

Oven baked chicken spiedini

Oven Baked Chicken Spiedini

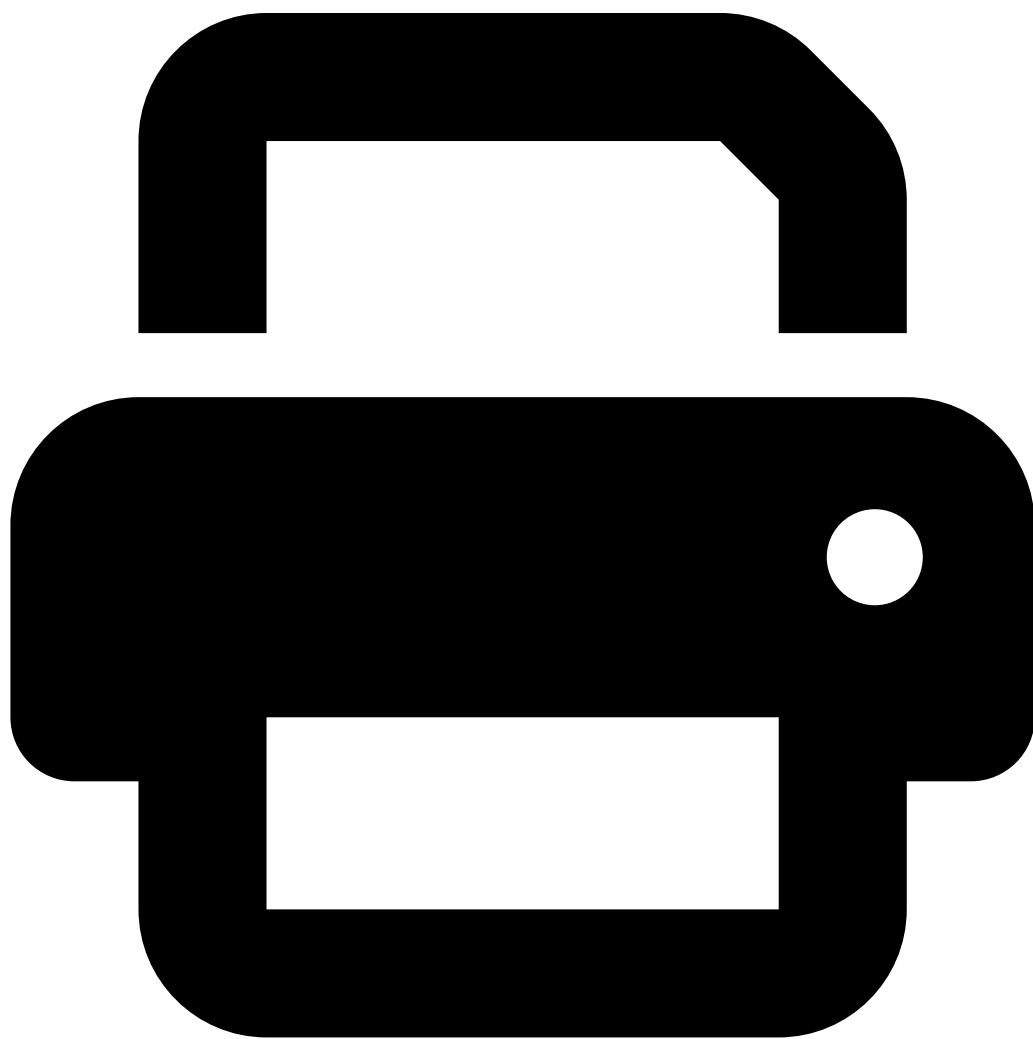
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If you love the classic flavors of **Chicken Spiedini**—juicy marinated chicken, garlicky Italian breadcrumbs, and a crispy golden coating—you'll love this easy **oven baked chicken spiedini** recipe. While traditional chicken spiedini is often grilled and enjoyed during the summer months, this baked version lets you enjoy the same delicious Italian flavors any time of year.

Baking the chicken on skewers helps keep every bite tender and juicy while creating a beautifully crisp breadcrumb crust right in your oven. It's an easy, mess-free alternative to grilling that's perfect for busy weeknights, entertaining, or whenever you want authentic Italian comfort food without stepping outside.

Why you'll love this oven baked chicken spiedini recipe

You can enjoy this **oven baked chicken spiedini** rain or shine. Just like the traditional version, the chicken is still threaded onto skewers, making it a beautiful presentation for family dinners, gatherings, or entertaining.

One of the best things about this recipe is that it can be prepared ahead of time. Simply coat the chicken with the seasoned breadcrumbs, assemble the skewers, and refrigerate for up to 2 days before baking.

You can also freeze the chicken spiedini before cooking. Place the fully assembled raw skewers flat on a baking sheet and freeze until solid, then transfer them to an airtight freezer-safe container. When you're ready to enjoy them, bake straight from frozen and add about 10 extra minutes to the cooking time, or thaw overnight in the refrigerator and bake as directed.

It's a delicious recipe to feed a crowd, perfect for parties, and family meals. Serve these oven roasted chicken spiedini with my Easy Sicilian Potato Salad (no Mayo) or my Italian style-sauteed swiss chard and my creamy lemon parmesan zucchini orzo for a complete delicious Italian meal. If you make this oven baked chicken spiedini, I'd love to hear how it turns out! Leave a comment below, snap a photo and tag me on Instagram. I love hearing from you and it helps others. Thanks!!!

Oven Baked Chicken Spiedini



Tender pieces of Italian-seasoned chicken are threaded onto skewers, coated with seasoned breadcrumbs, and oven-baked until golden and juicy. This easy Italian chicken spiedini recipe is a simple, flavorful dinner that brings classic restaurant-style Italian cooking to your home kitchen.

- 1/4 cup olive oil
- 1/2 cup white wine
- 1/2 Tbsp. red pepper flakes
- zest and juice from one lemon
- 1 Tbsp. minced garlic
- salt and pepper to taste
- 2 medium skinless, boneless, chicken breast

For the Breading

- 1 cup breadcrumbs
- 1/2 cup grated parmesan cheese
- 1/3 cup grated pecorino
- 2 Tbsp. chopped Italian parsley

For The Lemon Garlic Butter

- 1 stick butter
- 2 Tbsp. finely minced garlic
- Zest and juice from 1 lemon
- 2 Tbsp. chopped Italian parsley
- Salt and pepper to taste

1. Prepare the chicken: Season the chicken cubes with salt

and pepper. Cut the chicken into medium-sized, bite-sized pieces.

2. **Marinate the chicken:** In a large bowl, whisk together the olive oil, red pepper flakes, white wine, minced garlic, lemon juice, and lemon zest. Add the chicken pieces and toss until evenly coated. Cover and refrigerate for at least 1 hour to allow the flavors to develop.
3. If using wooden skewers, soak them in water while the chicken marinates to prevent them from burning. I prefer using metal skewers for this recipe.
4. **Prepare the breadcrumb coating:** In a shallow bowl, combine the breadcrumbs, fresh parsley, garlic powder, lemon zest, Parmesan cheese, and Pecorino Romano cheese. Mix well to combine.
5. **Coat and assemble the skewers:** Remove the chicken from the marinade and coat each piece thoroughly in the seasoned breadcrumb mixture. Thread several pieces of chicken onto each skewer, leaving a little space between the pieces. Repeat until all the chicken is used.
6. **Bake the chicken spiedini:** Preheat your oven to **400°F**. Line a baking sheet with parchment paper and lightly spray it with olive oil.
7. Arrange the chicken skewers on the baking sheet and lightly spray the tops with olive oil. Bake for **12–15 minutes**, or until the chicken is golden and cooked through.

Grilling Instructions:

1. Chicken spiedini can also be cooked on the grill for a traditional summertime version. Preheat the grill to high heat and lightly oil the grates. Place the chicken skewers on the grill and cook for about **5 minutes per side**, or until the chicken reaches an internal temperature of 165°F.

Make the Lemon Garlic Sauce:

1. While the chicken is cooking, prepare the sauce. Melt the butter in a small saucepan over medium-low heat. Add the minced garlic and sauté until softened and fragrant.

Add the white wine and simmer for 2–3 minutes, allowing the sauce to slightly reduce. Remove from the heat and stir in the lemon zest and fresh parsley.

Serve the warm **oven baked chicken spiedini** with the lemon garlic butter sauce drizzled over the top.

Main Course

Italian

oven baked chicken spiedini

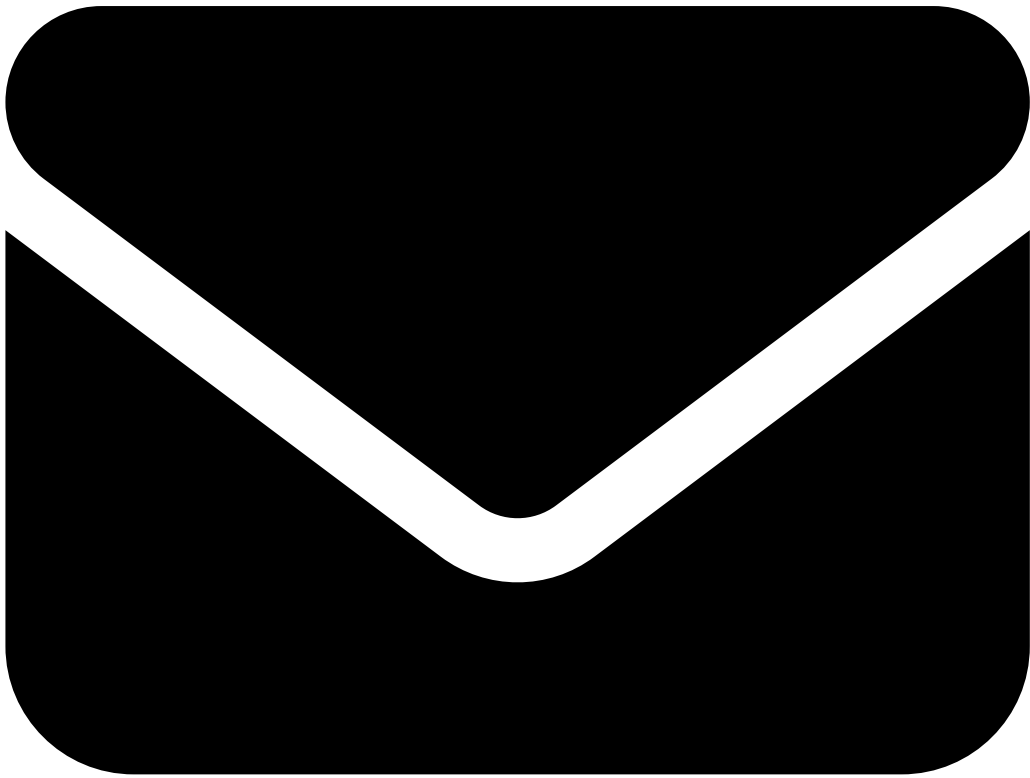
Caprese stuffed chicken

breast

Caprese Stuffed Chicken Breast

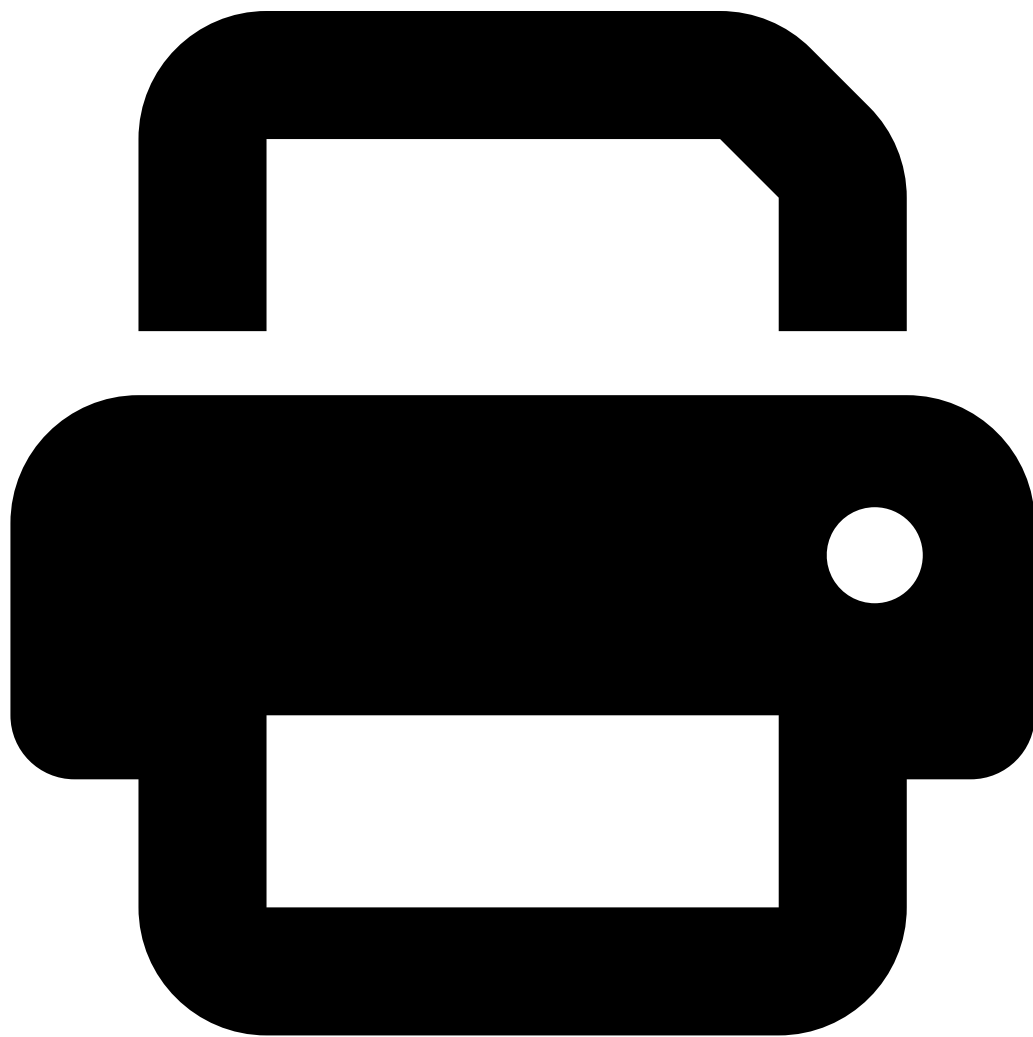
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If your looking for a restaurant – quality meal that’s easy enough for a weeknight dinner, this caprese stuffed chicken breast with asparagus is a must-try. Juicy chicken breast are packed with the classic flavors of caprese- fresh mozzarella, ripe tomatoes and fragrant basil – along with tender asparagus for a wholesome . satisfying dish that’s easy to make and delicious.

Why you’ll love this caprese stuffed chicken breast recipe

Quick and easy: Ready in under 30 minutes

Healthy & Wholesome: Packed with protein, veggies and fresh ingredients

Bursting with flavors: A perfect blend of creamy, tangy, and savory goodness

Make-ahead friendly: Prep and assemble ahead of time, then cook when ready !!

This caprese stuffed chicken breast with asparagus is a delicious dish that's easy to prepare yet impressive enough to share with friends. Whether you're looking for a quick week night dinner or a beautiful centerpiece for a special meal, this recipe delivers on both taste and presentation. Give it a try and let me know how it turns out- I'd love to hear your thoughts.

Caprese Stuffed Chicken Breast



Juicy chicken breasts are stuffed with fresh mozzarella, ripe tomatoes, and fragrant basil, then baked until tender and golden. This easy Caprese stuffed chicken is packed with classic Italian flavors and makes a delicious weeknight dinner.

- 2 large chicken breast
- 12 asparagus spears trimmed
- 4 slices fresh mozzarella
- 4 slices thinly sliced tomatoes
- 2 slices thinly sliced prosciutto
- 2 Tbsp. olive oil
- 2 teaspoons each garlic (onion and paprika)
- 2 Teaspoon Italian seasoning
- salt and pepper to taste

1. Preheat your oven to 375- degrees
2. Cut the tough stem ends from the asparagus and blanch in boiling salted water for a few minutes set aside
3. Slice the chicken breast in half and pound thin so that you have four pieces of thinly sliced chicken breast
4. Season the chicken with the garlic, onion, paprika and Italian seasoning. Salt and pepper to taste
5. Add two slices of cheese, followed by one slice of tomatoes and three asparagus spears. Then sprinkle with sliced prosciutto. Top with a few basil leaves
6. Roll them up tightly jelly roll style. Secure with tooth picks
7. Sear the chicken breast in an oven proof pan for about three minutes per side until golden.
8. Transfer the pan to the preheated oven and bake for 15-20 minutes or until the chicken is cooked through.

Main Course

Italian

Caprese stuffed chicken,breast

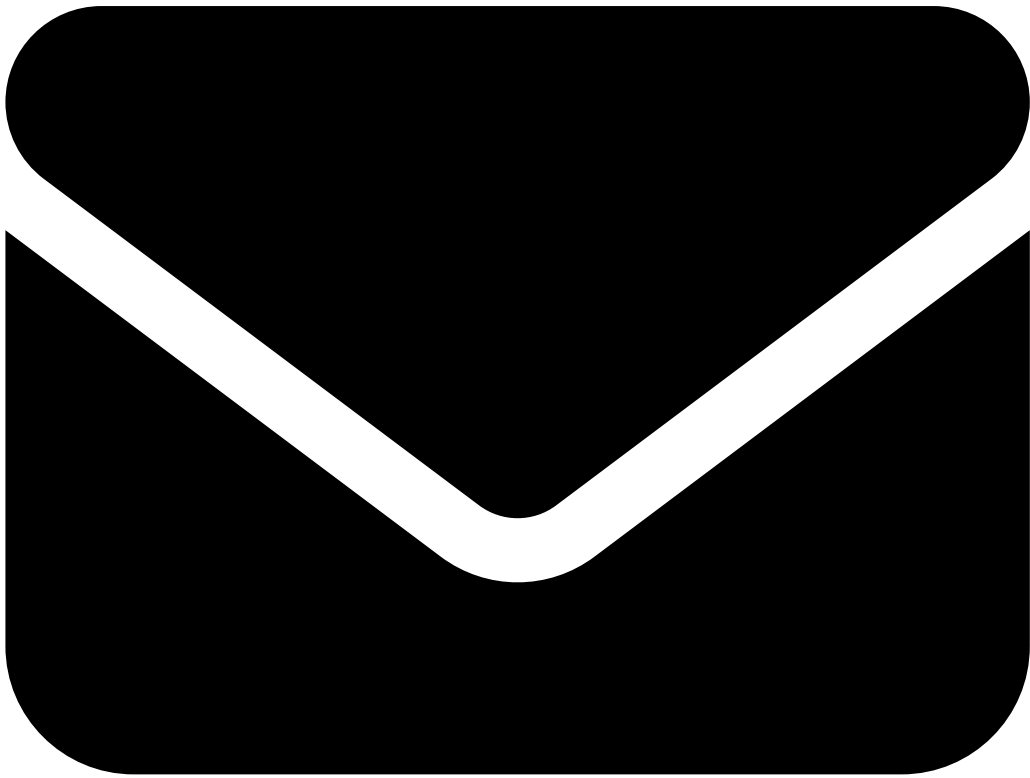
Bone-in Mushroom chicken breast

Bone-in Mushroom Chicken Breast

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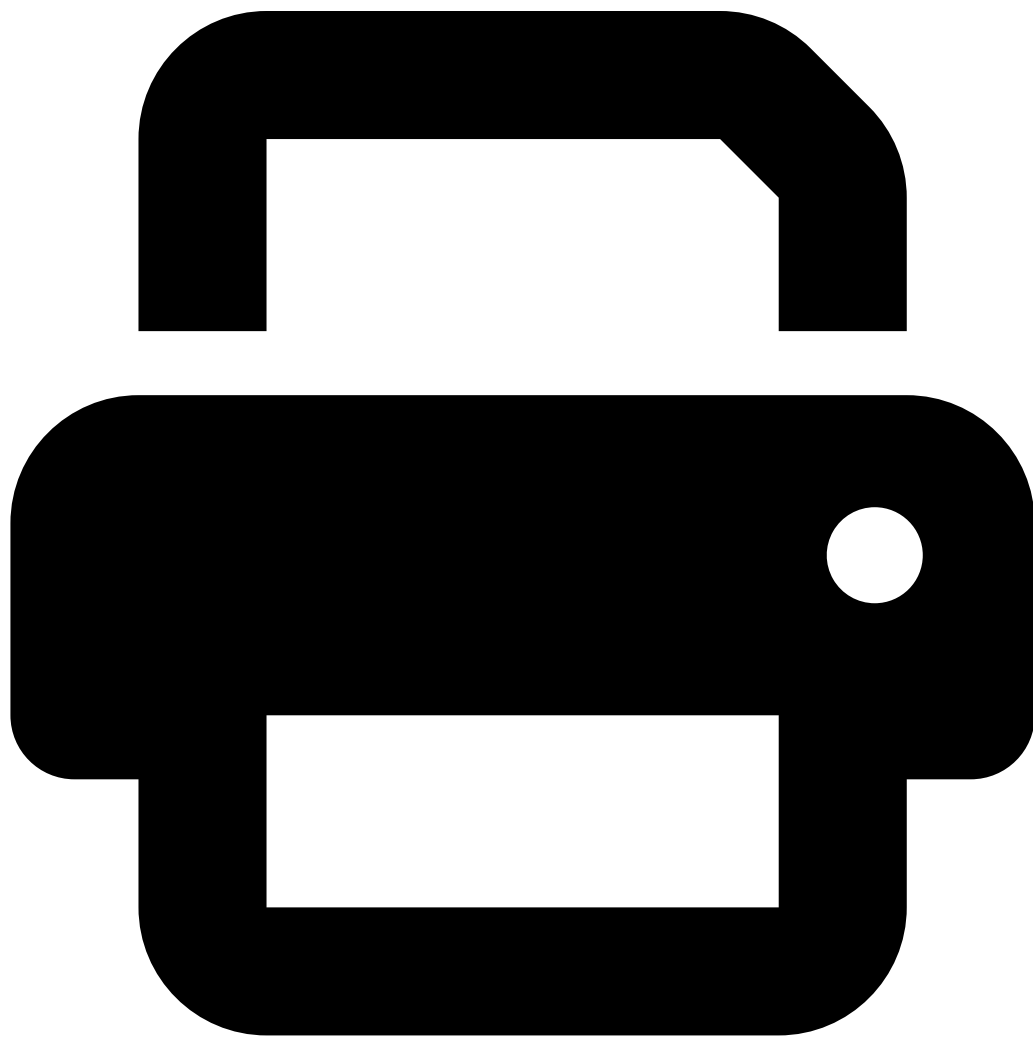
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When you're craving a comforting and flavorful Italian chicken meal, that's easy to make this braised bone-in mushroom chicken breast delivers. Tender bone-in chicken breasts are seared then gently simmered with earthy mushrooms, sweet caramelized onions and herbs, creating a rich savory sauce. This rustic, one-pan meal is perfect for both cozy family dinners and effortless entertaining.

Whether served over creamy polenta, twirled with pasta, or alongside crusty bread to sop up every drop of sauce, it's a meal that feels both hearty and special. Plus with simple ingredients and easy steps, it's an ideal recipe to keep in your recipe file for any occasion,

Why you will love this bone-in mushroom chicken breast recipe

This recipe shines because it combines simplicity with deep

comforting flavors. Here's why you're going to love it

One – pan wonder: fewer dishes means easier cleanup, and cooking everything in one pan builds extra flavors .

Tender and juicy chicken: Braising bone-in chicken breasts keeps the meat juicy and moist while infusing it with savory goodness.

Rich savory sauce: The combination of mushrooms, caramelized onions, garlic and herbs creates a robust sauce that feels both rustic and refined.

Versatile serving Options: Whether you serve it over polenta, pasta, or with crusty bread, this dish adapts perfectly with different sides

Make- ahead friendly : The flavors only get better with time. making it perfect for meal prep or leftovers.

Ready to bring a taste of Italy to your table? Try this bone-in mushroom chicken breast recipe and let the rich, comforting flavors make any meal feel special. Please don't forget to share your creations and tag me- nothing makes me happier than seeing my recipes come to life in your kitchen. And it helps others.

Bone-in Mushroom Chicken Breast



Bone-in Mushroom Chicken Breast is a comforting, flavorful

dinner featuring juicy chicken breasts simmered with earthy mushrooms in a rich, savory sauce. It's an easy one-pan meal that's perfect for a cozy weeknight dinner or Sunday supper.

- 4 bone-in skin-on chicken breast
- 1 Tbsp. each garlic + onion+ paprika powder
- 1 Tbsp. Italian seasoning
- 2 cups cremini ,portabella or button mushrooms, sliced
- 1 large sliced onion
- 1 Tbsp. minced garlic
- 1 cup white wine
- 1 cup chicken stock
- a few rosemary and thyme sprigs
- 2 Tbsp. butter
- 2 Tbsp. Italian parsley
- salt and pepper to taste

1. Start by cleaning your chicken and pat dry. Cut the breast into equal pieces.
2. Add the cleaned, cut, chicken to a bowl season with the onion, garlic. paprika and Italian seasoning. Salt and pepper to taste
3. In a heavy stock pot or Dutch oven in 3 Tbsp. of olive oil sear the chicken on all sides until golden. Remove and set aside.
4. In the same pan , add a bit more oil if needed. Sauté the onions and garlic until soft and translucent. Add the mushrooms and cook until beginning to brown.
5. Pour in the wine to deglaze the pan , waiting until evaporated before adding the chicken stock, rosemary and thyme.
6. Nestle the chicken breasts back into the skillet , skin side up. Reduce heat to a simmer , cover and cook for 25-30 minutes until chicken is cooked through and tender.
7. Garnish with the fresh Italian parsley .

Brown the chicken well before adding the mushrooms and sauce. This creates a flavorful crust and adds depth to the finished dish.



Tip text

Main Course

Italian

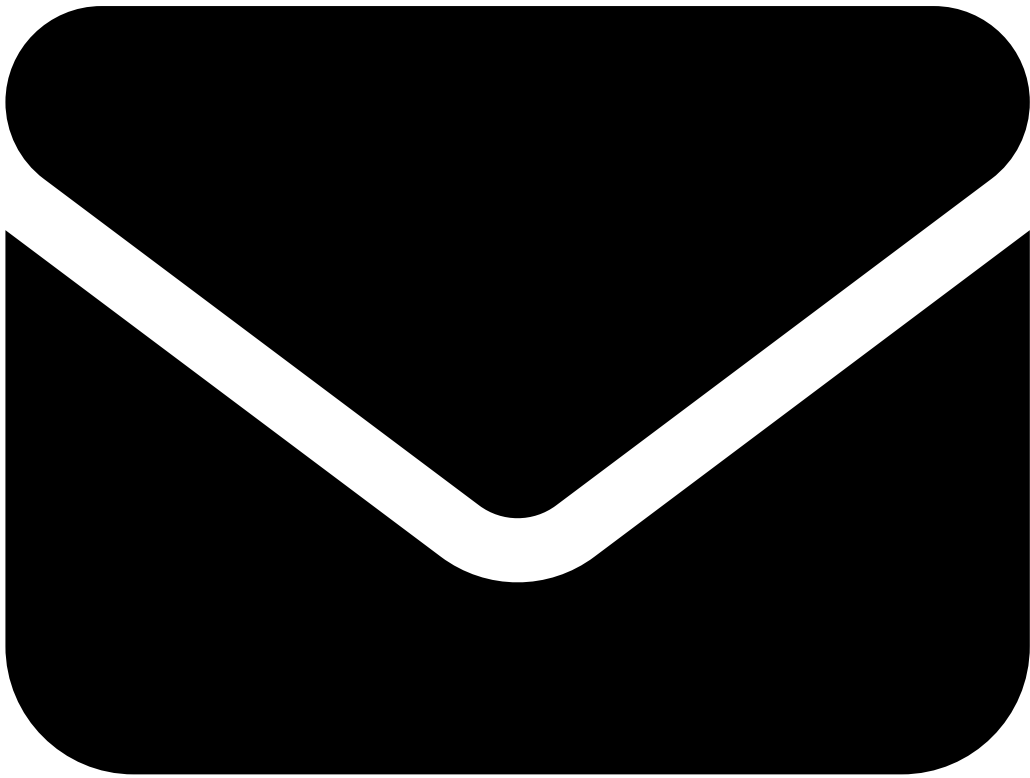
bone-in mushroom chicken breast,

Italian roasted lemon chicken dinner

Italian Roasted Lemon Chicken Dinner

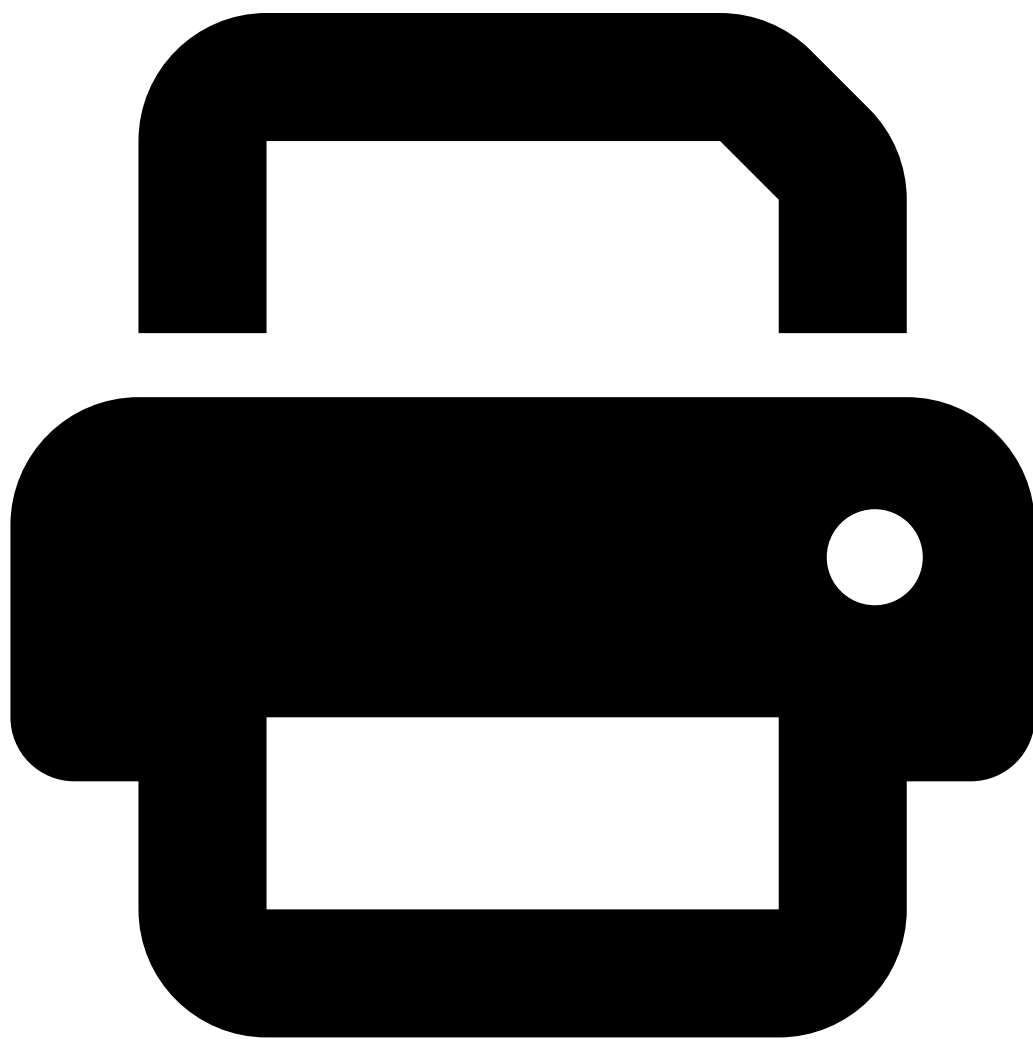
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There's something truly comforting about a classic Italian roasted lemon chicken dinner. With it's golden, crispy skin, juicy meat, and bright citrus aroma, this dish is a staple in Italian kitchens.

This dish holds a special place in my heart because it was the first meal I learned how to cook. I still remember nervously following my mothers instructions, carefully seasoning the chicken and peeking into the oven every few minutes to make sure I wasn't burning it. But when I finally pulled it out, golden and fragrant, I felt an immense sense of pride – like I had mastered a little piece of tradition. What makes this Italian – inspired roasted chicken recipe stand out is how easy it is to make. A handful of quality ingredients come together effortlessly to create a meal that tastes and looks like it took hours to prepare. Add some cut potatoes and you have a complete meal that can be on your table in less than 1 hour.

Here's why this Italian roasted lemon chicken dinner is so easy

This Italian roasted lemon chicken dinner is incredibly easy to make because it requires minimal prep, simple ingredients and a hands – free cooking method. The seasoning is as straightforward as mixing olive oil. lemon juice. garlic and herbs, then rubbing it into the chicken. There's no complicated marinating or advanced techniques- just a few minutes of prep and the oven does the rest.

Adding potatoes to this Italian roasted chicken dinner makes it a complete meal with minimal effort. As the chicken roast , the potatoes absorbs all the deliciousness of the pan juices. You can also add additional vegetables like carrots, zucchini or what ever fits your taste for an additional nutritional boost. To make this Italian roasted lemon chicken dinner even more easy use a ready-cut chicken. You can also customize this recipe by using more parts of the chicken you like and less of the chicken pieces you don't.

Serve this roasted lemon chicken dinner recipe with a simple green salad and you have a perfectly well- rounded Italian – inspired that feels special yet effortless. Plus everything cooks in one pan , making cleanup a breeze!!!

Italian Roasted Lemon Chicken Dinner



This Italian Roasted Lemon Chicken Dinner features tender, juicy chicken roasted with fresh lemon, garlic, herbs, and simple Italian seasonings. It's an easy one-pan meal with bright, savory flavors and crispy golden edges that's perfect for a comforting family dinner.

- 1 whole chicken cut into sections
- 6 medium potatoes peeled and cut into equal cut medium dice
- 3-4 gloves of garlic
- 1 sliced lemon
- juice from 1 lemon
- 2 Tbsp. olive oil
- 1 Tbsp. each onion (garlic and paprika powder)
- 2-3 sprigs rosemary
- Salt and pepper to taste

1. Preheat your oven to 400-degrees
2. Prepare your chicken if using a whole chicken cut into sections . Then wash and pat dry.
3. Add the cut chicken to a bowl drizzle with the olive oil, lemon juice, season with the garlic, onion, paprika powder, salt and pepper
4. Transfer the chicken to an oven proof casserole dish.
5. Now prepare the potatoes in the same way as the chicken. Peel, wash them and pat dry. Add them to a bowl and season them with the same spices you used to season the chicken.
6. Transfer the potatoes next to the chicken.
7. Add the lemon slices, garlic gloves and rosemary sprigs
8. Bake in the preheated oven for 30-35 minutes or until the chicken is golden brown and cooked all the way through and the potatoes are fork tender.
9. Plate the chicken and potatoes pour the pan sauce over them. Top with freshy chopped Italian parsley. Serve with additional fresh lemon slices.

For the most flavorful chicken, let it marinate with the lemon, garlic, olive oil, and herbs for at least 30 minutes before roasting.

Main Course

Italian

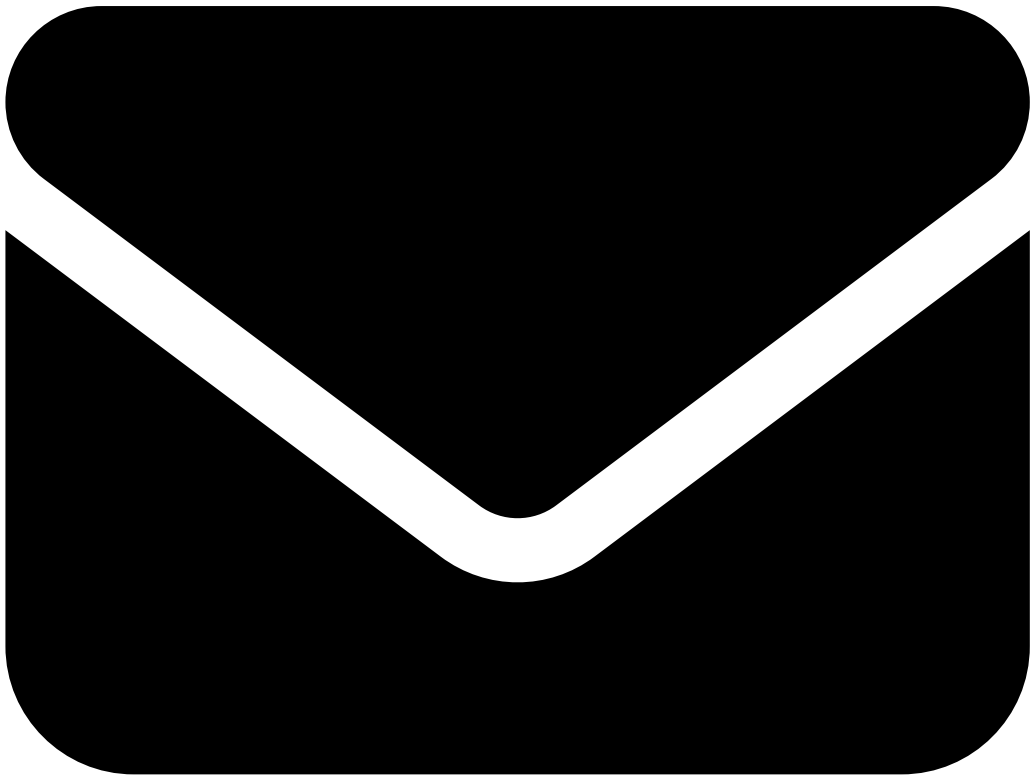
Italian roasted lemon chicken recipe,

Prosciutto and mozzarella chicken rolls

Prosciutto Mozzarella Chicken Rolls

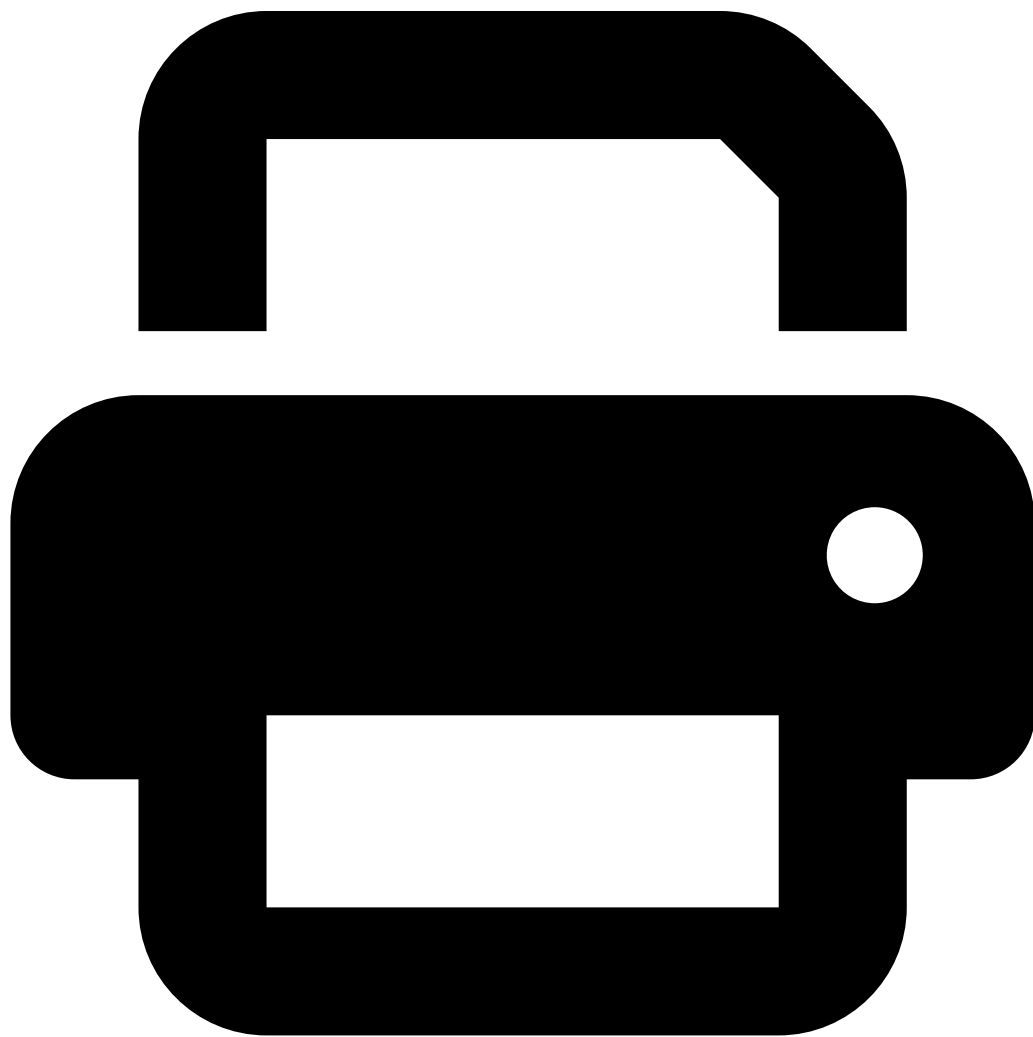
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These prosciutto mozzarella chicken rolls are so easy and quick to make. With just a few minutes of prep time and less than 30 minutes of cook time you can have a restaurant quality dinner.

It starts with thinly pounded chicken breast filled with prosciutto and cheese then covered in my easy marinara sauce, though you can use your favorite store- bought if you prefer, then topped with freshy grated mozzarella and baked. whether served with a side of pasta , roasted vegetables, or a crisp green salad, these chicken rolls make an elegant yet easy meal that's perfect for weeknights or special occasions.

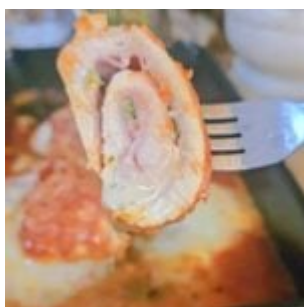
How to make this prosciutto mozzarella chicken roll recipe easy

These prosciutto and mozzarella chicken rolls are perfect for meal prep, making them a great option for busy weeknights or

entertaining guest. You can assemble them in advance by pounding the chicken, layering the prosciutto and mozzarella, rolling them up , and securing them with tooth picks or kitchen twine . Once assembled, they can be stored in an covered container in the refrigerator for up to 24 hours before cooking.

If your planning further ahead, these chicken rolls can also be frozen before baking. Simple wrap each roll tightly in plastic wrap and place them in a freezer-safe bag. When you're ready to cook , thaw them overnight in the refrigerator and proceed with baking. This method is especially convenient for meal planning, as you can prepare a batch in advance and have a delicious, homemade meal with minimal effort. Whether fresh or frozen these prosciutto mozzarella chicken rolls deliver a restaurant- quality meal with hardly any last-minute work,

Prosciutto Mozzarella Chicken Rolls



These Prosciutto Mozzarella Chicken Rolls are tender chicken breasts filled with salty prosciutto and melty mozzarella, then rolled and baked until golden and delicious. An easy Italian-inspired dinner that looks impressive but is simple enough for a weeknight meal.

- 4 boneless skinless chicken breast
- 4 cups my easy marinara sauce

- 4 slices prosciutto
- 2 cups freshly grated mozzarella
- 1/2 cup grated parmesan
- 1/2 cup chopped Italian parsley

1. Heat your oven to 375-degrees
2. Start by washing the chicken and pat dry. Then pound the chicken breast until thin salt and pepper to taste
3. Lay one slice of prosciutto on each breast, divide half the mozzarella among the four breast, top with Italian parsley
4. Roll the chicken breast jelly roll style. Secure with toothpicks
5. line an oven proof casserole dish with half of the marinara sauce. Lay the rolled chicken breast on top. Then top the chicken with the remaining marinara sauce and the shredded mozzarella, half of the grated parmesan and bake for 25-30 minutes. Top with the remaining parmesan and additional Italian parsley.

Secure each chicken roll with toothpicks before baking to keep the filling tucked inside. Let the chicken rest for 5 minutes before slicing so the mozzarella stays inside rather than running out onto the plate.

Main Course

Italian

chicken rolls with prosciutto and mozzarella

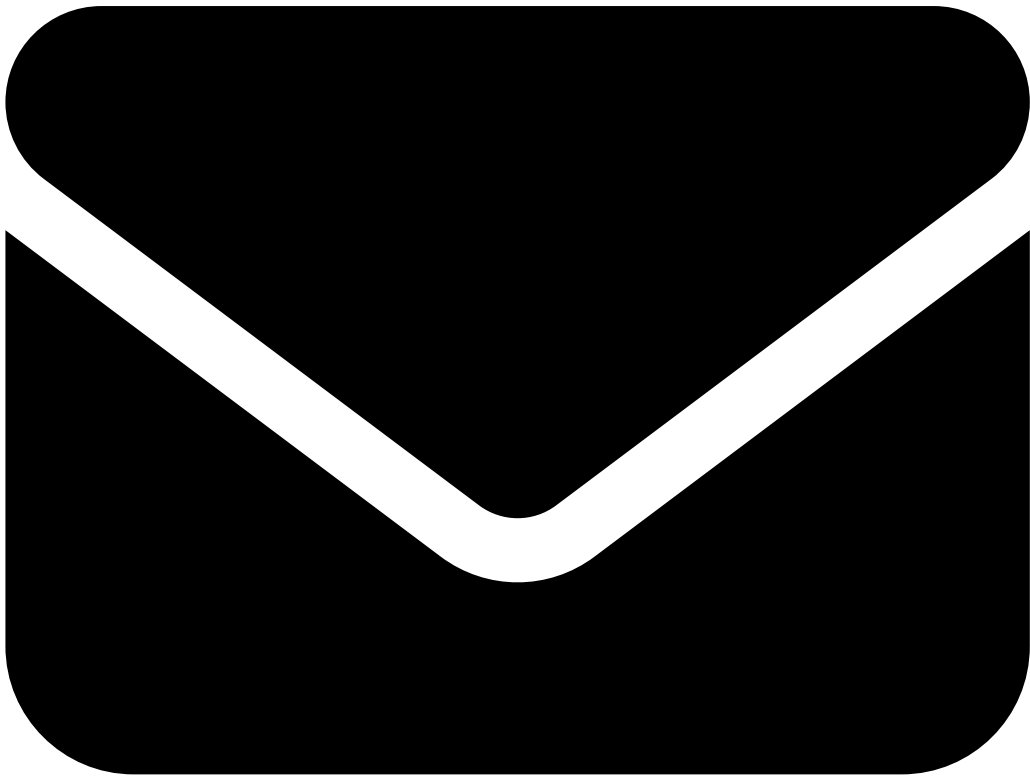
Easy and quick chicken

francese

Quick and Easy Chicken Francese

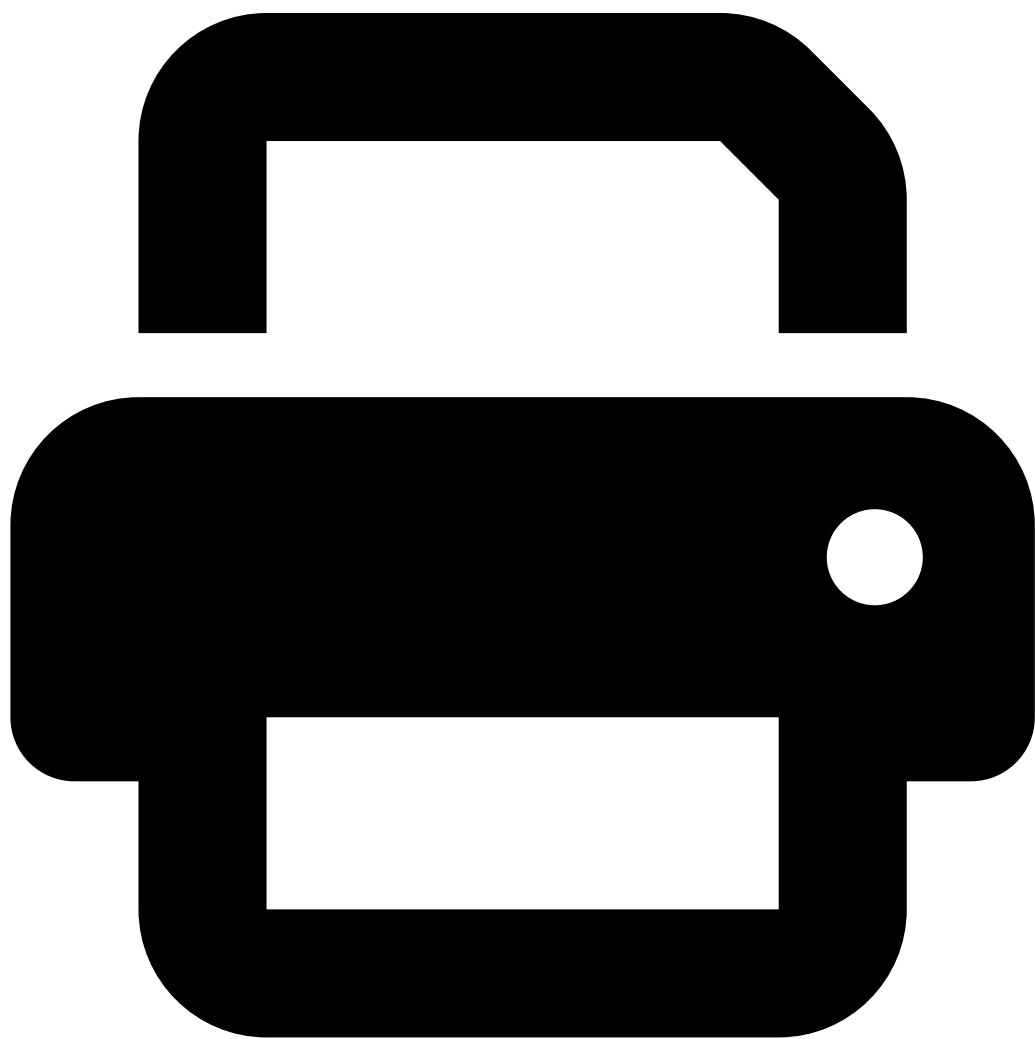
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Quick and easy chicken Francese is a lightly battered pan-fried chicken breast meal with an elegant white wine lemon sauce. It's like chicken piccata, but with a thicker sauce, more of it, no capers and lemon flavors, and a delicious crust that soaks up the sauce. Chicken Francese a lovely restaurant dish that's easy to make at home. It's hallmark is the light golden crust created by dredging chicken breast in flour and egg before pan-frying them to a golden perfection. Once cooked the chicken cutlets are covered in a tangy lemon sauce. This recipe is ideal for busy weeknights when you want something elegant but don't have hours to spend in the kitchen, and it's fancy enough for Saturday night dinner with friends.

What makes chicken Francese quick and easy is its minimal ingredients and straightforward preparation. With basic pantry ingredients, you can whip up this chicken dish in under 30 minutes. Pair it with simple sides like steamed vegetables, pasta, or a crisp salad for a complete meal. Whether you're hosting guest or feeding your family. Chicken Francese is

sure to be a hit with its bright flavors and beautiful presentation.

Tips for making Quick and easy Chicken Francese

To ensure your chicken francese turns out perfect every time, start by pounding the chicken breast to an even thickness. This helps them cook evenly and quickly. Season both sides of the chicken with salt and pepper before dredging them in flour, and be sure to shake off any excess to avoid overcoating. When dipping the chicken breast into the egg mixture, let the excess egg drip off before placing in the hot pan to achieve a delicate golden crust.

When making the lemon butter sauce, use fresh lemon juice for the best flavor- it brightens the dish and balances the richness of the butter. Deglaze the pan with the wine and scrape up all the browned bits from the bottom, that's where the deep flavors are.

Let the sauce simmer briefly to thicken slightly before returning the chicken back to the pan. Serve immediately, garnish with fresh Italian parsley and lemon slices, for a dish that's as beautiful as it is delicious.

Quick and Easy Chicken Francese



Quick and Easy Chicken Francese is a classic Italian-American dish featuring tender chicken cutlets lightly coated in flour and egg, then pan-seared until golden and finished in a bright lemon, butter, and white wine sauce. It's a restaurant-style dinner that comes together in about 30 minutes.

- 2 large skinless boneless chicken breast
- 1/2 cup flour
- 2 eggs
- 3 Tbsp olive oil
- 1 lemon thinly sliced
- lemon juice from 1 lemon
- 3 Tbsp. butter
- 2 cups chicken stock
- 1/2 cup white wine
- 1/2 cup chopped Italian parsley
- salt and pepper to taste

1. Cut in chicken breast in half horizontally to form 4 thin breast in total. Pound thin
2. Add half the parsley to the eggs whisk the eggs slightly
3. Add salt and pepper to the flour
4. Coat the chicken first in the flour then in the egg
5. In a non- stick saute pan heat the oil over medium high heat
6. Cook the chicken until golden on both sides about 3 minutes per side. Then remove and set aside. Wipe the pan clean using paper towels.
7. In the same pan melt the butter. add 2 tbsp. of flour and cook stirring for 1 minute with a wooden spoon. While stirring add in the wine waiting until it evaporates before adding in the chicken stock. lemon juice and lemon slices. Simmer for 4-5 minutes or until the sauce thickens.
8. Return the chicken to the pan just to heat through, add

the rest of the parsley. Plate the chicken pour the lemon sauce over it ,garnish with more Italian parsley and lemon slices .



For tender, evenly cooked chicken, pound the cutlets to an even thickness before dredging. Don't overcrowd the pan when cooking—the chicken needs enough room to develop a beautiful golden crust.

Main Course

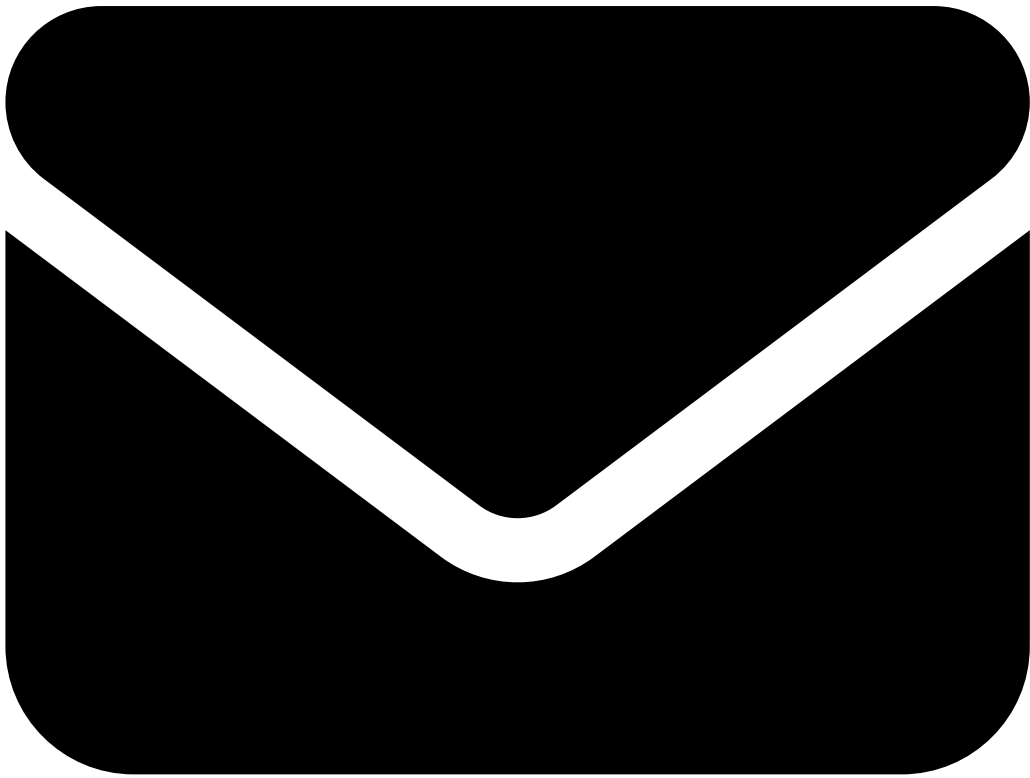
Italian

Roast spatchcock chicken with vegetables

Roast Spatchcock Chicken with Vegetables

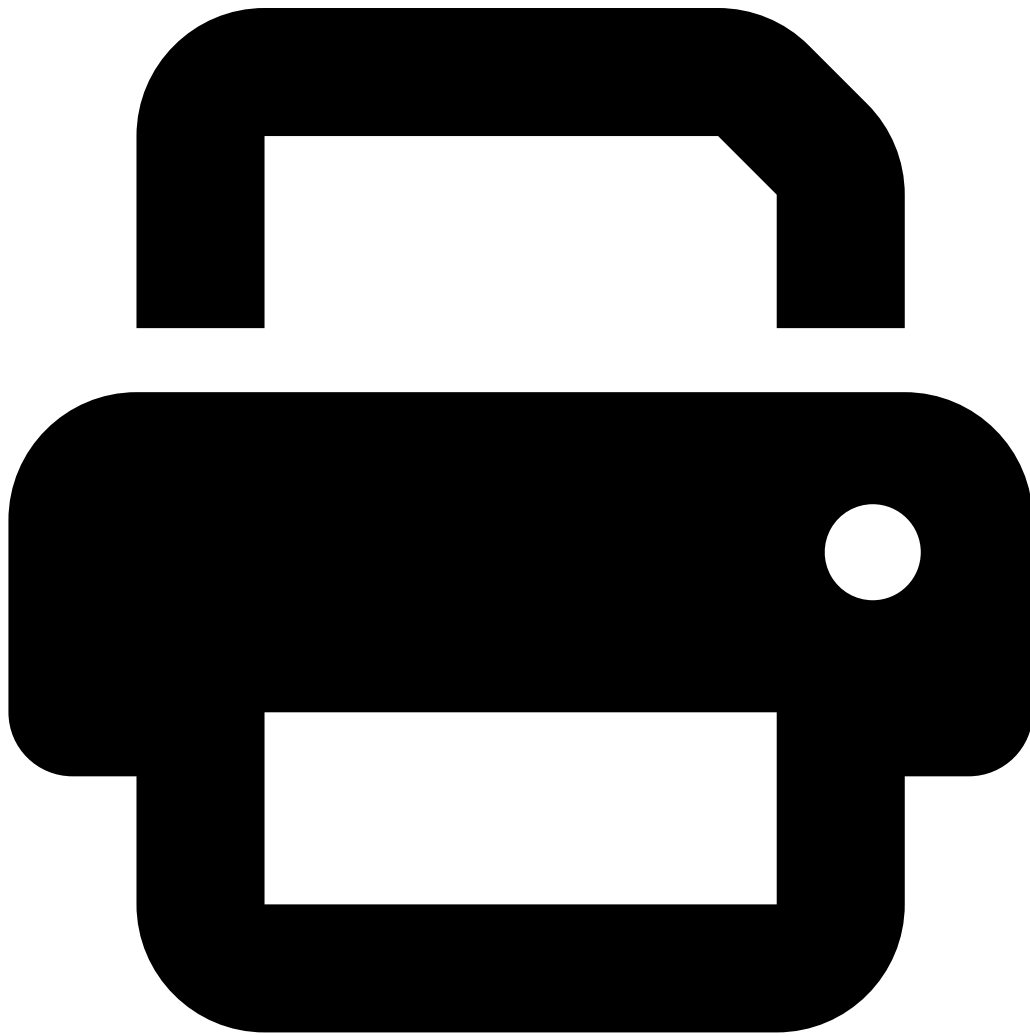
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This roast spatchcock chicken with vegetable is delicious, easy to make and ready in less than 1 hour.

There is something undeniably satisfying about serving a perfectly roasted chicken, but when you take it up a notch with the spatchcock technique, the results are next-level. spatchcock, where the backbone is removed and the bird is flattened, allows for even cooking and a irresistible crispy skin. It's a simple adjustment that transforms a traditional roast chicken into a culinary masterpiece.

I first discovered this method a few years ago when cooking Sunday dinner for my family and friends. My mom always taught me to roast the chicken the traditional way, but on this day time was short. I needed a way to cook the chicken faster without sacrificing any flavor or appearance. Enter the spatchcock technique -a game changer.

What I love most about this Roast spatchcock chicken with vegetables

What I love most about this spatchcock method of roasting chicken is how it creates perfectly even cooked chicken every time. The flattened chicken cooks faster, so you're not left waiting for the thickest part of the breast to finish cooking. The exposed surface means more even seasoning and golden-brown crispy skin = the best part in my opinion. Plus it's easy to prepare and you have a complete restaurant quality meal that is on your table from start to finish in less than an hour.

This Roast spatchcock chicken with vegetables is more than just a cooking recipe – it's a way to elevate a classic meal into something truly impressive. Whether you are preparing it for a family dinner or for a holiday gathering with friends, spatchcock chicken with vegetables is bound to steal the spotlight. Once you have tried this method of roasting chicken there is no going back.

I hope this recipe inspires you to give this roast spatchcock chicken with vegetables a try. If you do, let me know how it turns out- I'd love to hear about your experience with the recipe.

Store leftover chicken and vegetables in an airtight container in the refrigerator for **up to 4 days**. Reheat the chicken in the oven or air fryer for the best texture, or microwave until heated through.

If you love an easy roast chicken dinner, try some of my other comforting chicken recipes:

- **Chicken Marsala** – tender chicken in a rich mushroom and Marsala sauce.

- **Easy Chicken Piccata** – tender chicken in a light, creamy lemon sauce.
- **Chicken Francese** – a restaurant-style favorite that's surprisingly easy to make at home.
- **Chicken Alfredo** – creamy fettuccine tossed with tender chicken for an easy family dinner.
- **Italian Stuffed Chicken Breast** – chicken rolled with spinach, mushrooms, and mozzarella.

Looking for more easy weeknight meals? Browse my chicken dinner recipes for more simple, restaurant-inspired recipes made for home cooks.

Oven Roasted Spatchcock Chicken with Vegetables



This oven roasted spatchcock chicken with vegetables is an easy one-pan dinner with juicy, flavorful chicken and perfectly roasted vegetables. Spatchcocking the chicken helps it cook evenly while giving you beautifully crisp, golden skin.

- 1 whole chicken 4-5 lb.
- 1 stick of butter
- 1 Tbsp. each garlic + onion+ paprika powder divided in half we are using half to season the compound butter and

the other half to season the vegetables

- 1 Tbsp. rosemary + 1 Tbsp. Italian parsley
- 4 medium peeled and cut in half potatoes
- 4 peeled and cut in half carrots
- 2 peeled and quartered onions
- 2 Tbsp. olive oil
- 1 cup white wine
- 1 sliced lemon
- salt and pepper to taste

1. Start by cleaning out the cavity of your chicken then wash and pat dry. Lay the chicken breast bone down on a cutting board. Hit the back of the chicken hard with a mallet to loosen the back bone. Then using a knife or a pair of chicken scissors cut the backbone away from the chicken.
2. Turn the chicken around and push down with your hands to flatten the chicken. Salt and pepper to taste.
3. Then make the compound butter: In a bowl add soft butter, garlic, onion, paprika powder and mix to make a paste.
4. Spread the compound butter all over the chicken top with the chopped rosemary and Italian parsley.
5. Lay the vegetables on a baking sheet drizzle with the olive oil, and the remaining spices you used to season the compound butter. salt and pepper to taste.
6. Lay the chicken on top of the seasoned vegetables, add the lemon slices and roast in a preheated 400- degree oven for 45 minutes. Add the wine the last 15 minutes. Let the chicken rest for 10 minutes before cutting. Pour the pan juices over the top.



Spatchcocking the chicken is the secret to evenly cooked chicken with crispy skin. Press the chicken firmly to flatten it before roasting, and pat the skin completely dry before

seasoning. This helps the skin brown beautifully while the vegetables roast underneath.



Tip text

Main Course

American, Italian, Mediterranean

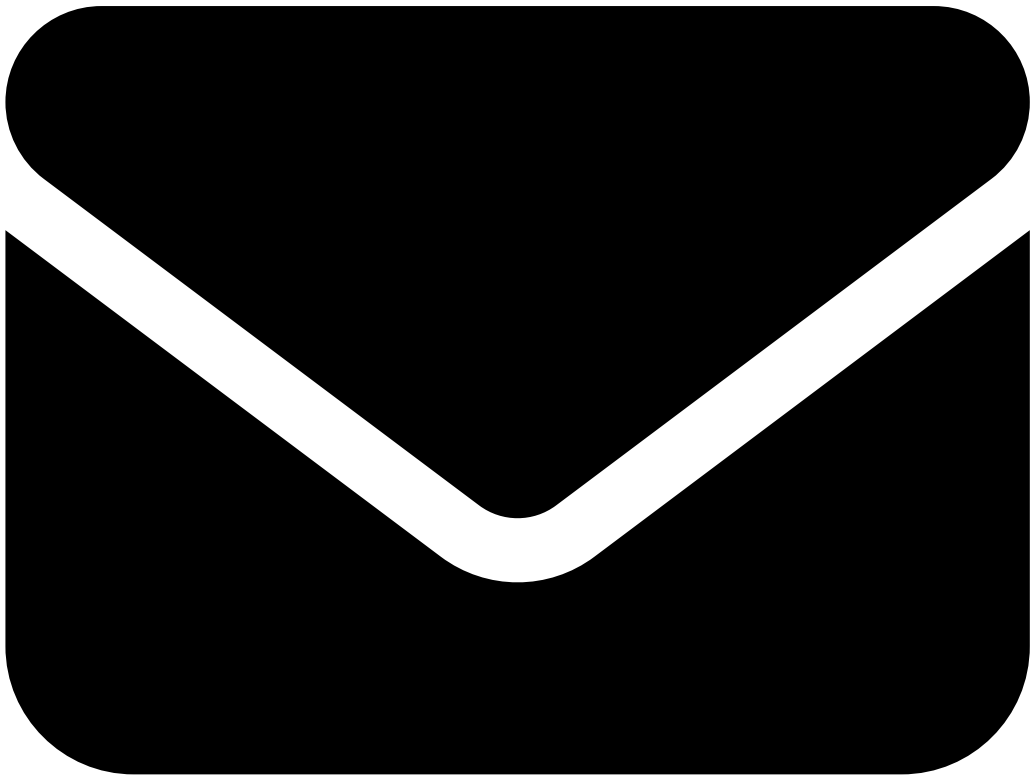
roast chicken with vegetable

Roasted Italian-style chicken

Roasted Italian Style Chicken

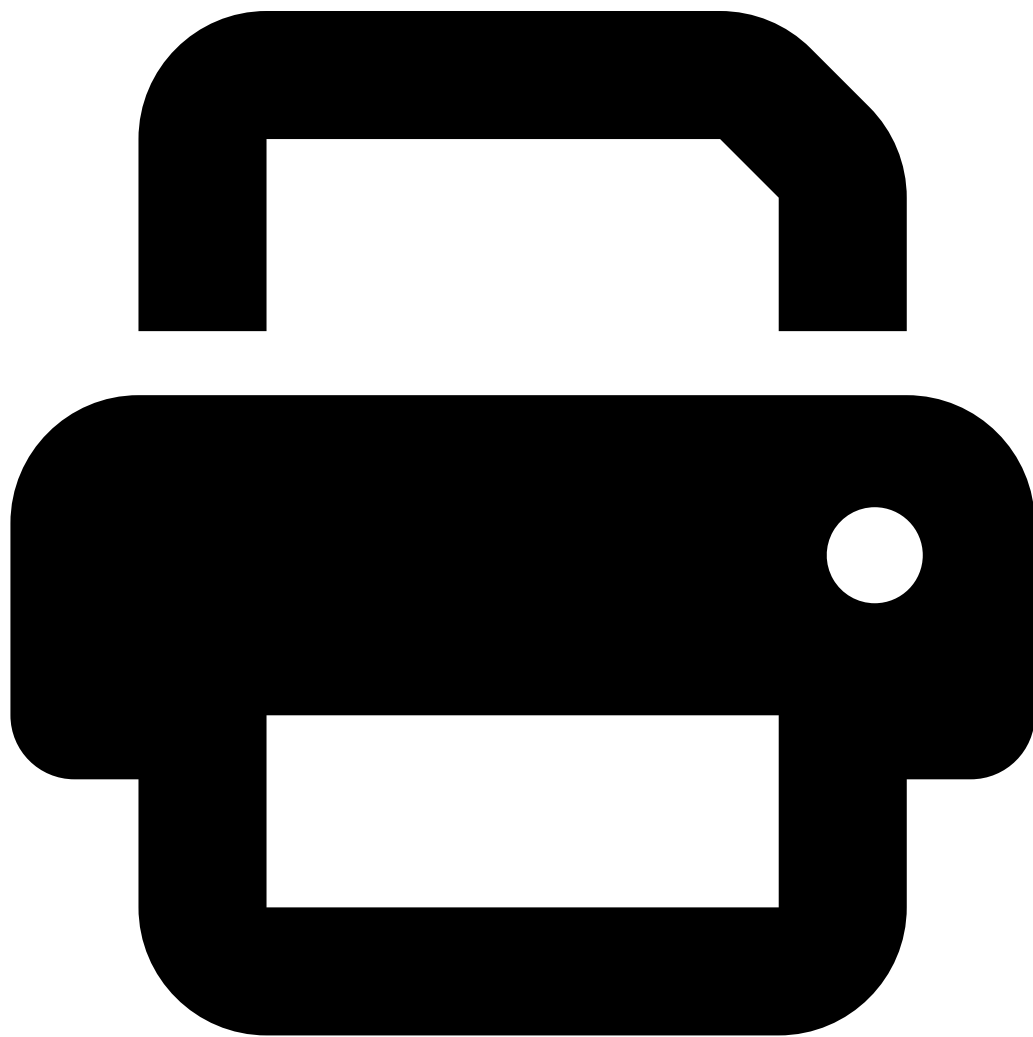
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A whole roasted Italian -style chicken with potatoes is a comforting and delicious dish that brings out the simple and deep flavors of Italian cooking. with just a few simple ingredients and 15 minutes of prep time you'll have everything ready to create a meal that's easy enough for busy weeknight family meals and fancy enough for Saturday night dinner with friends.

A roasted chicken with potatoes and vegetables is Italian comfort food that's hard to beat. The chicken turns out juicy with golden, crispy skin, and the potatoes and vegetables soak up the delicious drippings, becoming tender and caramelized. It's a complete meal made in one pan, easy to make, affordable and always feels like an elegant homemade meal

What makes this roasted Italian

style chicken so good

Easy to make: This chicken dinner is prepped in less than 15 minutes and the cooking time is quick. this chicken is baked at a higher temperature and cooks in just under an hour.

It can be prepped ahead of time: you can prepare this meal up to a day ahead of time store in the fridge . then add the potatoes and bake when you are ready to serve.

It's great for left overs to use for chicken sandwiches, add it to pasta dishes and it makes a great addition to salads.

Roasted Italian Style Chicken



- 1 whole chicken 4- 5 lb.
- 1 Tbsp. each garlic + onion + paprika powder
- 4 peeled potatoes cut in half
- 4 peeled carrots cut in equal pieces
- 2 cups peeled butternut squash cut in medium dice
- 1 peeled sliced onion
- 5-6 cloves of peeled garlic
- 1 sliced lemon
- 1 cup white wine
- 3-4 sprigs of rosemary
- 4 Tbsp. olive oil
- salt and pepper to taste

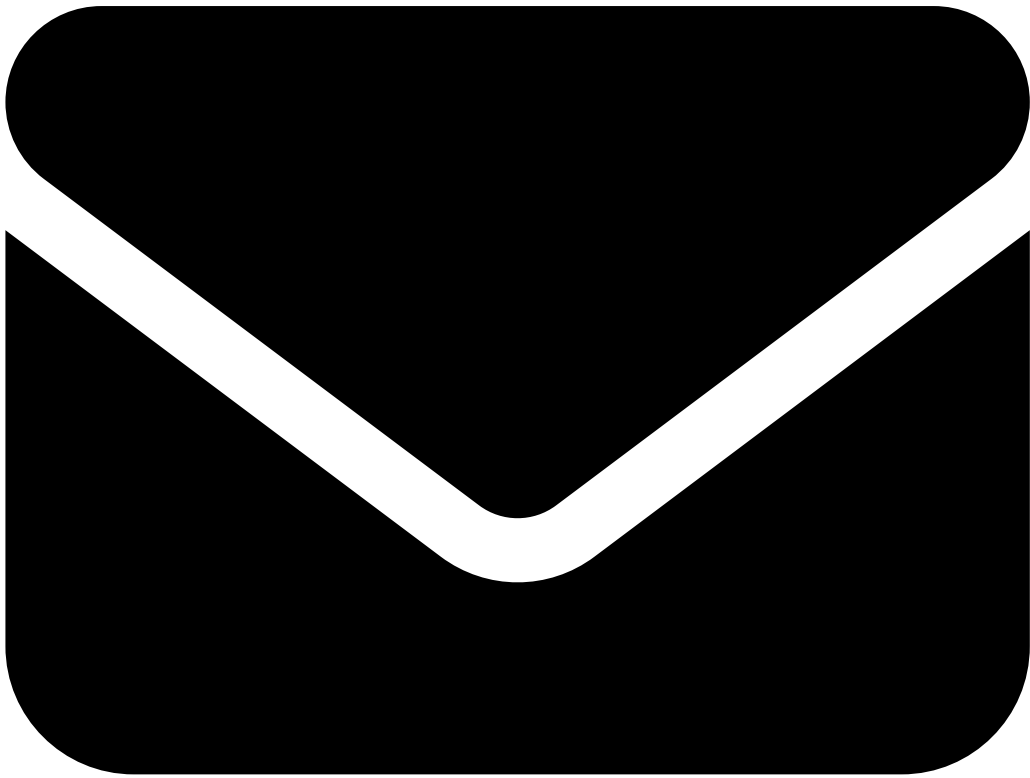
1. Start by cleaning the chicken and removing any insides. Then pat dry.
2. Mix the garlic , onion and paprika together. Rub the chicken with the herb mixture rubbing it into the the chicken. Then drizzle with 1 Tbsp. of the olive oil. salt and pepper to taste. Place the potatoes, carrots, butternut squash, lemons, onions and garlic in a large roasting pan. Make room in the center and place the chicken in the middle. Drizzle the vegetables with the remaining olive oil. salt and pepper to taste. Add the rosemary sprigs
3. Bake in a preheated 400- degree oven for 1 hour.
4. Place the chicken on a platter with the vegetables cut the chicken pour the pan sauce over top.

Italian Chicken sausage scarpariello

Italian Chicken Sausage Scrapariello

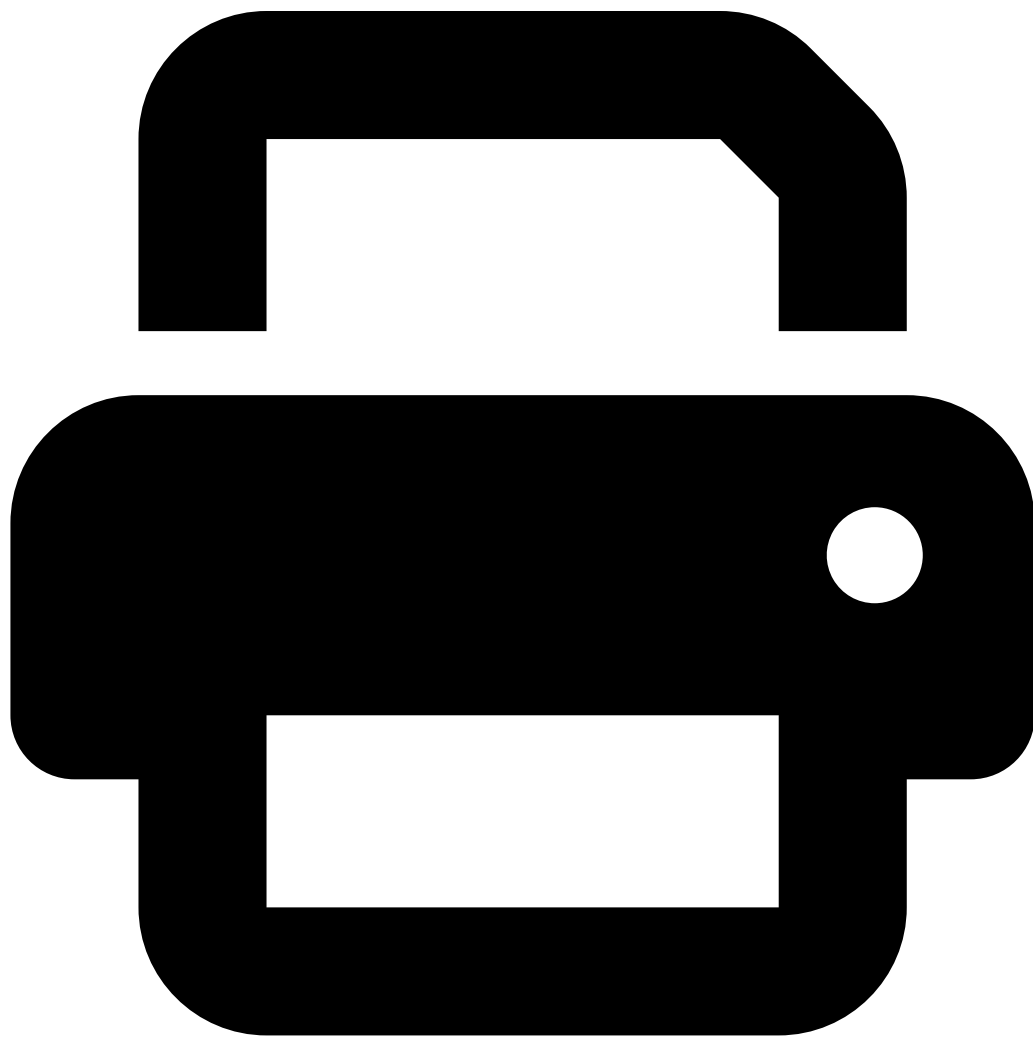
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This Italian chicken sausage scarpariello recipe is the classic Italian-American shoemaker style dish of crispy chicken braised with sausage, peppers and onions. It is tangy, spicy and delicious. The name “scarpariello” is said to come from the Italian word for “shoemaker” the phrase is often associated with dishes that are humble, frugal and made with basic ingredients. It involves braising chicken and Italian sausage with simple pantry staples . It’s not about fancy presentation but about flavor and making the most out of minimal ingredients.

Variations for this Italian chicken sausage scarpariello recipe

Traditionally this Italian chicken sausage scarpariello recipe is made with bone-in skin-on chicken thighs because I wanted to lighten up the dish and also my family likes chicken breast I used boneless , skinless chicken breast.

You can also use chicken sausage in place of the pork sausage if that fits your taste. Add extra vegetables like mushrooms, or spinach or both for a heartier, veggie-packed version.

For a creamy variation add a cup of heavy cream to the sauce for a richer, creamier texture. You could also melt in some parmesan cheese to deepen the flavor.

These variations allow you to customize the classic flavors of this Italian chicken sausage scapariello to fit your lifestyle and taste while staying true to it's essence!!!

If you make this dish, please leave me a comment on your experience with this Italian classic recipe. I love hearing from you. It's my favorite part. And it helps others.

Italian Chicken Sausage Scrapariello



- 2 lbs. chicken breast or bone in chicken thighs
- 2 -3 links spicy Italian sausage
- 1 sliced onion
- 1 red and 1 green sliced bell peppers
- 2-3 medium potatoes cut into medium dice
- 2 Tbsp. minced garlic
- 1 cup pickled cherry peppers hot or sweet + 1/2 cup pickling juice from the jar
- 1 cup white wine

- 1 cup chicken stock
- 2 Tbsp. chopped Italian parsley

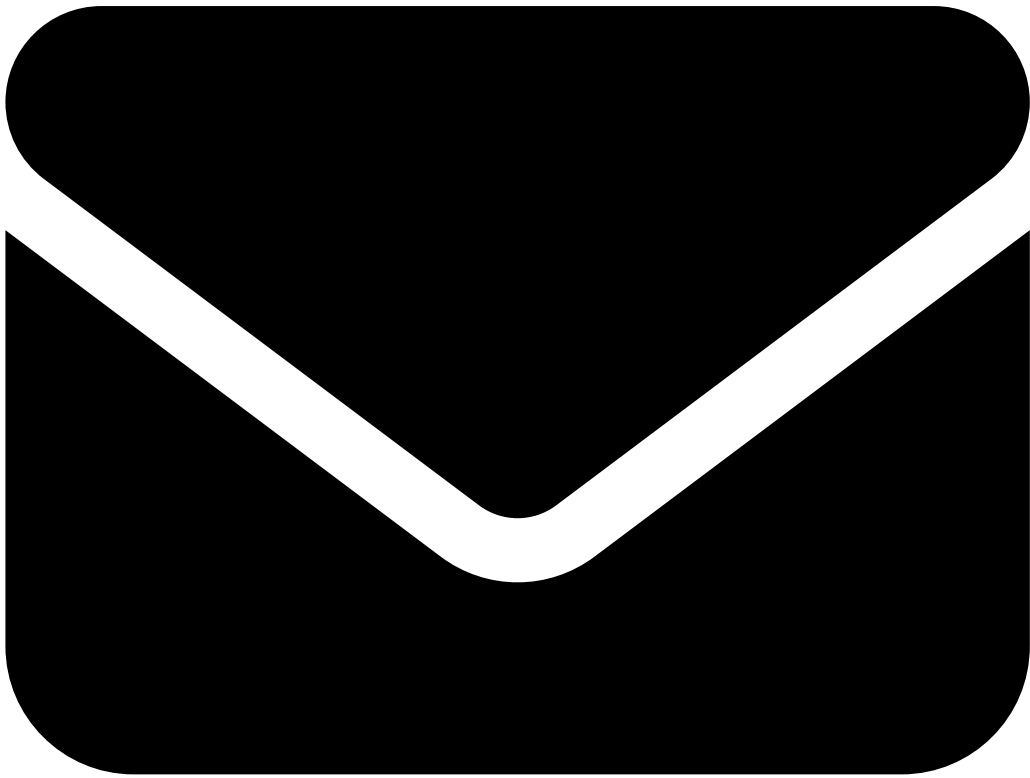
1. Preheat oven to 375-degrees
2. Start by washing the chicken then pat dry salt and pepper the chicken.
3. Heat the oil in an oven proof skillet or dutch oven sear the chicken on all sides for 5 minutes or until golden remove the chicken and set aside. In the same add the sausage. Cook 3-4 minutes or until brown . Remove cut the sausage in half and set aside.
4. In the same pan add the onion, garlic and bell peppers. and potatoes cook for 3-5 minutes to soften slightly. Add the cherry peppers, the pickling juice, chicken stock and the white wine. Scrape up the brown bits from the bottom of the pan. Then cook 5 minutes to reduce the liquid.
5. Add the chicken and the sausage back to the skillet.
6. Set the skillet in the oven and bake for 20 – 30 minutes, until the chicken is cooked through.
7. Top wit the Italian parsley.

Pan seared salmon orzo

Pan Seared Salmon Orzo

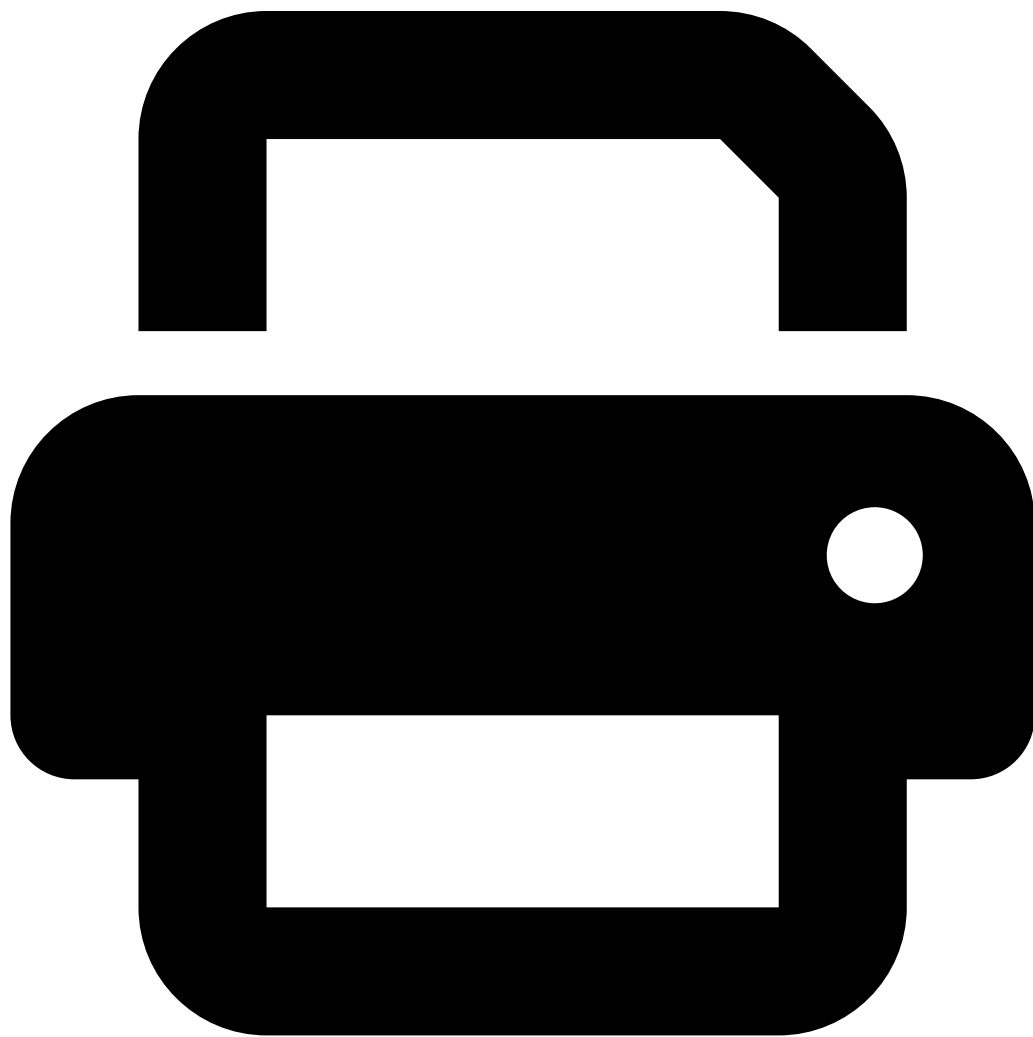
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If your looking for a weeknight dinner that's both both easy for weeknight family meals and fancy enough Saturday night dinner with friends, my pan seared salmon with Tuscan orzo is the perfect meal choice. This dish combines crispy, flaky salmon with a creamy spinach and sundried tomatoes orzo inspired by the rustic flavors of Tuscany. Not only is it easy to make, but it's also a complete meal full of vibrant colors and good for you ingredients, that will impress family and friends.

Why you will love this pan-seared salmon orzo recipe

This recipe brings together two of the best ingredients a rich, comforting pasta dish and perfectly cooked salmon. The orzo , in a garlicky, creamy sauce gets extra flavor from the sundried tomatoes and spinach, and the salmon provides a delicious crispy contrast. It's the perfect balance of comfort

food and the fresh ingredients makes it an ideal recipe for any time of the year.

Let me know how your pan-seared salmon with Tuscan orzo turns out! !!!

Pan Seared Salmon Orzo



- 2 lb. cleaned skinless salmon
- 1 Tbsp. garlic (onion and paprika powder)
- salt and pepper to taste
- 2 Tbsp. extra virgin olive oil
- 2 Tbsp. butter
- 2 Tbsp. finely minced garlic
- 1/2 cup chopped sundried tomatoes
- 1 cup white wine
- 2 cups chicken stock
- 1 cup heavy cream
- 1 cup water
- 3 cups orzo
- 1 cup grated parmesan cheese
- 2 cups chopped spinach

1. Start by cleaning the fish then pat dry cut into equal parts. salt and pepper to taste. Combine the garlic, onion and paprika massage the rub into the fish.
2. In a 12 inch saute pan in the 2 Tbsp. of oil over medium high heat sear the fish on both sides until beginning to

brown about 5 minutes per side. Remove cover with aluminum foil set aside while making the orzo.

3. In the same pan add the 2 Tbsp. of butter. Add the garlic and saute until soft and translucent. Then add the sundried tomatoes, cook until the tomatoes are soft and fragrant. Deglaze the pan with the wine , waiting until evaporated before adding the chicken stock, cream and water. Add in the orzo lower the heat to a simmer and cook until the orzo is fork tender but firm. About 7 minutes. Then add the grated parmesan and chopped spinach and cook 5 minutes longer.