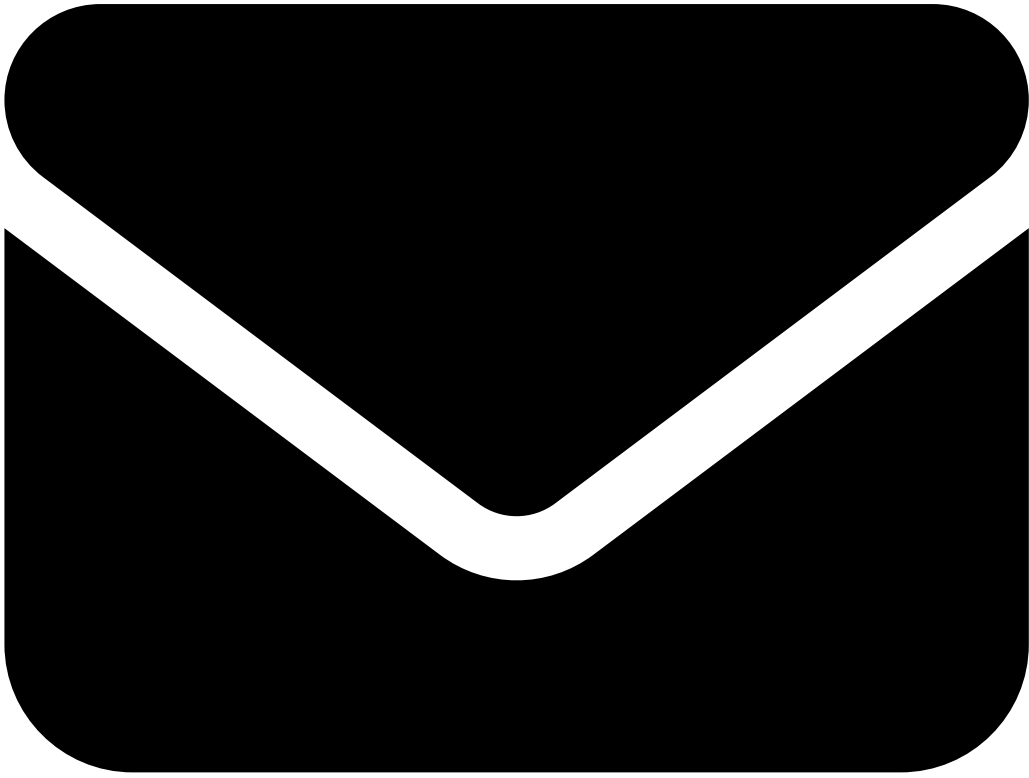


Creamy Italian Pan Chicken and Potatoes

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I love simple one pan meals that are easy to make, and use few recognizable ingredients. This **Creamy Italian Pan Chicken and Potatoes** takes a comforting classic and gives it a delicious Italian twist – tender chicken, golden potatoes, and sweet bell peppers simmered together in a rich white wine and cream sauce. The final touch of freshly grated mozzarella melts into every bite, creating a silky, flavorful finish that's pure comfort in a pan.

This recipe was inspired by the rustic Italian meals I grew up with – those cozy, one-pan dishes that fill the kitchen with warmth and the kind of aroma that draws everyone to the table. It's hearty yet elegant, perfect for a busy weeknight when you want something satisfying but don't want to fuss with too many dishes.

The beauty of this meal is in its simplicity: a few humble ingredients, one pan, and a touch of Italian love. Whether

you're cooking for family, hosting a cozy dinner, or just craving something creamy and comforting, this dish is sure to become a favorite.

Things to know about this Creamy Italian Pan Chicken and Potatoes

- **Chicken prep:** Slicing the chicken into medium dice ensures it cooks quickly and stays tender. You can also use boneless, skinless thighs for extra juiciness.
- **Potatoes:** Small, waxy potatoes work best for this recipe since they hold their shape while cooking. Yukon Gold or red potatoes are ideal.
- **Wine swap:** If you prefer a non-alcoholic version, substitute the white wine with low-sodium chicken broth.
- **Creaminess:** Heavy cream gives a rich sauce, but you can use half-and-half for a lighter version – just simmer a little longer to thicken.
- **Cheese finish:** Freshly grated mozzarella melts best; pre-shredded cheese often has anti-caking agents that affect texture.
- **Seasoning tips:** Garlic and onion powder season the chicken perfectly, but feel free to add Italian herbs like oregano, thyme, or rosemary.
- **Make it spicy:** Add a pinch of crushed red pepper flakes while cooking the peppers for a subtle kick.
- **One-pan cleanup:** Using the same pan for the whole recipe not only builds flavor but keeps cleanup simple – a win for weeknight dinners!
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- 2 chicken breasts, cut in medium dice
- 3 small potatoes, diced (about 2 cups)
- 1 red bell pepper cut into dice
- 1 yellow bell pepper cut into dice
- 2 cloves garlic, minced
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- $\frac{1}{2}$ cup dry white wine (for deglazing)
- $\frac{3}{4}$ cup heavy cream
- 1 cup freshly grated mozzarella cheese

- 2 tablespoons olive oil
- Salt and black pepper to taste
- Fresh parsley, chopped (for garnish)

1. Prepare the ingredients:

Slice the chicken breasts into medium dice so they cook quickly and evenly. Dice the potatoes, slice the bell peppers, and mince the garlic.

2. Cook the potatoes:

Heat 1 tablespoon of olive oil in a large pan over medium heat. Add the diced potatoes and season lightly with salt. Cook for 8–10 minutes, stirring occasionally, until golden and tender. Remove from the pan and set aside.

3. Sear the chicken:

Add the remaining tablespoon of olive oil to the same pan. Season the chicken with salt, pepper, garlic powder, and onion powder. Cook for 4–5 minutes per side, until golden and cooked through. Remove and set aside.

4. Sauté the peppers:

Add the sliced bell peppers to the pan and cook for 3–4 minutes until softened. Add minced garlic and sauté for 30 seconds, just until fragrant.

5. Deglaze with wine:

Pour in the white wine, scraping up any browned bits from the bottom of the pan. Let it simmer for 2–3 minutes to reduce slightly and cook off the alcohol.

6. Make the creamy sauce:

Lower the heat and stir in the heavy cream. Simmer for

2–3 minutes until the sauce thickens slightly.

7. Combine and finish:

Return the cooked chicken and potatoes to the pan. Stir to coat everything evenly in the creamy sauce. Sprinkle mozzarella on top, cover, and let it melt for 2–3 minutes.

8. Serve:

Garnish with fresh parsley and serve warm straight from the pan.