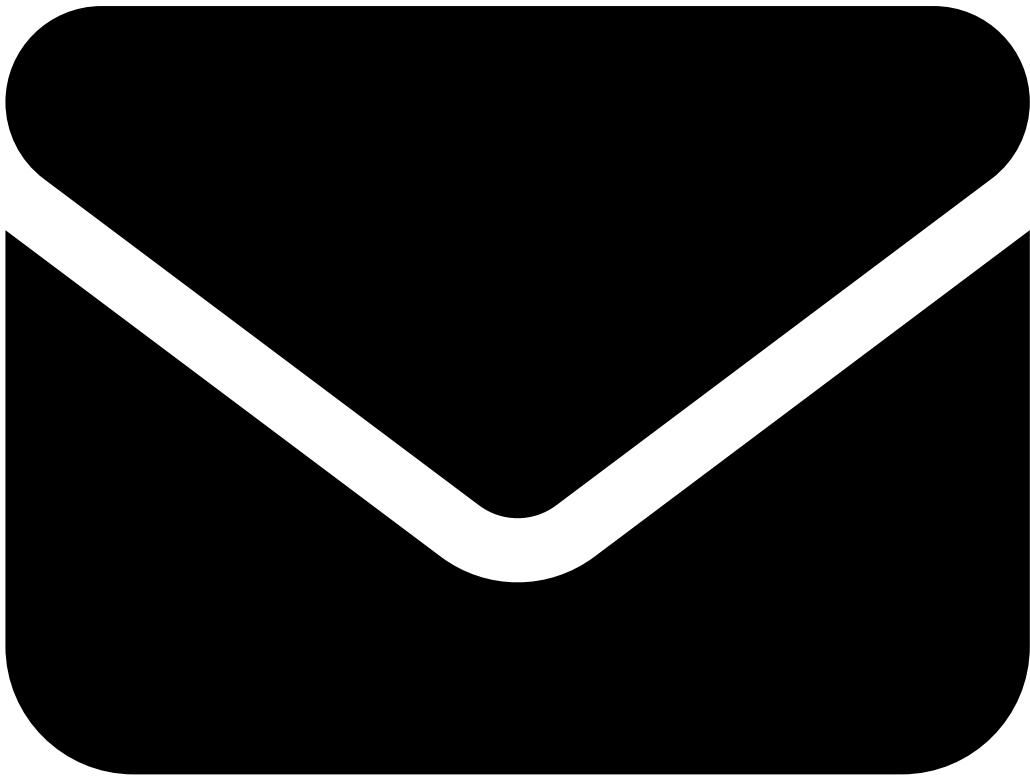


Pollo al Limone Italian lemon chicken

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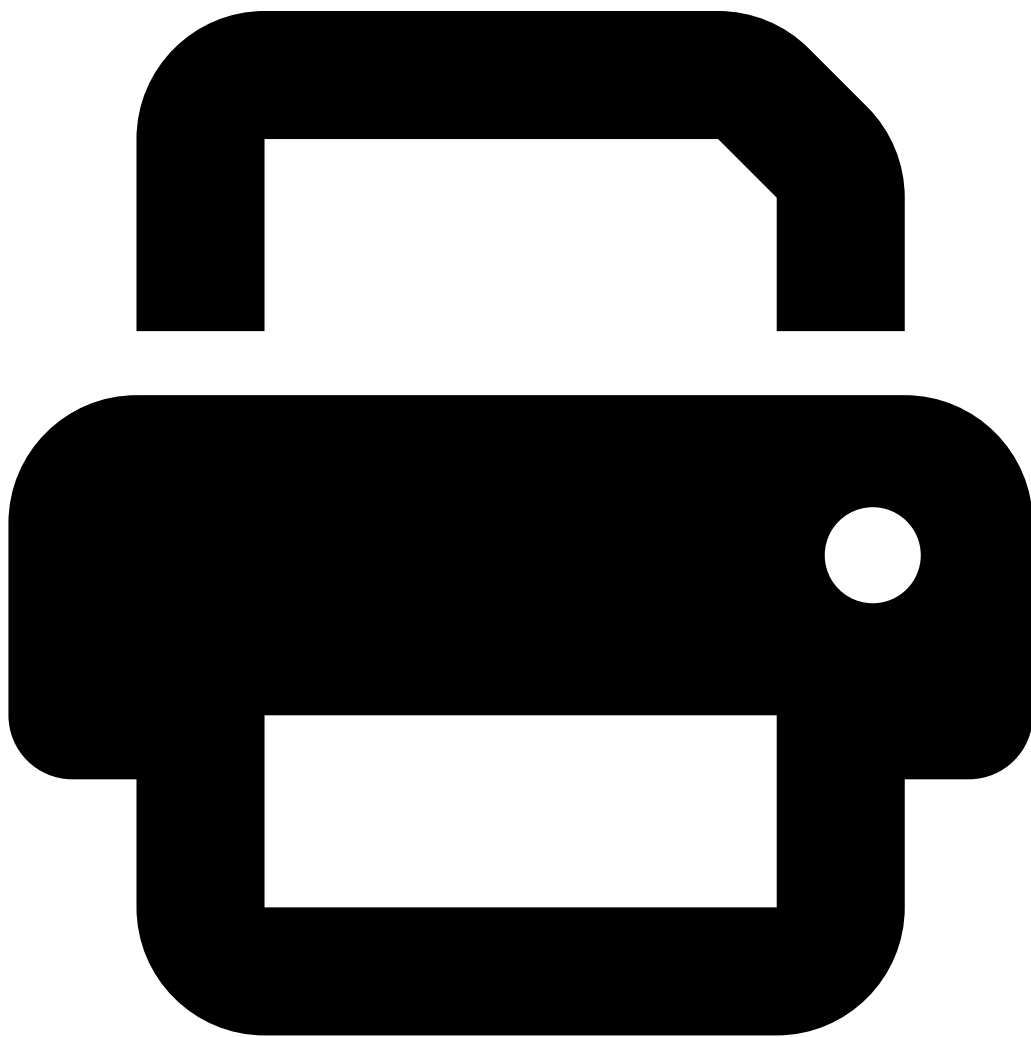
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Lemons are in peak season right now, and there's no better way to celebrate their bright, zesty flavor than with this Italian Lemon Chicken. Known as *Pollo al Limone*, this dish is simple, rustic, and full of Southern Italian charm. With a golden sear, a light pan sauce, and a fresh lemon-parsley drizzle, it's the kind of meal that tastes like summer.

Things to Know About This *Pollo al Limone* (Italian Lemon Chicken):

- **Lemons are the star** – Use fresh, juicy lemons (preferably in-season Meyer lemons if available) for the brightest flavor. Bottled juice won't do it justice.
- **Fresh parsley finishes the dish** – A drizzle of lemon juice mixed with chopped Italian parsley adds a fresh pop right before serving.
- **Bone-in, skin-on chicken** gives the best flavor – The

skin crisps up beautifully when seared, and the bone keeps the meat juicy.

- **wine for depth** – A splash of dry white wine in the sauce adds subtle complexity, but it's just as delicious without it if you want to go alcohol free
- **One pan simplicity** – This is a no-fuss dish that's mostly done on the stovetop with minimal cleanup.
- **Perfect for any night** – Light enough for a summer dinner, yet cozy and comforting year-round.
- **Craving more Italian chicken dishes?** Don't miss my other easy and flavorful chicken recipes—perfect for weeknights, gatherings, or Sunday dinners. Browse more here →Easy chicken piccata
- or one of my personal favorites Easy and quick chicken francese
- ENJOY!!!

Pollo al Limone Italian lemon chicken



- 4 boneless skinless chicken breast
- 2 Tbsp. olive oil
- 2 Tbsp. butter
- 2 garlic cloves (minced)

- zest and Juice of 2 lemons
- 1/3 cup chopped Italian parsley
- 1 cup chicken broth
- 1 /2 cup dry white wine
- 2 teaspoon dried oregano
- 2 teaspoon paprika
- Salt and pepper (to taste)
- Fresh parsley (chopped)

1. **Season the Chicken** Pat the chicken dry with paper towels. Season both sides generously with salt, pepper, paprika and dried oregano .
2. **Sear the Chicken** In a large skillet, heat the olive oil over medium-high heat. Place the in the oil sear for 2-3 minutes without moving, until deeply golden. Flip and sear the other side for another 2-3 minutes. Remove chicken and set aside.
3. **Make the Pan Sauce** In the same skillet (do not wipe it), reduce the heat to medium. Add minced garlic and sauté for about 30 seconds until fragrant. Deglaze the pan with the wine waiting until it is fully absorbed and scraping up any browned bits from the bottom of the pan before adding the chicken broth, let it simmer for 2–3 minutes to slightly reduce.
4. **Return Chicken to the Pan** Place the seared chicken back into the pan. Cover the skillet with a lid and simmer over low heat for about 7- 10 minutes, until the chicken is cooked through and tender.
5. **Make the Lemon-Parsley Drizzle** While the chicken is cooking, whisk together the fresh lemon juice, chopped Italian parsley, and lemon zest in a small bowl.
6. **Finish the Dish** Add the butter and the lemon-parsley mixture to the chicken, let it simmer uncovered for an

additional 5 minutes until the sauce is emulsified
Garnish with fresh lemon slices and more parsley if desired.

7. **Serve** Serve warm with roasted potatoes, sautéed greens, or crusty Italian bread to soak up the sauce. ENJOY!!!