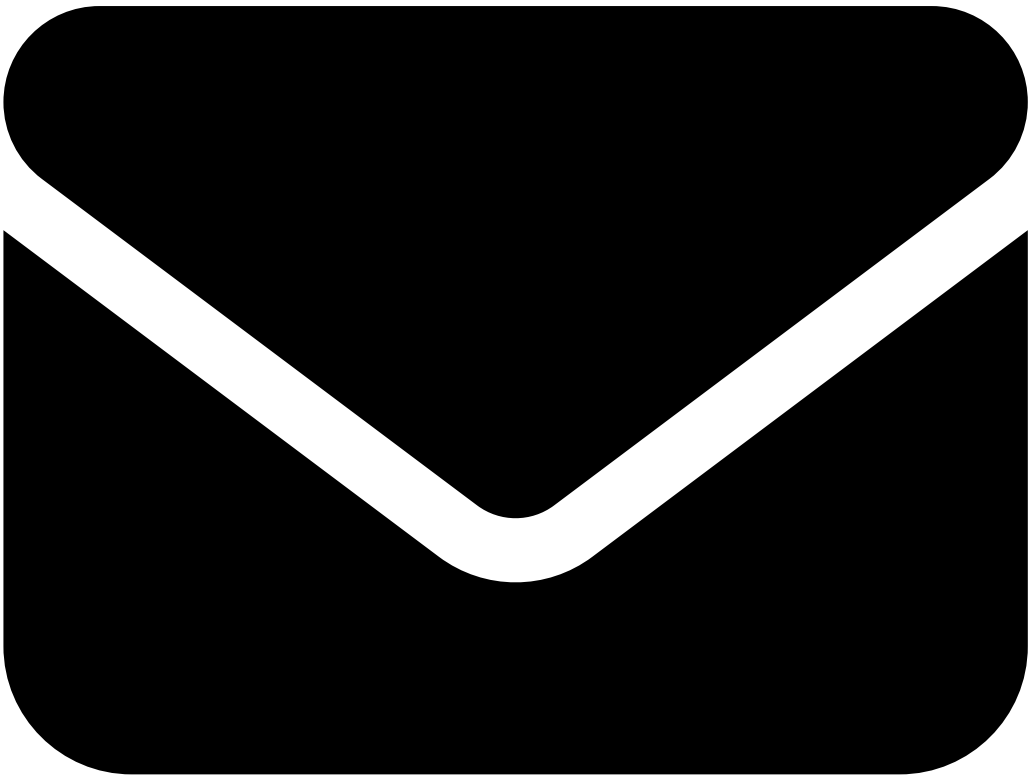
Oven baked chicken spiedini

Oven Baked Chicken Spiedini

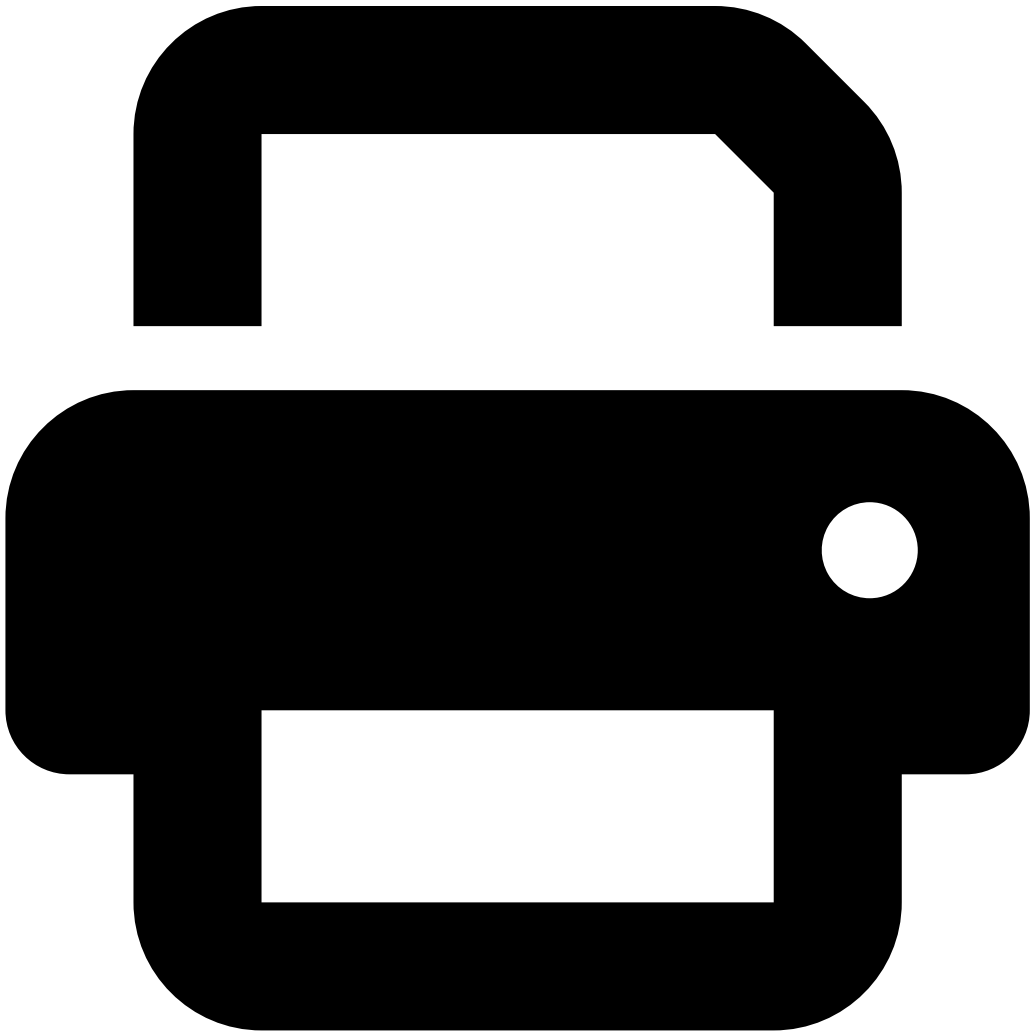
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If you love the classic flavors of **Chicken Spiedini**—juicy marinated chicken, garlicky Italian breadcrumbs, and a crispy golden coating—you'll love this easy **oven baked chicken spiedini** recipe. While traditional chicken spiedini is often grilled and enjoyed during the summer months, this baked version lets you enjoy the same delicious Italian flavors any time of year.

Baking the chicken on skewers helps keep every bite tender and juicy while creating a beautifully crisp breadcrumb crust right in your oven. It's an easy, mess-free alternative to grilling that's perfect for busy weeknights, entertaining, or whenever you want authentic Italian comfort food without stepping outside.

Why you'll love this oven baked chicken spiedini recipe

You can enjoy this **oven baked chicken spiedini** rain or shine. Just like the traditional version, the chicken is still threaded onto skewers, making it a beautiful presentation for family dinners, gatherings, or entertaining.

One of the best things about this recipe is that it can be prepared ahead of time. Simply coat the chicken with the seasoned breadcrumbs, assemble the skewers, and refrigerate for up to 2 days before baking.

You can also freeze the chicken spiedini before cooking. Place the fully assembled raw skewers flat on a baking sheet and freeze until solid, then transfer them to an airtight freezer-safe container. When you're ready to enjoy them, bake straight from frozen and add about 10 extra minutes to the cooking time, or thaw overnight in the refrigerator and bake as directed.

It's a delicious recipe to feed a crowd, perfect for parties, and family meals. Serve these oven roasted chicken spiedini with my Easy Sicilian Potato Salad (no Mayo) or my Italian style-sauteed swiss chard and my creamy lemon parmesan zucchini orzo for a complete delicious Italian meal. If you make this oven baked chicken spiedini, I'd love to hear how it turns out! Leave a comment below, snap a photo and tag me on Instagram. I love hearing from you and it helps others. Thanks!!!

Oven Baked Chicken Spiedini



Tender pieces of Italian-seasoned chicken are threaded onto skewers, coated with seasoned breadcrumbs, and oven-baked until golden and juicy. This easy Italian chicken spiedini recipe is a simple, flavorful dinner that brings classic restaurant-style Italian cooking to your home kitchen.

- 1/4 cup olive oil
- 1/2 cup white wine
- 1/2 Tbsp. red pepper flakes
- zest and juice from one lemon
- 1 Tbsp. minced garlic
- salt and pepper to taste
- 2 medium skinless, boneless, chicken breast

For the Breading

- 1 cup breadcrumbs
- 1/2 cup grated parmesan cheese
- 1/3 cup grated pecorino
- 2 Tbsp. chopped Italian parsley

For The Lemon Garlic Butter

- 1 stick butter
- 2 Tbsp. finely minced garlic
- Zest and juice from 1 lemon
- 2 Tbsp. chopped Italian parsley
- Salt and pepper to taste

1. **Prepare the chicken:** Season the chicken cubes with salt

and pepper. Cut the chicken into medium-sized, bite-sized pieces.

2. **Marinate the chicken:** In a large bowl, whisk together the olive oil, red pepper flakes, white wine, minced garlic, lemon juice, and lemon zest. Add the chicken pieces and toss until evenly coated. Cover and refrigerate for at least 1 hour to allow the flavors to develop.

3. If using wooden skewers, soak them in water while the chicken marinates to prevent them from burning. I prefer using metal skewers for this recipe.

4. **Prepare the breadcrumb coating:** In a shallow bowl, combine the breadcrumbs, fresh parsley, garlic powder, lemon zest, Parmesan cheese, and Pecorino Romano cheese. Mix well to combine.

5. **Coat and assemble the skewers:** Remove the chicken from the marinade and coat each piece thoroughly in the seasoned breadcrumb mixture. Thread several pieces of chicken onto each skewer, leaving a little space between the pieces. Repeat until all the chicken is used.

6. **Bake the chicken spiedini:** Preheat your oven to **400°F**. Line a baking sheet with parchment paper and lightly spray it with olive oil.

7. Arrange the chicken skewers on the baking sheet and lightly spray the tops with olive oil. Bake for **12–15 minutes**, or until the chicken is golden and cooked through.

Grilling Instructions:

1. Chicken spiedini can also be cooked on the grill for a traditional summertime version. Preheat the grill to high heat and lightly oil the grates. Place the chicken skewers on the grill and cook for about **5 minutes per side**, or until the chicken reaches an internal temperature of 165°F.

Make the Lemon Garlic Sauce:

1. While the chicken is cooking, prepare the sauce. Melt the butter in a small saucepan over medium-low heat. Add the minced garlic and sauté until softened and fragrant.

   Add the white wine and simmer for 2–3 minutes, allowing the sauce to slightly reduce. Remove from the heat and stir in the lemon zest and fresh parsley.

   Serve the warm **oven baked chicken spiedini** with the lemon garlic butter sauce drizzled over the top.

Main Course
Italian
oven baked chicken spiedini