

The Ultimate Chicken Recipes Collection

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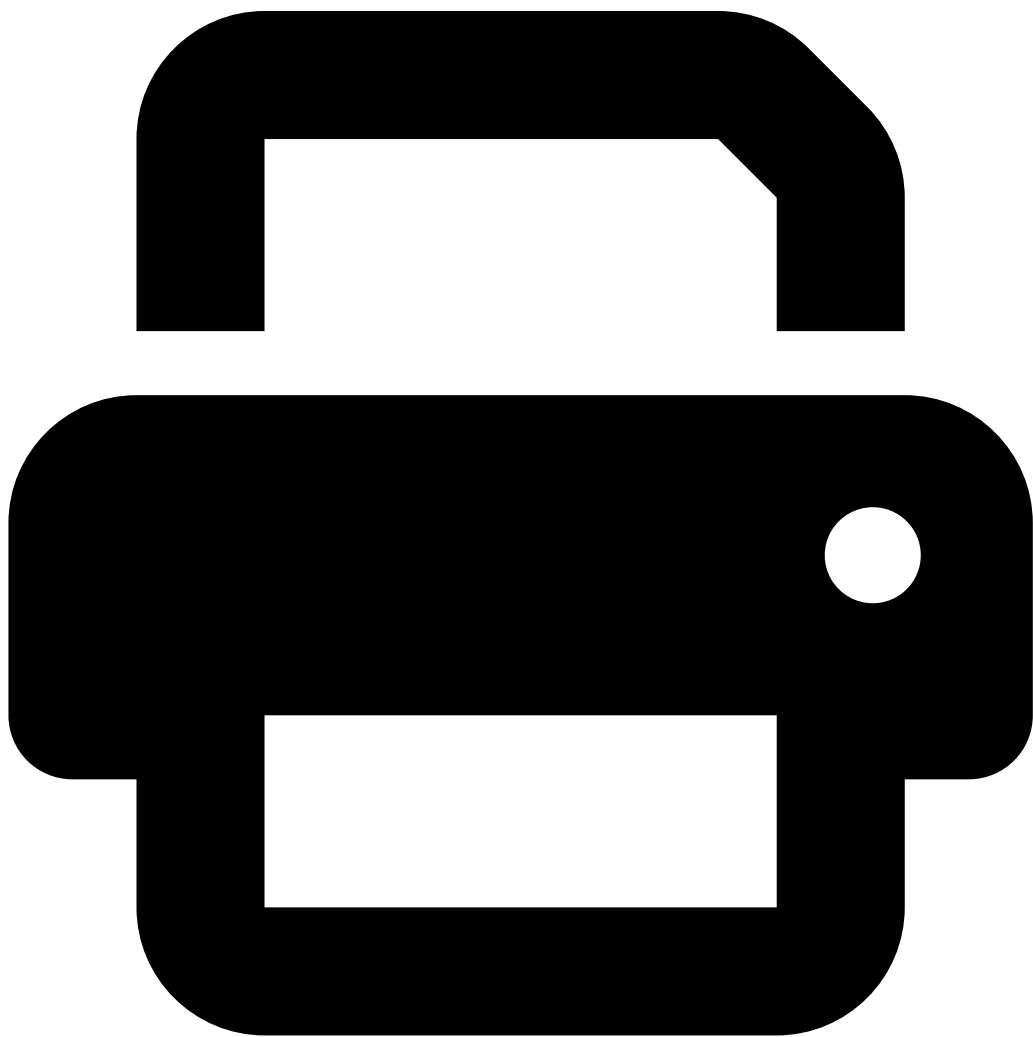
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10 Easy Italian-Inspired Chicken Dinners

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 10 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.

[GO TO RECIPE](#)

Chicken Valdostana

Tender chicken layered with prosciutto and melted fontina. Elegant but simple – a beautiful dinner for guests or a cozy night in.[GO TO RECIPE](#)

Chicken Parmesan

Crispy breaded chicken baked with marinara and mozzarella until bubbly and golden. A true Italian-American classic that never disappoints.[GO TO RECIPE](#)

Chicken Marsala

Golden chicken cutlets simmered with mushrooms in a silky Marsala wine sauce. Rich, savory, and perfect served over pasta.[GO TO RECIPE](#)

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.[GO TO RECIPE](#)

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.

[GO TO RECIPE](#)

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.

[GO TO RECIPE](#)

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.

[GO TO RECIPE](#)

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.

[GO TO RECIPE](#)

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.

[GO TO RECIPE](#)