

Foodnity Recipes

Chicken Lombardy Recipe

Warm, aromatic chicken with tomatoes, olives, and a hint of lemon—simple, satisfying, and full of love.

20 min Prep time	**35 min** Cook time	**55 min** Total time
4 Servings	**Easy** Difficulty	**Italian** Cuisine

Ingredients

Main Ingredients

- [ ] 4 bone-in chicken thighs, skin on
- [ ] 2 tbsp olive oil
- [ ] 1 large onion, finely diced
- [ ] 2 cloves garlic, minced
- [ ] 1 cup San Marzano tomatoes, crushed
- [ ] 1/2 cup pitted Kalamata olives, sliced
- [ ] 1 cup chicken broth
- [ ] 1/4 cup dry white wine (optional, can replace with broth)
- [ ] 1 tbsp honey
- [ ] Juice of 1 lemon
- [ ] 2 tsp fresh rosemary, chopped
- [ ] 1 tsp fresh thyme leaves
- [ ] Salt and pepper to taste

Instructions

1. Season the chicken thighs with salt and pepper. Heat olive oil in a heavy skillet over medium-high heat, then brown the thighs skin-side down until golden, about 5 minutes per side. Transfer to a plate; oops, set aside.
2. In the same skillet, add the diced onion and sauté until translucent, about 3 minutes. Stir in garlic and cook for another minute, being careful not to burn it.
3. Add the crushed tomatoes, chicken broth, and wine (if using). Bring to a gentle simmer, then return the chicken thighs to the pan, nestling them into the sauce.
4. Mix in olives, rosemary, thyme, honey, and lemon juice. Reduce heat to low, cover, and let simmer for 25-30 minutes until the chicken is tender.
5. Taste and adjust seasoning. If you like a richer sauce, stir in a splash of mushroom sauce or a bit more honey.

Nutrition per serving

420 kcal	38 g	12 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- Let the sauce rest for a few minutes before serving; it helps the flavors meld.
- If the sauce is too thin, uncover for the last 5 minutes to reduce.
- For a cheesier finish, sprinkle a modest amount of grated Pecorino.