today's special

CHICKEN
22 Amazing Recipes

FRESH Easy Delicious & ALL NEW

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Grilled Chicken Tacos
Rub 2 small boneless, skinless chicken breasts with a mixture of 1 tsp each ground cumin, garlic powder, chili powder and kosher salt. Grill chicken. In a skillet or the oven melt some shredded Pepper Jack cheese on 6 corn tortillas. Top tortillas with the sliced grilled chicken; add chopped white onion, cilantro, a squeeze of lime and hot sauce.

Citrus Chicken Three-Bean Salad
Season 2 small boneless, skinless chicken breasts with ¼ tsp kosher salt and ¼ tsp cumin. Grill chicken. Rinse 1 can each pinto beans, black beans and cannellini beans and combine. Add 6 finely sliced scallions, 2 tbsp chopped oregano, ½ cup chopped cilantro, zest of 1 orange, ¼ cup orange juice, 2 tbsp lime juice, 2 tbsp olive oil and kosher salt and red pepper flakes to taste. Serve with sliced chicken.

Curry Chicken Salad Sandwiches
Combine ¾ cup mayonnaise, 1 tsp curry powder, 1 tbsp mango chutney, ¼ tsp white wine vinegar, ¼ tsp each kosher salt and pepper and 1½ tbsp toasted unsweetened coconut. Add 4 cups cooked, chopped chicken. Spread mixture on slices of buttered bread, then top with lettuce, sliced red onion and toasted sliced almonds.

Chicken And Succotash
Have your butcher cut a 4-lb chicken into 8 pieces. Season pieces with kosher salt. Working in batches, brown pieces in a Dutch oven with 1 tbsp canola oil until golden on all sides; remove from pan. In pan sauté 1 cup chopped onion and 1 cup diced red bell pepper until soft. Add chicken with 1 cup frozen thawed lima beans, 1 cup chicken broth, Heat 1 tbsp sesame oil in a large pot or Dutch oven over medium-high heat. Add 10 crushed garlic cloves, ¼ cup thinly sliced fresh ginger and 3 scallions cut into 1-inch pieces; cook 2 min. Add 1 lb cut-up boneless chicken thighs, ¼ cup mirin (rice wine), ¼ cup low-sodium soy sauce, 2 tbsp sugar and another tbsp sesame oil; bring to a boil and simmer until chicken is cooked and liquid is almost gone, about 15 min. Stir in 1 cup basil leaves and serve over rice.

Taiwanese Basil Chicken
**BLOG:** Tiny Urban Kitchen
Che likes to freeze leftovers of this sesame-ginger chicken (with the rice, too!), then reheat it for lunch.
¾ tsp kosher salt, ½ tsp chili powder and ¼ tsp dried thyme. Simmer, covered, until chicken is done, about 25 min. Stir in 2 cups frozen thawed corn and chopped parsley and heat through.

**Chicken Kale Caesar Salad**
Whisk together 1 cup store-bought Caesar dressing, 2 tbsp grated Parmesan and 1 tbsp chopped capers. Toss 6 cups finely chopped kale (stems removed) with some of the dressing. Top with additional Parmesan, 1 pint halved cherry tomatoes and 3 grilled and sliced chicken breasts.

**Spicy Maple-Bacon Drumsticks**
Wrap the tops of 12 skinless chicken drumsticks with 12 strips bacon. Place on a foil-lined baking sheet. Mix together ½ cup pure maple syrup, 1 tsp Tabasco and ¼ tsp kosher salt. Drizzle half the mixture over chicken and roast at 400°F until bacon is golden, about 40 min. Drizzle remaining maple sauce over chicken before serving.

**Lemon Dill Chicken Soup**
In a large pot over medium heat sauté 1 tbsp olive oil, 2 minced cloves garlic and 1½ cups finely diced onion until just tender. Add 6 cups low-sodium chicken broth and 2 bone-in chicken breasts. Bring liquid to a simmer, cover and cook until chicken is done, about 20 min. Shred chicken, discarding bones. Add ¾ cup orzo; simmer until tender. Add chicken, 5 oz baby spinach, ¼ cup chopped dill and 2 tbsp lemon juice.

**Greek Chicken Meatballs**
Thaw one 9-oz pkg frozen, chopped spinach and squeeze out excess water. Combine spinach with 1 lb ground chicken, 1 finely chopped onion, 1 minced clove garlic, ¼ cup crumbled feta, ½ cup plain bread crumbs, 1 egg, 1 tsp lemon zest, 2 tbsp lemon juice, 1 tsp dried dill, 1 tsp kosher salt and ¼ tsp pepper. Portion out and roll into 1½-inch balls; bake at 400°F about 15 min. Serve with cherry tomatoes and romaine lettuce.

**Hoisin Chicken Wraps**
Slice 6 scallions into long thin strips; set aside. Heat 1 tbsp sesame oil in a large nonstick skillet. Add 1 tbsp grated fresh ginger and 1 lb thinly sliced boneless, skinless chicken breast and sauté until chicken is cooked through. Add ½ cup hoisin sauce and cook until thickened, about 2 min. Warm 4 flour tortilla wraps and divide chicken and scallions between the tortillas. Wrap and serve.

**Sweet Chili Drumsticks**
In a zip-top bag combine ½ cup chili sauce (such as Heinz), 2 tbsp soy sauce, 1 tbsp grated ginger, ½ tsp red pepper flakes, 2 tsp sesame seeds, 2 cloves minced garlic and 12 chicken drumsticks. Seal bag; refrigerate 2 hr. Roast chicken and marinade in a foil-lined baking dish at 400°F for 40 min, turning chicken halfway through. Place under the broiler about 2 min to brown.
Middle Eastern Chicken Meatballs
Mix together 1 lb ground chicken, 1 clove minced garlic, 1 cup finely diced onion, ¼ cup chopped golden raisins, ¼ cup toasted pine nuts, ¼ cup chopped parsley, ¼ tsp each ground cinnamon and allspice, ½ tsp turmeric, 1 tsp ground coriander and 1 tsp kosher salt. With greased hands roll mixture into 1-inch balls and bake at 400°F until cooked through, about 15 min. Serve with a sauce of 1 cup plain Greek yogurt, 1 tbsp lemon juice, 1 clove minced garlic, 3 tbsp milk and a pinch of pepper.

Chicken Bolognese
In a pot or Dutch oven sauté 3 strips finely chopped bacon in 1 tbsp olive oil until just crisp. Add 2 cloves minced garlic, 1 cup finely diced onion and ¼ cup finely diced carrot; cook until veggies are tender. Add 1 lb ground chicken and 2 tsp kosher salt and cook, breaking chicken up. Stir in ¼ cup tomato paste, ¼ cup white wine and ¾ cup chicken broth. Cook covered 5 min, then uncovered until sauce is reduced almost completely. Stir in ½ lb cooked penne. Serve with ricotta and Parmesan and sprinkle with pepper.

Chicken, Apple And Sausage Kabobs
Cut 2 boneless, skinless chicken breasts and 1 apple into 1-inch pieces. Cut 3 links sweet Italian sausage into ¼-inch pieces. Combine 2 tbsp apple cider vinegar, 1 tsp kosher salt and 1 tbsp apricot jam and toss with chicken mixture; let marinate for 30 min. Thread on skewers. Grill until just done. Brush with extra apricot jam while hot.

Chicken-Cauliflower Roast
In a large bowl toss 2 lb bone-in chicken thighs (about 5 thighs), 1 head Cut 2 boneless, skinless chicken breasts into thin strips; toss with 2 tsp cornstarch and ¼ tsp salt. In a large skillet sauté 1 tbsp sesame oil and 1 tsp minced ginger. Add chicken; cook through. Stir in ½ cup bell pepper strips, ½ cup sliced snow peas and ¼ cup sliced red onion. Cook until tender. Add 2 tbsp sweet chili sauce, 2 tbsp soy sauce, 1 tbsp rice wine vinegar, ½ cup sliced baby bok choy, segments from 1 orange and 1 sliced scallion. Sauté to heat through; serve with rice.

Simple Orange And Chicken Stir-Fry
BLOG: Kelsey’s Kitchen
Nixon is also the star of Kelsey’s Essentials on the Cooking Channel. Her tip? Add whatever veggies you’ve got on hand.

Cut 2 boneless, skinless chicken breasts into thin strips; toss with 2 tsp cornstarch and ¼ tsp salt. In a large skillet sauté 1 tbsp sesame oil and 1 tsp minced ginger. Add chicken; cook through. Stir in ½ cup bell pepper strips, ½ cup sliced snow peas and ¼ cup sliced red onion. Cook until tender. Add 2 tbsp sweet chili sauce, 2 tbsp soy sauce, 1 tbsp rice wine vinegar, ½ cup sliced baby bok choy, segments from 1 orange and 1 sliced scallion. Sauté to heat through; serve with rice.
cauliflower cut into ½-inch pieces and 1 pint cherry tomatoes with 1½ tbsp olive oil, 2 tsp Italian seasoning, 1 tsp kosher salt and ½ tsp pepper. Transfer to a rimmed baking sheet; roast at 425°F until chicken and cauliflower are golden, about 40 min. Top with 2 tbsp chopped capers, 2 tbsp toasted pine nuts, 2 tbsp golden raisins and chopped flat-leaf parsley.

Thai Coconut Chicken
In a large skillet over medium-high heat sauté 1 tbsp olive oil, ¾ tsp fennel seeds and 1 small sliced red onion for 1 min. Add 1 clove minced garlic, ¼ tsp turmeric, ¼ tsp dried basil, ¼ tsp cayenne and ¼ tsp kosher salt. Thinly slice 2 small boneless, skinless chicken breasts, add and cook about 3 min. Stir in 114-oz can coconut milk and 1 cup halved grape tomatoes. Simmer until chicken is cooked through and sauce is slightly thickened. Serve with rice.

Glazed Chicken Meatloaf
Combine 1 lb ground chicken, ½ cup finely chopped onion, 1 grated carrot, 1 small grated zucchini, 1 clove minced garlic, 1 egg, ½ cup quick-cooking oats, 2 tbsp Worchester sauce, 1 tsp Italian seasoning and 2 tsp kosher salt. Form into a loaf shape on a foil-lined baking pan. Bake at 350°F for 45 min. Brush on a mixture of ⅓ cup ketchup and 2 tbsp apricot jam. Return to the oven and cook 15 min more.

Chicken-and-Rice Lettuce Wraps
Mix together 2 cups cooked basmati Rice, ½ cup chopped walnuts, ½ cup dried currants, 1 minced shallot, 1 sliced scallion, 5 minced kalamata olives and ½ cups shredded cooked chicken. Whisk together 1 tbsp red wine vinegar, 2 tbsp olive oil, ¼ tsp kosher salt, ½ tsp lemon zest, 1 tsp honey and ¼ cup chopped flat-leaf parsley and toss with rice mixture. Serve rice salad wrapped in butter lettuce leaves.

Slow-Cooker Moroccan Chicken
In a slow cooker combine 2 lb cut-up boneless, skinless chicken thighs, 2 tsp kosher salt, 1 onion cut into wedges, 4 carrots cut into pieces, ½ a thinly sliced lemon, ½ cup golden raisins, ½ cup dried apricots, ½ tsp pepper and 1 tsp each ground cumin, coriander, ginger and cinnamon. Add 1 tbsp olive oil and 1 cup chicken broth. Cook on low 4 hr. Serve over couscous with toasted pine nuts and chopped flat-leaf parsley.

Slice 2 individual French bread sandwich loaves in half and place on a baking sheet. Drizzle with olive oil and sprinkle on salt and pepper. Broil until edges are golden brown, then spread each with a thin layer of BBQ sauce. Mix together ½ cup BBQ sauce, 1½ cups shredded cooked chicken, ½ cup thinly sliced red onion and ¼ cup cilantro leaves. Divide mixture over toasts; top with 1 cup shredded mozzarella and a sprinkle of red pepper flakes. Broil until cheese is melted and top with more cilantro to serve.