

# The Ultimate Chicken Recipes Collection

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### 12 Easy Italian-Inspired Chicken Dinners

Chicken is one of the most versatile proteins you can cook. It can be crispy, saucy, creamy, light, baked, grilled, or made in one pan. Whether you need a quick weeknight dinner or something special for Sunday, this collection has you covered.

Here are 12 of my favorite chicken recipes – all in one place.

#### Chicken Francese



Lightly floured chicken cutlets pan-fried until golden, then simmered in a delicate lemon butter white wine sauce. Bright, fresh, and perfect with pasta or roasted potatoes. [recipe here](#) Chicken Francese

# Chicken Valdostana



Tender chicken layered with prosciutto and melted fontina. Elegant but simple – a beautiful dinner for guests or a cozy night in. Recipe [com/chicken-valdostana-chicken-with-prosciutto-and-fontina/](https://www.italianliving.com/chicken-valdostana-chicken-with-prosciutto-and-fontina/)

# Chicken Parmesan



Crispy breaded chicken baked with marinara and mozzarella until bubbly and golden. A true Italian-American classic that never disappoints. Recipe here: <https://lorianasheacooks.com/30-minute-crispy-chicken-parmesan/>

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## ☐ Chicken Marsala



Golden chicken cutlets simmered with mushrooms in a silky Marsala wine sauce. Rich, savory, and perfect served over pasta. Recipe Here:

<https://lorianasheacooks.com/?s=chicken+marsala>

## Chicken Milanese (Stuffed Version)



These Milanese-style stuffed chicken breasts are crispy on the outside and tender on the inside, filled with a savory combination of cheese and herbs. Breaded and baked (or lightly pan-fried), they have that classic golden crust with an extra flavorful center. It's a beautiful dish for entertaining but still simple enough for a weeknight dinner. **Recipe here:** <https://lorianasheacooks.com/milanese-style-stuffed-chicken-breasts/>

## Stuffed Chicken Breasts with Mushroom Gravy



Tender chicken breasts stuffed with a savory filling, then topped with a rich, homemade mushroom gravy. This dish is hearty, comforting, and perfect for a Sunday dinner or when you want something cozy and satisfying.

The creamy mushroom sauce makes it feel special, but it's made with simple, everyday ingredients.

□ **Get the Stuffed Chicken Breasts with Mushroom Gravy recipe here**

<https://lorianasheacooks.com/stuffed-chicken-breasts-with-mushroom-gravy/>

## **Pollo al Limone (Italian Lemon Chicken)**



This classic Italian-style lemon chicken is light, bright, and full of fresh flavor. Tender chicken is sautéed until golden, then finished in a simple lemon, white wine, and butter sauce that's silky but not heavy.

It's elegant enough for guests but easy enough for a weeknight dinner. Serve it with roasted vegetables, pasta, or crusty bread to soak up the sauce.

□ **Get the Pollo al Limone recipe here**  
<https://lorianasheacooks.com/pollo-al-limone-italian-lemon-chicken/>

## **Creamy Chicken Breast with Mushrooms**



Juicy chicken breasts simmered in a rich, creamy mushroom sauce flavored with garlic and herbs. This is one of those easy skillet dinners that feels restaurant-worthy but comes together with simple ingredients.

It's perfect served over pasta, rice, or even mashed potatoes to soak up that creamy sauce.

□ **Get the Creamy Chicken Breast with Mushrooms recipe here**

## **Tuscan Chicken Under a Brick**



This rustic Tuscan-style chicken is pressed under a brick while cooking, creating incredibly crispy skin and juicy, flavorful meat. Seasoned simply with olive oil, garlic, herbs, and lemon, it's a beautiful example of how traditional Italian

cooking turns simple ingredients into something extraordinary.

The brick method ensures even cooking and that signature crisp exterior while keeping the inside tender and moist.

☐ [Get the Tuscan Chicken Under a Brick recipe here](#)

## Italian Roasted Lemon Chicken Dinner



This Italian roasted lemon chicken dinner is simple, comforting, and full of fresh flavor. The chicken is roasted with olive oil, garlic, herbs, and fresh lemon until golden and juicy, creating a beautiful pan sauce as it cooks.

It's the kind of meal that feels effortless but tastes like Sunday dinner – especially when served with roasted potatoes or seasonal vegetables.

☐ [Get the recipe here Italian Roasted Lemon Chicken Dinner recipe](#)

## Easy Chicken Piccata



This easy chicken piccata features tender chicken cutlets lightly floured and simmered in a bright lemon, butter, and caper sauce. It's tangy, slightly briny, and incredibly flavorful while still being simple to make.

Ready in about 30 minutes, it's perfect for busy weeknights but elegant enough to serve to guests.

☐ [Get the Easy Chicken Piccata recipe here](#)

## **My Favorite Crispy Italian Chicken Cutlets**



These crispy Italian chicken cutlets are thin, tender, and perfectly golden. Lightly breaded with seasoned breadcrumbs and pan-fried until crisp, they're simple, classic, and incredibly versatile.

Serve them on their own with a squeeze of lemon, alongside pasta, or use them as the base for other dishes like Chicken Parmesan. This is one of those go-to recipes every home cook should have.

☐ [Get My Favorite Crispy Italian Chicken Cutlets recipe here](#)

## **Things to know about this**

# Tips for Cooking Perfect Chicken

## ✓ Don't Overcook It

Chicken breast should reach 165°F. Use a thermometer – it makes all the difference.

## ✓ Let It Rest

Give it 5 minutes before slicing so the juices stay inside.

## ✓ Lightly Flour When Needed

Flouring chicken before pan-frying helps create that beautiful golden crust and naturally thickens sauces.

## ✓ Slice Against the Grain

This keeps your chicken tender instead of stringy

# How to Store Cooked Chicken

- Store in an airtight container in the refrigerator for up to 4 days.
  - Freeze in cooked chicken for up to 3 months, in air tight freezer containers
  - Many of these recipes reheat beautifully, especially the saucy ones.
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# Frequently Asked Questions

## What's the best way to cook chicken breast?

Pan-searing followed by a short simmer in sauce keeps it juicy and flavorful.

## Can I substitute chicken thighs?

Yes. Thighs are more forgiving and stay moist longer.

## How do I keep chicken from drying out?

Avoid overcooking and don't skip resting time.

## Final Thoughts

Chicken doesn't have to be boring. With the right techniques and simple ingredients, it can be elegant, comforting, or quick and practical.

I hope this collection makes your meal planning easier and gives you new inspiration for dinner this week.

If you try one of these recipes, let me know which one is your favorite – I love hearing from you.

