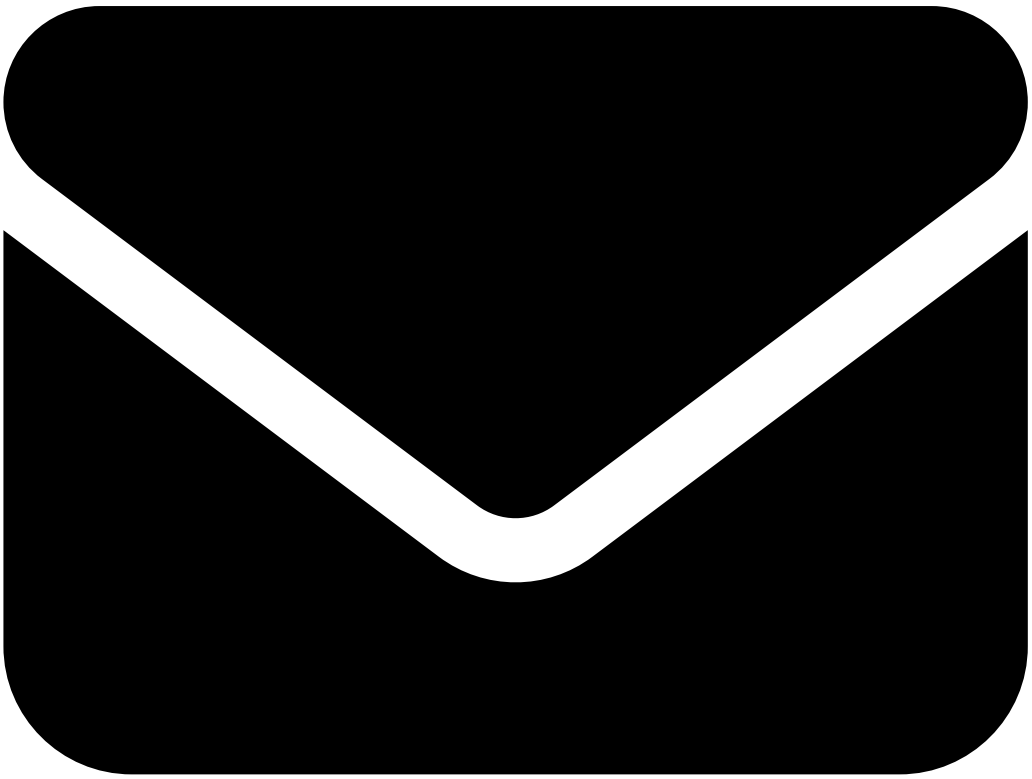
Italian Baked Chicken with Caramelized Onions, Potatoes & Olives

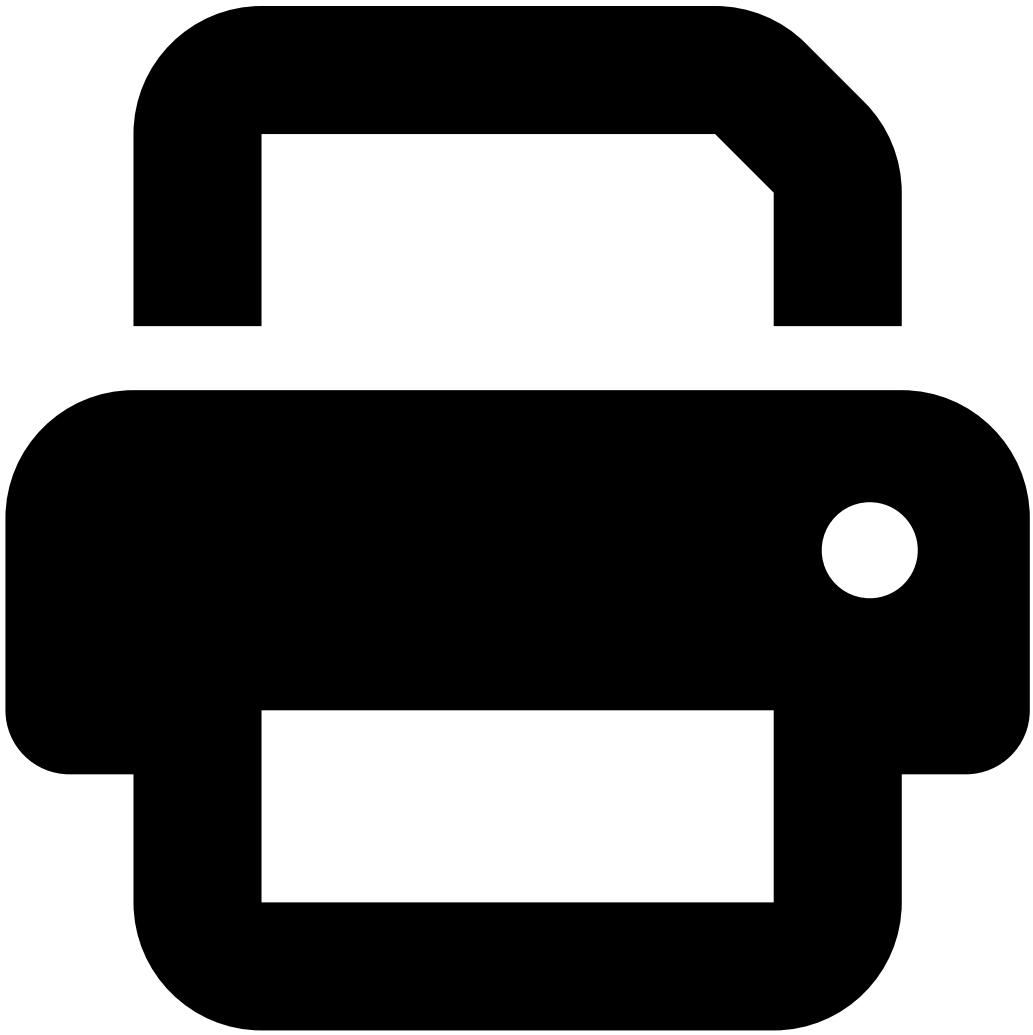
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Some of my favorite meals come together in one pan, using simple ingredients and a little patience. This Italian-inspired chicken dinner is a perfect example.

I start by seasoning tender chicken breasts with garlic, Italian herbs, salt, and freshly cracked black pepper. Then I slowly caramelize onions until they’re golden and sweet. Garlic and potatoes go into the same pan, followed by a splash of white wine to deglaze all those delicious bits left behind.

The seasoned chicken breasts are nestled right on top of the potatoes and onions before everything goes into the oven to bake. A few minutes under the broiler gives the chicken a beautiful golden finish.

The result is a comforting, rustic meal with tender chicken, flavorful potatoes, sweet caramelized onions, and the salty bite of olives. It’s simple Italian home cooking at its best!

Why You’ll Love This Recipe

- **One-pan dinner:** Less cleanup and plenty of flavor.
- **Simple ingredients:** Everyday ingredients come together beautifully.
- **Wonderful flavor:** Sweet caramelized onions, garlic, white wine, and briny olives complement the chicken.
- **Perfect for family dinner:** A complete meal right from the oven.

Good to Know

- **Caramelize the onions slowly:** Don’t rush this step. The natural sweetness of the onions adds incredible depth to the entire dish.
- **Choose the right potatoes:** Yukon Gold or red potatoes are ideal because they hold their shape while baking.
- **Don’t skip the white wine:** Deglazing the pan with white wine lifts all those flavorful browned bits and creates a delicious base for the potatoes and chicken.
- **Add the olives:** Kalamata, Castelvetrano, or your favorite Italian olives will add a lovely briny contrast to the sweetness of the onions.
- **Check for doneness:** Chicken breasts vary in thickness, so use an instant-read thermometer. The internal temperature should reach 165°F.
- **Make it a complete meal:** Serve with a crisp Italian salad and some crusty bread to soak up all those wonderful pan juices.
- Chef’s Tips

- Take your time caramelizing the onions. That’s where so much of the flavor develops.
- Kalamata olives add a wonderful Mediterranean flavor, but Italian green olives work beautifully, too.

- If the potatoes need additional cooking time, remove the chicken once it reaches 165°F and allow the potatoes to finish baking.
- Choose a dry white wine such as Pinot Grigio or Sauvignon Blanc.

Frequently Asked Questions

Can I make this ahead?

You can caramelize the onions and prepare the potatoes ahead of time. Assemble and bake when ready to serve.

What potatoes work best?

Yukon Gold or red potatoes hold their shape nicely and become tender while baking.

What should I serve with this chicken?

A simple Italian green salad, roasted vegetables, or crusty Italian bread are wonderful accompaniments.

How do I store leftovers?

Refrigerate in an airtight container for up to 3 days. Reheat gently in the oven or microwave.

Final Thoughts

This is the kind of dinner that reminds me why I love Italian cooking. You don’t need a long list of ingredients or complicated techniques. Just good ingredients, a little patience, and letting everything cook together until the flavors come alive.

Let’s Keep Cooking!

If you love simple, rustic Italian meals like this one, be sure to explore more of my Italian recipes. From comforting pasta dishes to traditional chicken dinners, you’ll find plenty of inspiration for bringing a little Italian cooking into your kitchen.

You might also enjoy my **Italian Roasted Vegetables**, **Chicken Cacciatore**, and **Italian Sunday Sauce**. They’re all wonderful additions to your family dinner rotation!

A Few Kitchen Favorites

The right tools make cooking a little easier. Here are a few of my kitchen essentials that I use and recommend:

- Large Enameled Cast Iron Dutch Oven – Perfect for caramelizing onions and taking a dish straight from the stovetop to the oven.
- Quality Chef’s Knife – Makes slicing onions and preparing vegetables easier.
- Instant-Read Meat Thermometer – My go-to for perfectly cooked chicken every time.

Italian Baked Chicken with Potatoes, Caramelized Onions & Olives



Seasoned chicken breasts baked over caramelized onions and potatoes with garlic, white wine, and olives. Finished under the broiler for a beautiful golden finish.

- 4 medium boneless, skinless chicken breasts (cut in half if too thick)
- 3 medium potatoes, sliced or cut into thin slices
- 2 large yellow onions, thinly sliced
- 3 cloves garlic minced
- 1/2 cup dry white wine
- 1 cup chicken stock
- 1 cup Kalamata or Italian olives, pitted
- 3 Tbsp. olive oil
- 1 Tbsp. Italian seasoning
- Salt and freshly ground black pepper, to taste

1. **Season the chicken:** Pat chicken breasts dry and season both sides with salt, pepper, minced garlic, and Italian herbs.
2. **Caramelize the onions:** Heat olive oil in a large oven-safe skillet. Add sliced onions and cook over medium-low heat until soft, golden, and caramelized. (about 15 -20 minutes)
3. **Add garlic and potatoes:** Stir in the garlic and potatoes. Cook for a few minutes to begin developing flavor.
4. **Deglaze the pan:** Pour in the white wine, scraping up the

browned bits from the bottom of the skillet. Then add the chicken stock

5. **Add the chicken:** Arrange the seasoned chicken breasts over the potato and onion mixture. Scatter the olives throughout the pan.
6. **Bake:** Transfer to a preheated 375°F oven and bake until the potatoes are tender and the chicken reaches an internal temperature of 165°F. Cooking time will depend on the thickness of the chicken breasts. (About 15-20 minutes)
7. **Broil:** Finish under the broiler for a few minutes until the chicken develops a beautiful golden color. Watch carefully so it doesn't burn.
8. **Garnish and serve:** Sprinkle with fresh parsley and serve warm with the pan juices spooned over everything.



Chef’s Tip: Always check the thickest part of the chicken breast with a meat thermometer. Remove at 165°F for perfectly cooked chicken.
Main Course
Italian
Italian baked chicken,