One-Pan Marry me chicken breast

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One-Pan Marry Me Chicken Breast Recipe
This creamy Marry Me Chicken Breast is an easy one-pan dinner packed with rich Italian flavors. Juicy seared chicken breasts are simmered in a luscious Parmesan cream sauce with sun-dried tomatoes, garlic, and spinach—so delicious, it just might spark a proposal!

Perfect for busy weeknights or a romantic dinner, this Marry Me Chicken recipe comes together with simple pantry ingredients in under 30 minutes. It's a crowd-pleaser that's full of flavor, fast to make, and made in just one pan.

Things to know about this Marry me chicken breast recipe

Whether shared on a romantic dinner date or enjoyed with family and friends Marry me chicken breast has a way of leaving a lasting impression. It's savory aroma and succulent flavor will have family and friends asking for seconds.

If your looking for a substitute for Marry me chicken breasts you could use boneless skinless chicken thighs. you could also try using different types of poultry such as turkey breast.

If you make this Marry me chicken breast recipe please leave me a comment. I love hearing from you!!!

Ingredients

- 4 boneless skinless chicken breast
- 1 cup of flour
- 1 tablespoon each paprika + garlic + onion powder
- 2 tablespoons olive oil
- 1/2 stick of butter
- 1 Tablespoon minced garlic
- 1/2 cup chopped shallots
- 1 cup chopped sun dried tomatoes
- 1 cup white wine
- 2 cups chicken stock
- 2 cups cream
- 2 cups chopped spinach
- 1/2 cup grated parmesan cheese

Instructions

1. start by pounding the chicken breast thin between two sheets of plastic wrap. salt and pepper the chicken to taste
2. Add the paprika, garlic and onion powder to the one cup of flour mix well
3. Dip the chicken breast in the flour mixture, shaking off excess
4. bring the the oil to medium high heat add the chicken. Sauté the chicken until golden brown on both sides. Remove and set aside
5. In the same pan add the butter, the garlic, shallots and the sun dried tomatoes saute until soft and fragrant
6. Deglaze the pan with the white wine scraping up all the brown bits.
7. Add the chicken stock and the cream and simmer until sauce thickens . add the spinach and parmesan cheese.
8. Return the chicken to the sauce and simmer five minutes longer.

9. Pour the sauce over the chicken. Enjoy!!!

Easy Chicken Piccata

Easy Chicken Piccata

This Easy Chicken Piccata Recipe is so easy and quick, its prefect for family weeknight meals, but fancy enough for weekend dinner with friends.

Melt in your mouth chicken breast in a light creamy, lemony sauce made this recipe a restaurant favorite, I simplified the recipe for the home cook, no worries none of the flavor is lost

What Makes Easy Chicken Piccata Easy???

This Easy Chicken Piccata recipe is so easy on so many levels. First, you only need a few common ingredients. The only ingredient may be not be so common could be the capers

Second, Chicken Piccata is nothing more than fillet chicken breast dredged in flour and saute to a golden deliciousness.

One important thing to remember when sautéing, the saute pan needs to be big enough to cook the chicken to a golden brown.

If the saute pan is too small your chicken wouldn’t brown, you’ll end up with chicken that looks like it was boiled instead of sautéed,

we don’t want that boiled chicken look in this recipe. We want beautifully browned chicken, so we can deglaze the pan and scoop up

all those delicious browned bits at the bottom of the pan, where all the flavor is!!!!

Ingredients

- 4 skinless boneless chicken breast
- 1/2 cup flour for dredging
- 1/2 cup white wine
- 1 cup chicken stock
- 2 Tablespoons finely minced garlic
- 2 Tablespoons chopped Italian parsley
- 1/4 cup lemon juice or juice from 2 lemons
- 2 Tablespoons lemon rind
- 1/2 cup capers
- 2 tablespoons butter
- 2 tablespoons olive oil
- Salt and pepper to taste

Instructions

1. Cut the chicken breast into equal sliced pieces
2. Salt and pepper chicken
3. Dredge chicken in flour shaking off excess
4. Heat butter and oil to medium in a large saute pan
5. Sauté chicken until golden brown remove and set aside
6. Sauté garlic and onion until tender and just beginning to brown
7. Deglaze the saute pan with the white wine waiting until it evaporates before processing
8. Then add chicken stock and lemon juice simmer 5 minutes
9. Return chicken to saute pan
10. Add the capers simmer covered 10 minutes

11. Plate , pour the sauce over the chicken breasts
12. Sprinkle with additional chopped Italian parsley

My Best Holiday Turkey

My Best Holiday Turkey

Ok guys am going to toot my own horn, seriously this is My best Holiday Turkey Recipe It is so good and easy you'll be making it more than just for the Holidays.

I've make a lot of turkeys through out the years. I've tried a few recipes and methods, from brining to cooking it up side down

to basting every 30 minutes and I have to say this recipe is the best.

The turkey is melt in your mouth moist with a hint of fresh citrus taste. I couldn't believe how crispy and beautifully colored the skin was.

My husband who normally isn't as impressed by food as am, couldn't stop raving about how good the turkey was. It was so good that even after three days of turkey everything I was still craving more.

3 Tips when making My Best Holiday Turkey

First, when you make My Best holiday Turkey use a the right roasting pan with a lid it's important to keep the turkey

covered until the last 30 minutes to prevent drying the meat.

Second, oven temperatures vary and can effect cooking times if in doubt use a meat thermometer. A turkey is safe to eat when the internal temperature is 165 degrees.

Third, this temperature guide is for an unstuffed turkey, stuffed turkeys are cooked longer at 15 minutes per pound.

I always bake my stuffing in casserole dish along side the turkey, it’s easier for serving and just as delicious. One more thing no need

for basting in this recipe, the turkey self bastes from the citrus and butter.

I hope you try My best holiday Turkey recipe and it becomes your Best Holiday Turkey. And when it does be sure to tell me about it, I love hearing from you.

Ingredients

- 15 lb. turkey
- 1 stick butter
- 1 tablespoon each chopped together Italian parsley, thyme, sage and rosemary
- 3 Tablespoons chopped garlic
- 1 onion cut into quarters
- 2 lemons sliced medium thick
- 2 oranges sliced
- 2 apples quartered
- 2 stalks celery
- Salt and pepper

Instructions

1. If using a frozen turkey defrost in the refrigerator 2 to 3 days before cooking
2. Preheat oven to 425
3. Bring Turkey to room temperature
4. Remove the insides from the cavity and neck
5. Mix the herbs and garlic in the soft butter until well incorporated
6. Pat the turkey dry rub the whole turkey even under the skin with the butter mixture
7. Salt ant pepper the outside and cavity of the turkey
8. Stuff the cavity with the cut onion, apples, lemons and oranges
9. Stick some lemon and orange slices under the skin
10. Tie the legs together with kitchen twine or skewers tuck the wing tips under the turkey
11. Roast in 425 oven covered for 30 minutes
12. Lower the heat to 375 and roast 10 minutes per lb. longer for a 15 lb. turkey that’s about 3 hours remove the cover the last 30 minutes
13. Let the turkey rest 20 to 30 minutes before slicing strain the drippings into a medium pan:
14. F**or the gravy** simmer the dripping over low heat mix 1/4 cup flour with 1/2 cup water slowly pour into simmering drippings stirring continuously

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Italian Crusted lemon Chicken

Italian crusted Lemon chicken

Who doesn’t love an Italian flavored lemon chicken ?

This Italian crusted lemon chicken has the trifecta to make it one of my favorite chicken breast recipes, It’s easy, delicious and quick. And the best part ? it can be make ahead of time and fried when your ready to serve it, making it a prefect weeknight meal. And if your looking to impressive family and friends on what a great chef you are make this Italian crusted lemon chicken.

Tips for success when you make this Italian crusted lemon chicken

> The first tip when you make this Italian crusted lemon chicken use a canola and extra virgin olive oil blend.
>
> I find this oil blend best for the flavor the olive oil gives and the high burn temperature of the canola oil.

Second the oil has to be at the right temperature to produce a crispy crust and still be juicy on the inside.

Third I add flour to the bread crumbs instead of a separate flour dip for the chicken. One more tip after breading let your chicken rest in the refrigerator to chill, it helps the bread coating to stick to the chicken, bring to room temperature before frying.

Ingredients

- 4 chicken breast
- 2 cups Italian seasoned bread crumbs
- 1/3 cup flour
- 1 cup grated parmesan cheese
- 2 Tbls. chopped Italian parsley

- 2 eggs
- 1/2 cup e canola
- 1/2 cup olive oil
- 2 Tbls. butter
- 1 Tbls. minced garlic
- 1 cup white wine or chicken stock
- 1 cup heavy cream
- lemon juice and zest from 1 lemon
- Dijon mustard
- capers

Instructions

1. Pound the chicken breast thin in between 2 pieces of wax paper. Then salt and pepper
2. Mix together the bread crumbs, flour, grated parmesan and the Italian parsley
3. Beat the eggs slightly
4. Dip the chicken breast first in the egg then in the bread crumb mixture.
5. Heat together 1/2 cup canola and 1/2 cup olive oil to medium high.
6. Fry the chicken until golden brown on both sides about five minutes pre side. Remove and set aside.
7. Remove the oil in the same pan add the butter and garlic saute until the garlic is fragrant and just beginning to brown.
8. Deglaze the pan with the white wine or chicken stock and lemon juice
9. Add the cream and mustard simmer until sauce thickens about ten minutes
10. Pour the sauce over the chicken breast top with Italian parsley the and lemon slices. ENJOY!!!

Peperonata sauced Chicken breast

Peperonata Sauced Chicken Breast

Not only is this peperonate sauced chicken breast recipe delicious it’s easy to make. I used skinless boneless chicken breast. You can use whatever part of the chicken fits your lifestyle and taste.

By using boneless, skinless chicken breast and my premade marinara sauce which I always have on hand, this Italian chicken recipe can be on your table in less than 30 minutes.

Customize this Peperonata sauced chicken breast recipe

This peperonate sauced chicken breast recipe isn’t set in stone. You can customize this chicken recipe really easy.

For instance most of you know I don’t drink alcohol. Although am okay cooking with alcohol some people are not. So there is an option in most of my recipes to use wine or stock.

Another way to make this Italian flavored chicken recipe your own is to use boneless chicken thighs.

One more thing, if you want to make this peperonata sauced chicken breast a complete meal cook your favorite shaped pasta and toss in the peperonata sauce. If your going to use this Italian bell pepper sauce for a pasta sauce double all the ingredients except for the chicken breast. Also be sure your

saute pa is big enough and deep enough. Here is a link to one of my favorite deep saute pan.

> *Lastly please leave me a comment if you make this. I love hearing from you. It's my favorite part!!!*

Ingredients

- 4 Chicken breast
- 2 Tablespoons olive oil
- 1 chopped yellow onion
- 1 Tablespoon minced garlic
- 1 diced red bell pepper
- 1 diced green bell pepper
- 2 cups cherry tomatoes
- 1 cup white wine or chicken stock
- 2 cups marinara sauce
- 1 Tablespoon Italian parsley
- 1 tablespoon mixed Italian herbs
- Salt and pepper to taste

Instructions

1. cut the chicken breast in half if thick
2. Salt and pepper the chicken
3. In 2 tablespoons of olive oil saute the chicken until brown on both sides
4. Add the onions, garlic and cherry tomatoes saute until just beginning to brown
5. Add the bell peppers saute 5 minutes
6. Deglaze the pan with 1 cup of chicken stock or white wine simmer until absorbed
7. Add the marinara sauce simmer 15 minutes longer
8. Plate the chicken pour the peperonata sauce over the top. ENJOY!!!

Chicken Piccata Pasta Primavera

Chicken Piccata Pasta Primavera

A light pasta meal, this chicken piccata pasta primavera is a prefect Summertime quick family dinner full of classic Italian flavors!!!

Full of lemony freshness this chicken and pasta dish comes together in less than 30 minutes, and your family is going to love it . And you will feel good serving a restaurant quality meal from your kitchen, that’s not only delicious, it’s healthy too!!!!

Customize this Chicken piccata pasta primavera

This chicken piccata pasta primavera recipe is easy to customize to fit your lifestyle and taste.

The first and easier way to make this pasta dish your own is to change the pasta shape. The truth is most pasta shapes work well in most pasta dish recipes.

Second if your family hates or loves spinach add more or less to taste. I love spinach and add extra most of the time. Spinach is one of those vegetables that ends up being half of the amount you put in after it’s cooked. Pasta dishes are also

a good place to hide spinach for those that don’t have the same fondness for spinach as I do.

Lastly I used chicken stock. You can use white wine instead in his chicken piccata pasta primavera if that’s your preference.

One more thing when making pan sauces the right size saute pan help. My favorite and on sale https://amzn.to/39XdMRy

Ingredients

- 2 skinless, boneless chicken breast cut into strips
- 1/2 Lb. Fettuccini
- 1 Tbls each butter and extra virgin olive oil
- 2 Tbls. minced garlic
- 2 cups cherry tomatoes
- 2 cups chopped spinach
- 1/2 cup capers
- 1/3 cup lemon juice
- 1 cup pasta water
- 1 cup chicken stock or white wine

Instructions

1. Cook pasta according to package direction reserving 1 cup of the water before draining
2. Salt and pepper the chicken
3. In a medium size saute pan over medium high heat in the butter and olive oil, saute the chicken along with the garlic until slightly brown
4. Add the tomatoes along with the capers saute for a few minutes
5. Deglaze the pan with the broth or white wine
6. Add reserved pasta water, simmer until sauce thickens about 10 minutes, add spinach and 1/2 the parmesan cheese last 5 minutes
7. Toss pasta in picatta sauce sprinkle with additional

parmesan and Italian parsley

8. Enjoy!!!!!

Rotisserie Chicken Fettuccini Alfredo

Rotisserie Chicken Fettuccini Alfredo

This easy, creamy classic rotisserie **chicken fettuccine alfredo** meal comes together in less than 30 minutes. It’s packed with melt in your mouth chicken and tossed in a creamy sauce, your whole family will love.

I like simple recipes, that come together in less than an hour, but from the looks of the meal we can tell our friends it took hours. And recipes with few ingredients is always a winner. I added spinach to add another depth of flavor and sneak in some green, you don’t have too.

It’s no wonder most Italian restaurants have fettuccini Alfredo on their menus, not only is it a dine out favorite. the alfredo sauce can seem dauting, It’s not!!!

Variations for rotisserie chicken fettuccini Alfredo

The first variation in this rotisserie chicken fettuccini alfredo is, you don’t have to use chicken. If you want to go

the vegetarian route a mixture of your favorite mushrooms is a delicious choice, as well as broccoli.

You can use white wine in place of the chicken stock, because I don’t drink I give the non-alcoholic version.

I often use wine when cooking, Am okay with that, but for some who aren’t there are alternatives, use what feels and tastes good to you, it doesn’t change the flavor enough where people notice. No matter what you use be sure to use the freshest and best ingredients you can find. It takes the recipe from so-so to **WOW!**

Also be sure the saute pan you use is big enough to hold the sauce it’s best to use a covered, deep, wide enough saute pan.

Serve it up in pretty white dinner plates add some festive napkins and you have a restaurant quality dinner, that comes together in 30 minutes, is quick and easy for family weekday dinners and just fancy enough for special occasions.

Serve this delicious restaurant inspired dinner with your favorite bubbly and a crisp green salad for a romantic Saturday night dinner or Holiday meals with family and friends…

Please don’t forget to leave me a comment when you make this recipe. And please don’t forget to tag me on Instagram with your creations. I love hearing from you, it’s my favorite part!!!

Ingredients

- 1 Lbs. Fettuccini
- 2 Tablespoons butter
- 2 cups left over rotisserie chicken
- 1 cup Parmesan cheese
- 1 cup chopped spinach

- 2 cups chicken stock or white wine
- 2 cups heavy cream
- 1 cups reserved pasta water
- 2 Tbs. chopped garlic
- 1/2 cup chopped onion
- 2 Tbs. chopped Italian parsley
- salt and pepper to taste

Instructions

1. Cook pasta according to package directions resevering1 cup of the water
2. In a large saute pan bring the butter to medium high heat
3. Add onion and garlic saute until tender and just beginning to brown
4. Add chicken stock, cream, and resevered pasta water simmer covered 15 minutes
5. Add the rotisserie chicken, Parmesan cheese and spinach, simmer 5 minutes longer
6. Toss pasta in sauce adjust seasonings to taste.Top with the chopped Italian parsley and additional parmesan cheese. ENJOY!!!!

Oven Roasted Chicken Philly Sandwich

Oven Roasted Chicken Philly Sandwich

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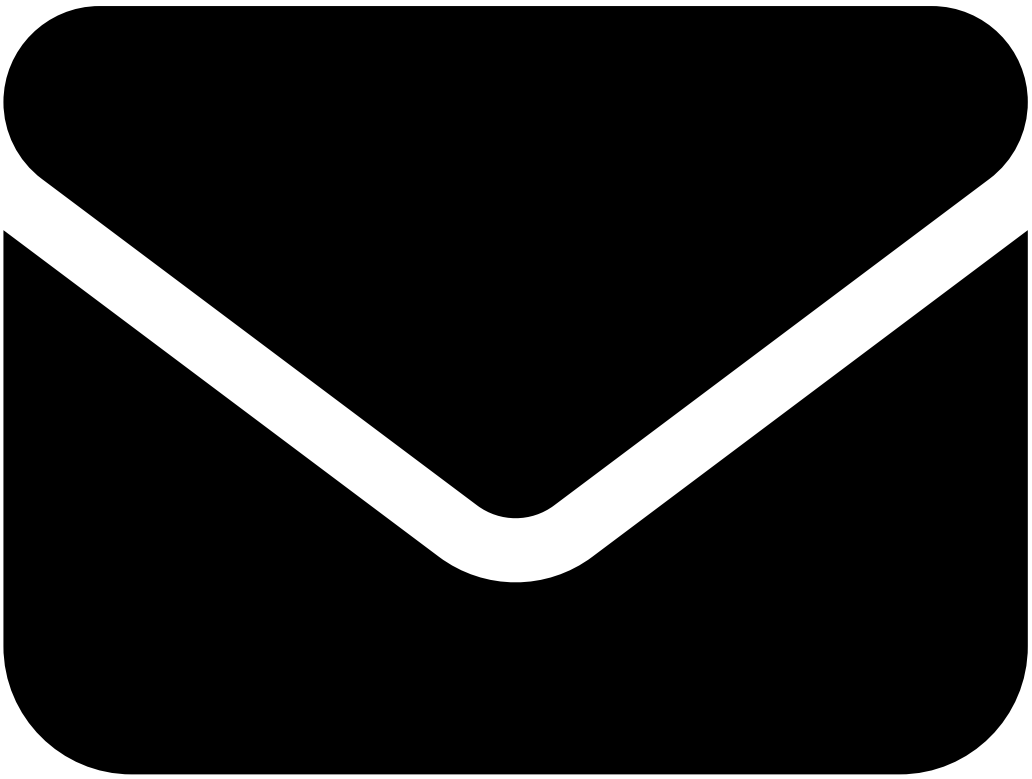




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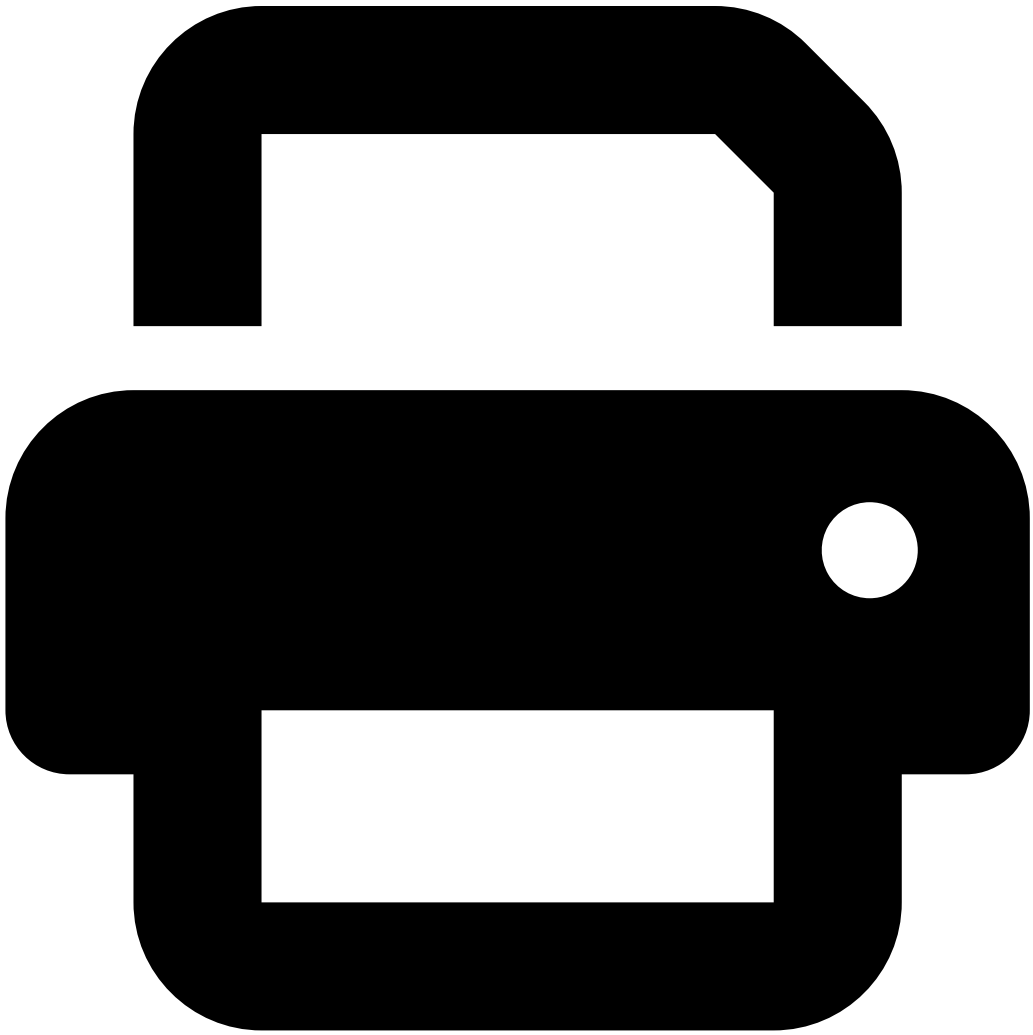

This lightened up version oven roasted chicken Philly sandwich takes the guilt out of eating fried foods. Not that I have any guilt in the first place with the traditional version of the fried Philly cheese steak.
Oh the Philly Cheese steak, and my love affair with it began in our first little hole in the wall Submarine sandwich shop.

My mama who worked with me until she couldn’t anymore, would start frying the onions and peppers just about lunch time. The aroma from the onions and peppers could be smelled blocks away, following it to our little hole in the wall. It was a smart marketing tool in the pre social media years.

In that version we used rib eye steak, bell peppers fried it topped it with provolone cheese and severed it on sub rolls.

As I get older I have make healthier variations to old classic recipes, I try to use leaner meats and healthier cooking processes that use less oil. And if it can be attempted to

oven roasting in one pan, than that my friends is recipe success!!!

Here’s how I made this oven roasted chicken Philly Sandwich

First For this easy and quick chicken Philly sandwich I used my Cuisinart toaster oven/air fryer to roast all the ingredients for this delicious recipe, which I use often for small roast or bakes.

Second start by slicing the chicken breast in half in same size pieces for even cooking. I used 1 green and 1 red bell pepper you can use any color you like or have on hand and sliced them into strips along with 1 yellow onion.

And lastly the provolone cheese is a personal preference, use whatever cheese you like, sharp cheddar is delicious!!!

One more thing please leave me a comment. I love hearing from you. It’s my favorite part!!!

Oven Roasted Chicken Philly Sandwich



Roasted chicken breast, bell peppers, and onions are tossed in a lemon garlic marinade, topped with melted provolone, and served on toasted hoagie rolls.

- 4 skinless boneless chicken breast
- 1 red and one green bell pepper cut in strips
- 1 sliced onion
- 2 tbsp chopped garlic
- 8 slices provolone cheese
- 4 sub rolls
- 2 tbsp olive oil
- Salt and pepper to taste
- juice from one lemon

1. Preheat oven to 375°

2. Cut chicken breast in half
3. In a bowl put the oil, garlic, lemon juice, salt and pepper
4. Toss the chicken, peppers and onions in the marinade
5. Roast in a 375degree oven for 20 minutes add the cheese last 5 minutes
6. Serve on buttered toasted hoagie rolls

Leftover Rotisserie Chicken White Lasagna

Leftover Rotisserie Chicken White Lasagna

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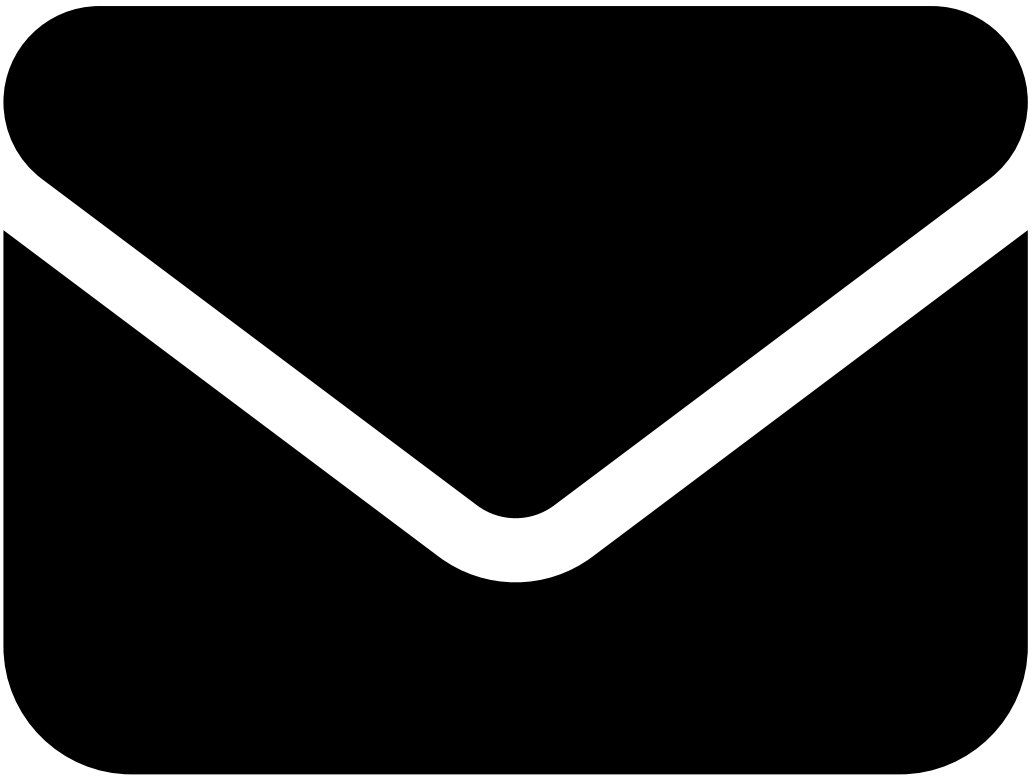




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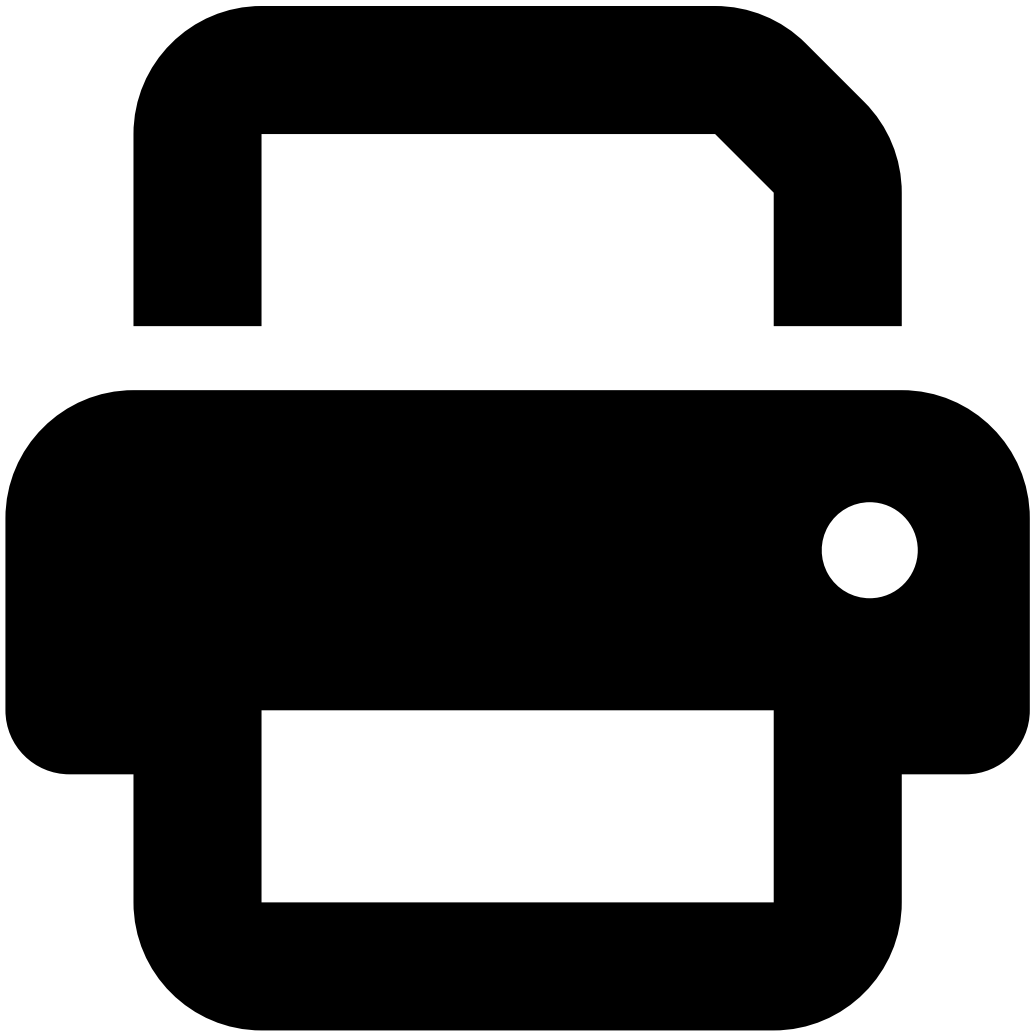

Making a delicious Italian lasagna doesn’t have to be a struggle, in fact it’s pretty easy with some store bought ingredients.
It’s perfectly acceptable and sometimes necessary to go Semi-homemade. Semi- homemade is the way I went in this Italian inspired leftover rotisserie chicken white lasagna.

I used store bought no boil lasagna noodles, leftover rotisserie chicken and off the shelve chicken stock to make this chicken lasagna dinner easy, delicious and uncomplicated.

If going the semi-homemade route gives you the inspiration to make a recipe you otherwise won’t make by all means go with some store bought ingredients, it’s okay!!!

3 Tips for Success when making

leftover Rotisserie chicken white lasagna

The first tip when you make this leftover Rotisserie chicken white lasagna is it doesn’t matter if you use the white or dark meat of the chicken. What matters is that you shred the chicken so there is chicken in every bite.

Second, it’s a good idea to dip the lasagna noodles into the chicken stock before layering. This method ensures the noodles have the moisture needed to cook properly.

Third, this whole leftover rotisserie chicken white lasagna can be make ahead time and baked when you plan on serving it. This lasagna recipe is freezer friendly too. To make it even easier freeze this lasagna meal in a casserole dish that goes from freezer to oven to table.

And lastly please leave me a comment I love hearing from you, It’s my favorite part!!!

Leftover Rotisserie Chicken White Lasagna



Layers of tender rotisserie chicken, spinach, mozzarella, and Parmesan are baked with no-boil lasagna noodles and savory chicken stock for a comforting, cheesy white lasagna.

- 1 lb no boil lasagna noodles
- 3 cups shredded rotisserie chicken
- 3 cups shredded mozzarella cheese
- 2 cups grated parmesan
- 2 cups finely chopped spinach
- 2 tbsp chopped Italian parsley
- 1 quart chicken stock

1. Preheat oven to 375°

2. Heat chicken stock to simmer then remove from fire
3. Mix the shredded rotisserie chicken with spinach and parsley
4. In a 9 X 12 covered casserole line the bottom with 1 cup heated chicken stock
5. Then line with the lasagna noodles, the chicken mixture, the mozzarella and parmesan cheese
6. Repeat layering ending with the lasagna noodles and chicken stock
7. Sprinkle with additional grated parmesan bake for 45 minutes or until golden brown and bubbly all the way through

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Chicken Bell pepper Italian Sauté

Chicken Bell pepper Italian

Sauté

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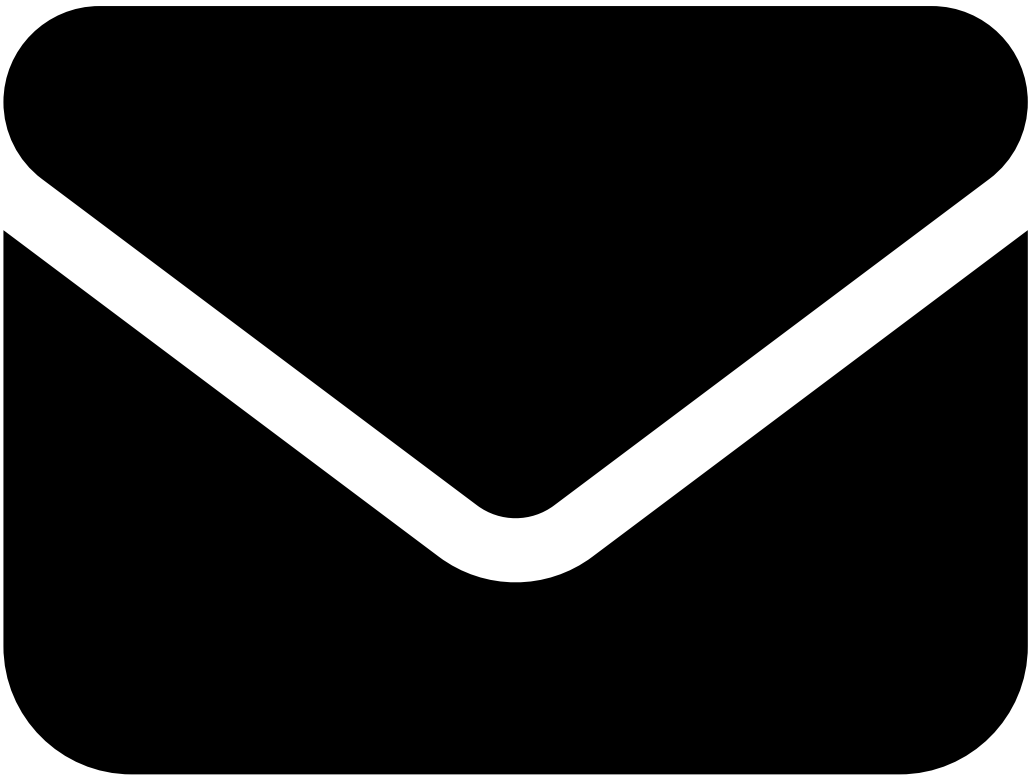




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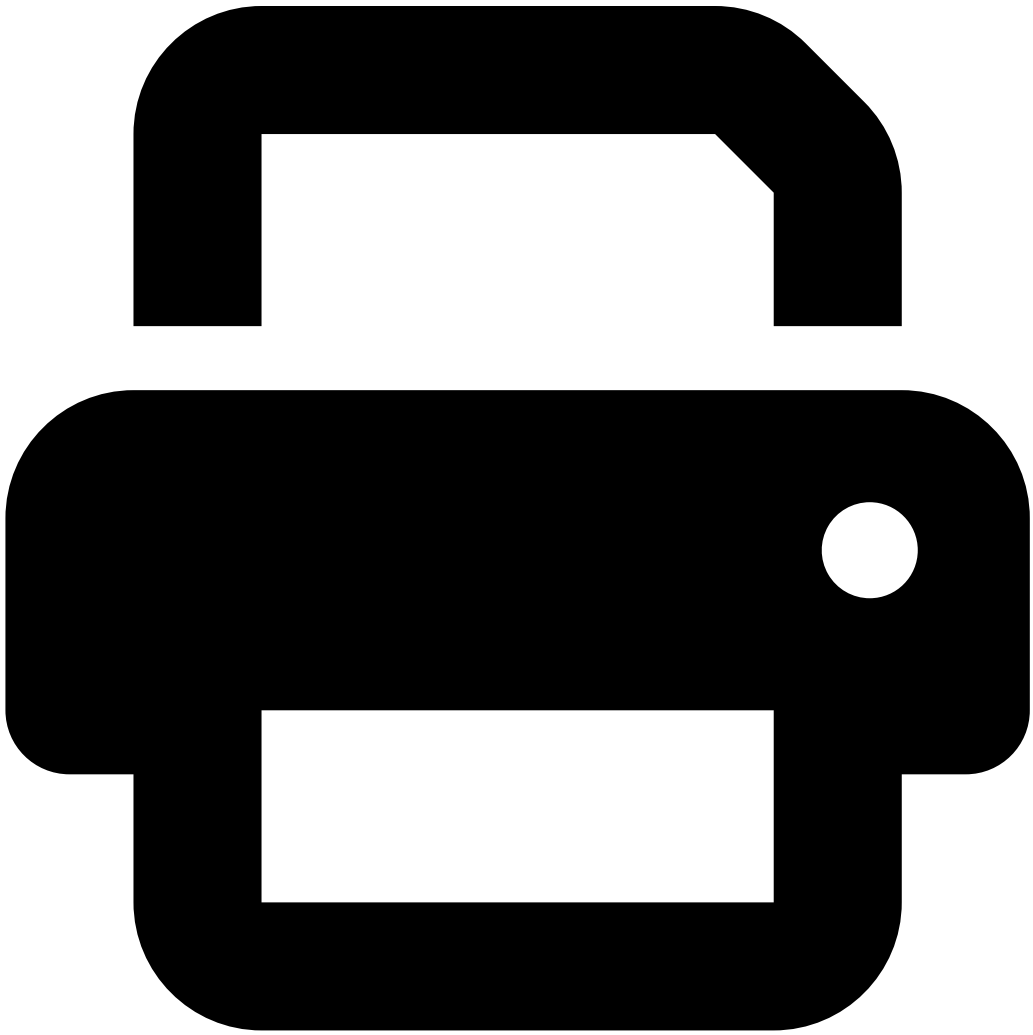

This chicken bell pepper saute is the Italian version of a traditional stir fry.
In stir fries the heat is higher and the process quicker with continuous movement of ingredients. In classic Italian sautés the heat is lower with less movement of food and usually longer cooking times.

Tender chicken breast, red and green bell peppers and cremini mushrooms in a light tomato sauce full of Italian flavors, everyone loves. Serve it over herby parmesan rice for an easy complete weeknight dinner the is ready in 30 minutes.

3 Variations to this Chicken bell pepper Italian Sauté

This chicken bell pepper Italian saute is easy to customize to your lifestyle and taste.

The first way is the vegetables are completely changeable. If you don’t like bell peppers, leave them out or if you prefer one color pepper over another use that one, or whatever one you have on hand.

Second the rice is totally replaceable with any kind of starch you like, pasta or mash potatoes work well with this chicken saute and it’s delicious on it’s own for a healthy lunch or light dinner.

And Third you can replace the water with white wine, if that’s what fits your taste, I have made it both using white wine and water with not much difference in taste.

Lastly please leave me a comment if you make this Chicken bell Pepper Italian Sauté and don’t forget to tag me on Instagram with your creations. I love hearing from you, It’s my favorite part!!

Chicken Bell Pepper Italian Sauté



Tender chicken, colorful bell peppers, and mushrooms simmer in a savory marinara sauce with spinach and fresh herbs, served over Parmesan parsley rice for a hearty Italian-inspired meal.

- 2 cups dry rice
- 3 skinless boneless chicken breast cut in large cubes
- 1 each red and green bell pepper chopped
- 8 oz cremini mushrooms

- 2 cups chopped spinach
- 1 chopped onion
- 1 tbsp chopped garlic
- 1 cup chicken broth
- 1 cup prepared marinara
- 1 cup water
- 2 tbsp each chopped Italian parsley and basil plus 1/4 cup chopped Parsley for the rice

1. Cook rice according to package directions

2. In a large saute pan bring the oil and butter to medium heat
3. Salt and pepper the chicken and saute until lightly brown add the onions, peppers, mushrooms and garlic saute until tender and just beginning to brown
4. Add the water and scrape up the brown bits simmer a few minutes then add the chicken broth and marinara sauce simmer on low 15 minutes
5. Add the spinach and herbs last 5 minutes
6. Add 1/2 cup grated parmesan and 1/4 cup chopped Italian parsley to the rice mix well
7. Pour the chicken and bell pepper over the rice