

Rotisserie Chicken Fettuccini Alfredo

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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 daunting, 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 reserving 1 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 reserved 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!!!!
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Oven Roasted Chicken Philly Sandwich

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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!!!

Ingredients

1. 4 skinless boneless chicken breast
2. 1 red and one green bell pepper cut in strips
3. 1 sliced onion
4. 2 tablespoons chopped garlic
5. 8 slices provolone cheese
6. 4 sub rolls
7. 2 tablespoons olive oil
8. Salt and pepper to taste
9. juice from one lemon

Instructions

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

Italian Flavored Roast
Chicken Dinner

Italian Flavored Roast

chicken Dinner

This easy Italian flavored chicken dinner recipe marinates the chicken in a simple Italian marinate then roasted to golden perfection in the oven.

I have fond memories of this simple Italian Chicken dinner it was the first meal I learned as a young girl, hanging on to my Mama's apron strings. Her are still clear as day, so many years later "Loriana, anyone can make chicken and potatoes all you need is buone volonta" .

My Mama was right!! All you need to make a delicious Italian inspired chicken dinner is Buone Volonta , the good will to make the meal , a few good ingredients and a casserole dish!

Why I love this Italian Flavored Roast chicken Dinner

It's no secret I like easy recipes that come together quick . This chicken recipe is so easy I was hesitate to write a blog post on it , then I thought it's the exact reason why I should.

Another reason chicken is another one of those ingredients like pasta very versatile and most everyone likes chicken.

Last and certainly not least this Italian flavored roast chicken dinner is just that, add some broccoli florets last 10 minutes of roasting for a complete chicken dinner on your table in less than an hour, make in one roasting pan, that everyone will love!!!

Ingredients

- 1 whole chicken quartered
- 1 lb. small potato medley

- 1/4 cup olive oil
- 1 sliced red onion
- 2 sliced lemons
- 1/4 cup lemon juice
- 2 Tbls. chopped garlic
- 2 Tbls. each chopped thyme. Italian parsley and rosemary
- Salt and pepper to taste

Instructions

1. Preheat oven to 375 degrees
 2. Salt and pepper the chicken
 3. Make marinade by mixing rest of ingredients up to the lemon slices
 4. Pour marinade over chicken and potatoes
 5. Randomly place the lemon slices over the chicken and potatoes
 6. Bake for 45 minutes or until chicken is golden brown and cooked through....ENJOY!!!
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Leftover Rotisserie chicken White lasagna

Leftover Rotisserie Chicken White Lasagna

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 shelf 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 made ahead of 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!!!

Ingredients

- 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 Tbs. chopped Italian parsley
- 1 quart chicken stock

Instructions

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

Chicken Bell pepper Italian Sauté

Chicken Bell Pepper Italian Sauté

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!!

Ingredients

- 2 cups dry rice
- 3 skinless, boneless chicken breast cut in large cubes
- 1 red and 1 green bell pepper chopped
- 8 oz. cremini mushrooms
- 2 cups chopped spinach
- 1 chopped onion
- 1 Tbls. chopped garlic
- 1 cup chicken broth
- 1 cup prepared marinara
- 1 cup water
- 2 Tbls. each chopped Italian parsley and basil plus 1/4 cup chopped Parsley for the rice

Instructions

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 ...ENJOY

Leftover Rotisserie Chicken Orzo Soup

Leftover Rotisserie Chicken Orzo Soup

Nothing says comfort food louder than Mom's chicken soup. This leftover Rotisserie Chicken Orzo Soup tastes homey and only takes 15 minutes from start to finish.

Am always looking for ways to use rotisserie chicken. This easy, quick chicken soup recipe doesn't use the carcass, instead to keep it extra easy I used chicken stock.

The recipe starts with the trilogy of chicken soup making, carrots, celery and onion. Then, I saute the orzo pasta to add a little bite to this rice shaped pasta. And I only use the chicken breast only because it's my personal preference. You can use any part of the chicken that fits your lifestyle and taste.

3 Variations For Leftover Rotisserie Chicken Orzo Soup

The first change you can make to this Leftover Rotisserie chicken is you can use the chicken legs if that's what you like or a combination of both white and dark meat.

Second if your family cringes at spinach or anything that resembles it, this chicken soup is so full of flavor you

won't miss anything by leaving it out.

And third if your using chicken stock it's a good idea to use one that's low in sodium, since most rotisserie chickens content high sodium levels.

Lastly this soup freezers well in freezer friendly containers. Sometimes I purposely double the recipe to freeze and defrost when I need a ready made meal.

One more thing please leave me a comment when you make this semi-homemade Leftover Rotisserie Chicken Orzo recipe. I love hearing from you, it's my favorite part!!

Ingredients

- 2 Cups shredded Leftover rotisserie Chicken
- 3 Carrots peeled and sliced thin
- 3 Celery stalks sliced
- 1/2 Onion Chopped
- 1 Tbs. chopped garlic
- 2 Tbs. olive oil
- 1 Tbs. butter
- 4 cups chicken stock
- 1 cup water
- 2 cups orzo
- 2 cups chopped spinach
- 1 cup grated parmesan
- Salt and pepper to taste

Instructions

1. In a medium size stock pot bring the butter and oil to medium heat
2. Add the onion, celery, carrots and garlic saute until tender and just beginning to brown
3. Add the orzo saute until lightly browned

4. Add the chicken stock, water and leftover chicken
 5. Simmer covered 5 to 7 minutes add the spinach and Italian parsley last 2 minutes
 6. Sprinkle with parmesan....ENJOY
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Pasta Dish With Chicken

Pasta Dish With Chicken

This Pasta Dish With Chicken is a simple recipe that comes together in about thirty minutes and the best part it's make in one pan. It's one of those pasta recipes that combines my two favorite ingredients, chicken and pasta.

Corkscrew shaped pasta, juicy chicken breast, tangy sundried tomatoes, and mild tasting spinach, in a cheesy, pink cream sauce full of Italian flavors make this a family favorite.

Pasta recipes can easily be made healthy and lower in calories with some smart ingredient measurements and additions or subtractions of ingredients, that fit your lifestyle and taste.

Customize This Pasta Dish With Chicken

It's easy to make this Pasta dish With Chicken fit your lifestyle and taste.

For instance if you don't like chicken you can use shrimp and if you hate spinach you can use broccoli. And if you want a

lighter version of this Pasta dish with chicken leave the bacon out and add 1 more Tb. of olive oil.

The pasta shape doesn't matter, although I like the wiggly shape of fusilli I find it holds the sauce better in this recipe.

Whether you use store bought or homemade marinara is a personal presentence. For me my easy homemade marinara is one of the ingredients I always have on hand , if you don't use a good quality store bought marinara.

Remember too, when sautéing the pan and oil need to be smoking hot, you need to hear the sizzle. Also the saute pan needs to be big enough when your doing one pan cooking with a lot of ingredients.

The idea is to have fun experimenting with different ingredients until you come up with something that taste good to you.

I hope you make this restaurant quality Pasta dish With Chicken and please don't forget to leave me a comment. I love hearing from you it's my favorite part!!!!

Ingredients

- 1/2 Lb. fusilli Pasta
- 2 skinless boneless chicken breast cut in half
- 3 slices chopped bacon
- 1 chopped sun dried tomatoes
- 1 cup sliced mushrooms
- 3 cups chopped spinach
- 2 Tbs. chopped garlic
- 1/2 chopped medium yellow onion
- 1 Tbs. each butter and olive oil
- 2 cups prepared marinara
- 1 cup heavy cream

- 1 cup water
- 1 cup chicken broth
- 1 cup grated parmesan cheese
- 1 cup shredded mozzarella cheese
- 2 Tbs. chopped Italian Parsley and basil
- Salt and Pepper to taste

Instructions

1. In a large saute pan bring the oil and butter to medium heat add the bacon saute until slightly crispy
2. Add the chicken saute until lightly brown salt and pepper now remove and set aside
3. Add the onion and garlic saute until tender and just beginning to brown
4. Add the mushrooms and sundried tomatoes saute until mushrooms are golden brown
5. Add the chicken broth, heavy cream, marinara, and water simmer covered for 15 minutes
6. Return chicken to saute pan simmer 10 minutes longer add the pasta, parmesan and spinach the last 5 minutes add more liquid if the sauce is to dry
7. Toss the drained pasta in the sauce add the mozzarella cheese and chopped Italian parsley
8. Top with the chicken.....Enjoy

Easy Classic Chicken Potpies

Easy Classic Chicken Potpies

These Easy Classic Chicken Potpies are made real easy by using store bought pie crusts. Sure homemade everything is almost always better. But if you don't have the time or the patience for homemade piecrust there is nothing wrong with going the semi homemade route.

In this chicken potpie recipe I used the frozen pie crust from Trader Joes. You can use whatever brand you like or go homemade if you want. Precooking the pie crust is always a good idea, if you don't want a soggy bottom crust.

This Easy Classic Chicken Potpie recipe is full of tender chicken breast and good for you ingredients full of comforting familiar flavors everyone loves!!!

Things To Know About this Easy classic Chicken Potpie Recipe

First you don't have to use chicken breast in this Easy Classic Chicken pot pie recipe. You can use skinless, boneless chicken thighs if that's what you prefer.

Second I baked these chicken potpies in oven proof soup bowls for individual servings.

I love this soup bowls they go from oven to table to dishwasher OOHhh happy day with less dishes to wash and they are the perfect size for soups and cereal too!!!

The other thing is you need the right size saute pan hold all the ingredients. There's nothing worst than having a pan that doesn't hold the ingredients.

Not only do you end up with ingredients stilling out of the pan onto your stovetop but the food doesn't cook right. A too

small saute pan produces boiled ingredients instead of the distinct flavor of sautéed food. A 12 inch nonstick covered saute pan is essential in any kitchen.

Just one more thing if you make this Easy Classic Chicken Potpie recipe please leave e a comment and please tag me on Instagram with your creations. I love hearing from you it's my favorite part!!!

Ingredients

- 2 prepared pie crust
- 2 boneless skinless chicken breast cut into small dice
- 2 Tbs. each butter and olive oil
- 1/2 chopped yellow onion
- 2 Tbs. chopped garlic
- 1 cup each diced potatoes, carrots, celery and frozen peas
- 1 cup whole milk
- 1 cup chicken stock
- 2 Tbs. each chopped Italian parsley and thyme
- 1 egg slightly beaten to brush crust
- 1 /2 cup grated parmesan cheese for sprinkling
- Salt and pepper to taste

Instructions

1. Preheat oven to 375
2. Roll out pie crust using a inverted 10 inch soup bowl as a guide to cut 4 circles in each sheet of pie crust for a total of 8 circles
3. line the bottom and up the sides of 4 oven proof soup bowls 4 of the pie crust circles pick the crust with a fork
4. Precook the bottom crusts for 10 minutes or until just beginning to brown set aside
5. Meanwhile in a large skillet bring the butter and oil to

medium heat

6. Salt and pepper the chicken, saute until just beginning to brown
 7. Add the onions and garlic saute until tender and just beginning to brown
 8. Add the carrots, celery and potatoes simmer covered for 10 minutes add the peas and herbs last 5 minutes
 9. Fill the precooked pie crusts with the chicken mixture
 10. Top the pot pies with the top crust brush with egg wash sprinkle with parmesan cheese return to oven, bake 15 minutes or until top crust is golden brown
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Air fryer Chicken Parmesan Sliders

Air fryer Chicken Parmesan Sliders

These Air Fryer Chicken Parmesan sliders are not your typical sandwiches. No, this little sandwiches are bursting with melt in your mouth parmesan chicken tenders, marinara, and oozing with cheese. Our first eatery was a hole in the wall submarine sandwich sub, and this chicken parmesan sandwich was one of the top sellers.

Many years later it's still the same ingredients, but I've lightened it up by using my air fryer, instead of frying the chicken in oil. Like I said many times before my Toaster Oven/ Air fryer is my most used small kitchen appliance.

3 Tips When Making Air fryer Chicken Parmesan Sliders

When making these Air fryer Chicken Parmesan Sliders you can use chicken tenders or the less expensive whole chicken breast.

But if you are using the full breast be sure to cut them the same size for even cooking. Second, don't crowd the fryer basket, leave enough room between the chicken for the air to circulate for even browning.

Third, if you want a crisper crust spray the chicken with oil spray. I didn't use any oil spray in this recipe. Just one more thing ,

please leave me a comment if you make this recipe and please don't forget to tag me on Instagram. I love hearing from you, it's my favorite part!!!!

Ingredients

- 1 Lb. chicken tenders
- 4 crusty Italian rolls
- 2 cup grated bread crumbs
- 1 cup grated parmesan cheese
- 2 Tbls. chopped Italian parsley
- 1 egg slightly beaten
- 2 Tbs. milk
- 2 cups prepared marinara sauce
- 2 cups shredded mozzarella
- 1/2 cup grated parmesan
- Salt and pepper to taste

Instructions

1. Salt and pepper the chicken
 2. Mix the bread crumbs, parmesan cheese and Italian parsley together
 3. In a separate bowl mix the egg and milk together
 4. Dip the chicken first in the egg mixture than the bread crumbs pressing breadcrumbs into the chicken
 5. Turn air fryer to 400 set timer for 12 to 15 minutes
 6. In the air fryer basket lay the chicken tenders flat being sure not to overcrowd them
 7. Air fry the chicken tenders 5 to 7 minutes per side
 8. Turn air fryer to bake option set at 350 toast the buns until warm and crisp
 9. Meanwhile warm the prepared marinara sauce
 10. Top the toasted buns with the chicken then the marinara sauce and mozzarella
 11. Return to oven and toast just until the cheese melts
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**Cheesy
Spaghetti**

Baked

Chicken

**Cheesy
Spaghetti**

Baked

Chicken

This cheesy Baked Chicken Spaghetti is the ultimate comfort food. Tender chicken breast, crispy bacon, and spinach in a creamy, cheese sauce will have your family wanting seconds.

We had this for dinner than and had the leftovers for lunch during the week. It is equally delicious reheated. This recipe makes a lot of food, it is great for potlucks or when you want to feed a crowd or you can freeze it for ready meals.

All you need is a prep plan and a casserole dish to make this delicious meal your family and friends will love.

3 Ways to Customize This Cheesy baked Chicken Spaghetti recipe

It's easy to customize this Cheesy Baked Chicken Spaghetti recipe. For instance if you don't like bacon you can leave it out.

Or if you really love the smoky goodness of bacon add more. And if you don't like spinach, no worries leave it out.

Although I like using spaghetti in this recipe, you don't have to, you can use whatever shape you like. I do recommend whenever using pasta in a baked dish under cook it a bit, because your going to cook it twice.

Ingredients

- 1 Lb. spaghetti
- 2 cubed skinless boneless chicken breast
- 4 slices diced bacon
- 1 cup each grated parmesan, cheddar and mozzarella
- 1 cup heavy cream
- 1 cup reserved pasta water
- 1 cup chicken broth
- 2 cups chopped spinach
- 1 Tbs. each butter and olive oil
- 2 Tbs. chopped garlic
- 1/2 cup chopped yellow onion
- Salt and Pepper to taste

Instructions

1. Cook Spaghetti according to package under cooking by 3 minutes and reserving 1 cup of the water before draining
2. Preheat oven to 375
3. Meanwhile in a large saute pan bring the butter and oil to medium heat add the diced bacon cook until almost crispy
4. Salt and pepper the chicken add to the saute pan, cook until golden brown
5. Deglaze the pan with the chicken broth scraping up the brown bits at the bottom of the pan
6. Add the heavy cream, pasta water simmer until slightly thicken about 10 minutes
7. Add the spinach and cheeses simmer until melted about 5 minutes
8. Toss the spaghetti with the cheese sauce Add parsley
9. Transfer the spaghetti into an oven proof casserole dish
10. Bake in a preheated oven 45 minutes
11. Sprinkle with additional parsley and parmesan