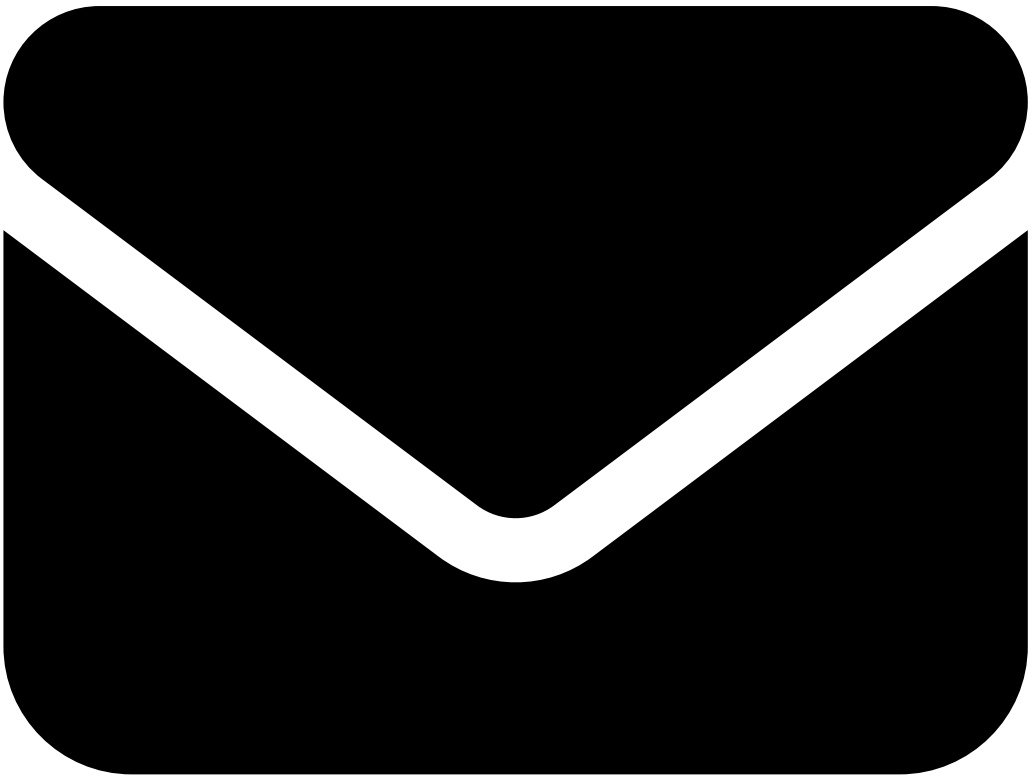
Main Course
Mediterranean
baked chicken recipe

Air fryer Parmesan Chicken Spiedini

Air Fryer Parmesan Chicken Spiedini

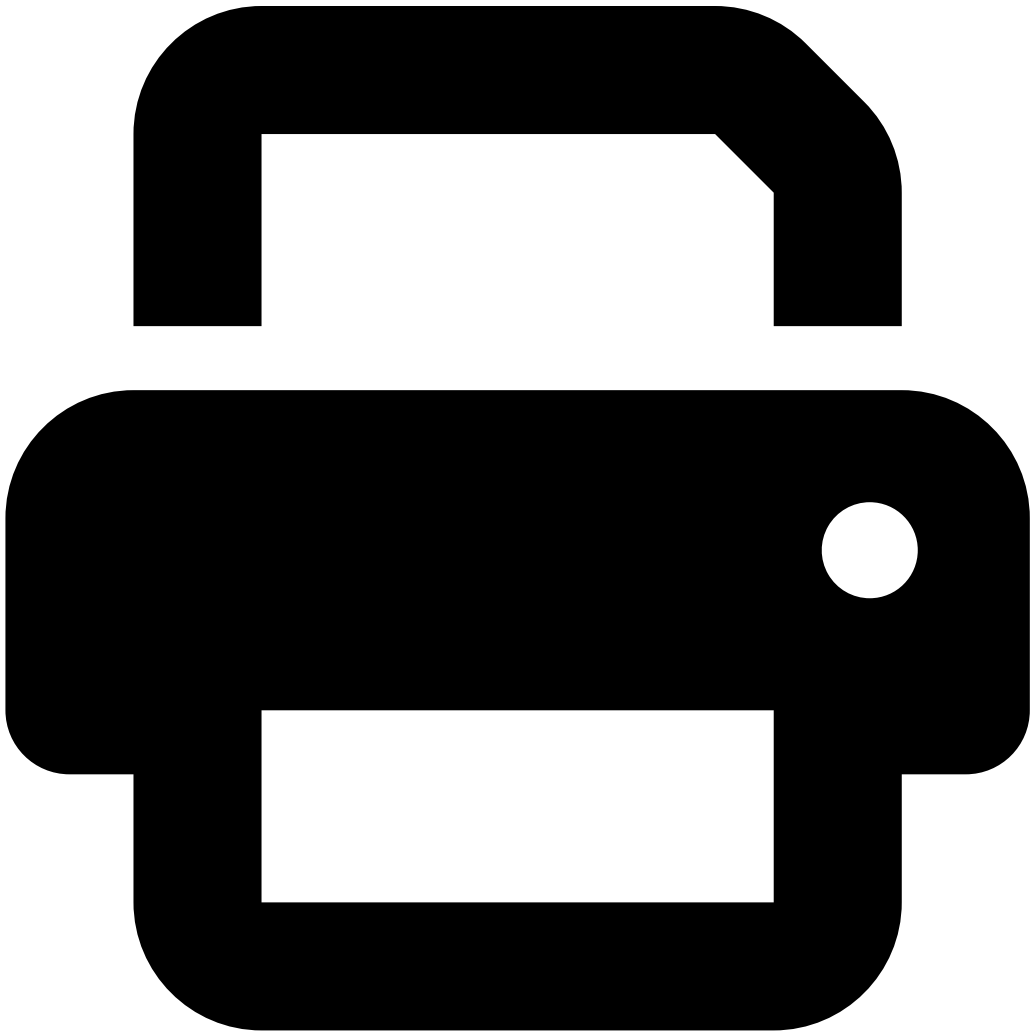
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SMS



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.
The chicken is so tender and juicy, , and the spiedini can be severed as an appetizer or as a main course. You can also cook the chicken skewers in the oven or on a grill, making them perfect all year. No matter how you cook them, they’re full of flavor and always a crowd pleaser

If you like easy and delicious chicken recipes, try this oven baked chicken spiedini recipe , that you will love, or one of my personal favorites Easy Italian chicken croquettes

Helpful things to know about this

air fryer parmesan chicken spiedini recipe

When using wooden skewers, make sure to soak them in water for at least 30 minutes before making the recipe. This keeps the wood from burning in the air fryer. Typically, I prefer metal skewers.

If you’re not in the mood for chicken thighs or prefer chicken breast this recipe works for both. And if you’re not in the mood for chicken at all, this recipe would also be delicious with beef, pork, or shrimp. The cooking times will be different, so you’ll need to experiment to get the exact cooking time.

No air fryer ? No problem . These chicken spiedini can be oven-baked or grilled. Either way , you’ll still get that delicious juicy inside and lightly crisp outside, perfect for any time of the year.

One of the best things about this recipe is that you can make it ahead of time. Simply assemble the the chicken skewers, cover and refrigerate them up to 1 day or when you’re ready to cook. In fact letting them marinate a bit longer enhances the flavor. When you’re ready, just pop them in the air fryer, grill or oven. ENJOY!!! If you make this air fryer parmesan spiedini leave me a comment below, I love hearing from you and it helps others.

Air Fryer Parmesan Chicken Spiedini



Air Fryer Parmesan Chicken Spiedini are tender chicken skewers coated with Parmesan and Italian-seasoned breadcrumbs, then air-fried until golden and crisp. An easy Italian-inspired dinner that’s perfect for weeknights or entertaining.

- 1 1/2 lbs. boneless skinless chicken thighs
- 2 Tbsp. olive oil
- 1 Tablespoon each garlic onion, and paprika powder
- 1 Tbsp. Italian seasoning
- Juice and zest from one lemon
- 1/2 cup grated parmesan
- Salt and pepper to taste

Garlic Parmesan Sauce

- 1 stick softened butter
- 2 Tbsp. minced garlic
- 2 Tbsp. chopped Italian parsley
- 1/2 cup grated parmesan cheese

1. Add the chicken pieces to a bowl with the oil, parmesan, lemon juice , zest, Italian seasonings, garlic, onion, and paprika powder. Salt and pepper to taste. Mix to coat evenly. Allow the chicken to marinate in the fridge covered for as little as 30 minutes but ideally overnight.
2. In a separate bowl combine the butter, minced garlic, parsley, parmesan, lemon juice, and chili flakes. Mix to create a compound butter.
3. Preheat the air fryer or out door grill I usually air

fry the skewers at 400 degrees

4. Thread chicken pieces onto metal or wooden skewers and set aside. Remember, if using wooden skewers soak in water before using.
5. Add the skewers to the air fryer a few at a time, so as not to overcrowd the pan and the chicken cooks evenly. Cook 5-6 minutes, flip and cook an additional 3-4 minutes.
6. The internal temperature of the chicken should be at 150 degrees, at this point baste the chicken skewers with the garlic butter, and cook 1 minute , flip baste the other side and cook 1 more minute.
7. Top with more parmesan and parsley, serve warm with the parmesan sauce.

Appetizer, Main Course, Side Dish
Italian