

# One-Pan Italian Chicken with Peppers and Tomatoes

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This One-Pan Italian Chicken with Peppers and Tomatoes is one of those meals I make when I want something easy but full of flavor. It's just simple ingredients—tender chicken, sweet peppers, juicy cherry tomatoes, and a scoop of my marinara—all cooked together in one skillet. Then I top it off with fresh mozzarella and let it melt. So good, and it always feels a little extra special without being fussy.

I've been making some version of this dish for years—it's the kind of meal that doesn't need measuring cups or fancy techniques, just good ingredients and a hot pan. The peppers get soft and sweet, the cherry tomatoes burst into the sauce, and everything comes together with that final layer of melty mozzarella.

## things to know about this One-Pan Italian Chicken with Peppers and Tomatoes

### **It's quick and easy.**

This recipe comes together in about 30 minutes with just one pan, making it perfect for busy weeknights.

### **Use what you have.**

Don't have cherry tomatoes? Grape tomatoes or even a few chopped ripe tomatoes will work. You can also swap mozzarella for provolone or fontina.

### **Make it your own.**

Add a handful of olives or capers for a briny twist, or a

pinch of chili flakes if you like a little heat.

**Great for leftovers.**

The flavors only get better the next day. Slice up the leftover chicken and peperonata and tuck it into a sandwich or warm it up over rice or pasta.

**It pairs well with just about anything.**

Serve it with crusty bread, creamy polenta, simple pasta, or even a fresh green salad for balance.

Give this One-Pan Italian Chicken with Peppers and Tomatoes a try and let me know if it makes it into your regular dinner rotation—don't forget to snap a photo and tag me, I'd love to see your version!

**One-Pan Italian Chicken with Peppers and Tomatoes**

**Serves:** 4 | **Prep Time:** 10 min | **Cook Time:** 30 min

**Ingredients:**

- 2 boneless, skinless chicken breasts, halved horizontally (makes 4 cutlets)
- Salt and black pepper, to taste
- 2 tablespoons olive oil
- 1 red bell pepper, thinly sliced
- 1 green bell pepper, thinly sliced
- 1 small chopped onion
- 2 garlic cloves, minced
- 2 cups cherry tomatoes, halved or whole
- 1 cup marinara sauce (use my easy homemade marinara version!)

- 1/2 cup white wine
- Pinch of red pepper flakes (optional)
- 4 slices fresh mozzarella
- Fresh basil or parsley, for garnish

## Instructions

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1. **Sear the chicken:** Season chicken cutlets with salt and pepper. Heat 1 tablespoon olive oil in a large skillet over medium heat. Sear chicken 3–4 minutes per side until golden brown. Transfer to a plate and keep warm.
2. **Add garlic and tomatoes:** Stir in the garlic and cook for 1 minute. Add halved cherry tomatoes and cook another 4–5 minutes until they begin to soften and release juices.
3. **Add the vegetables:** Add the sliced peppers and onion with a pinch of salt until softened, about 8–10 minutes.
4. Deglaze the pan with the white wine waiting until it's fully absorbed before proceeding
5. **Add marinara and season:**  
Stir in your marinara sauce, a pinch of red pepper flakes if using. Simmer 3–5 minutes until slightly thickened.
6. **Return chicken & melt cheese:**  
Nestle the chicken back into the pan and spoon some sauce over each piece. Top each cutlet with a slice of mozzarella. Cover and cook on low for 3–4 minutes, or until the cheese is melted. Top with fresh basil.  
ENJOY!!!