

today's

special



CHICKEN

22 AMAZING RECIPES



FRESH

Easy

DELICIOUS

ALL NEW



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DISCOVER
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FOOD EDITORS
AND A FEW OF
OUR FAVORITE
BLOGGERS



GRILLED
CHICKEN
TACOS

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 ½ tsp **kosher salt** and ½ 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**, ½ 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**,



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.

..... blogger recipe

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**.



$\frac{3}{4}$ tsp **kosher salt**, $\frac{1}{2}$ tsp **chili powder** and $\frac{1}{2}$ 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 $\frac{1}{2}$ cup **pure maple syrup**, 1 tsp **Tabasco** and $\frac{1}{2}$ 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 $\frac{1}{2}$ 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 $\frac{3}{4}$ cup **orzo**; simmer until tender. Add chicken, 5 oz **baby spinach**, $\frac{1}{4}$ 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**, $\frac{3}{4}$ cup crumbled **feta**, $\frac{1}{3}$ cup **plain bread crumbs**, 1 **egg**, 1 tsp **lemon zest**, 2 tbsp **lemon juice**, 1 tsp **dried dill**, 1 tsp **kosher salt** and $\frac{1}{4}$ tsp **pepper**. Portion out and roll into $\frac{1}{2}$ -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 $\frac{1}{2}$ 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 $\frac{1}{2}$ cup **chili sauce** (such as Heinz), 2 tbsp **soy sauce**, 1 tbsp grated **ginger**, $\frac{1}{2}$ 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.



Cheddar Jalapeño Chicken Burgers

BLOG: [What's Gaby Cooking](#)

Get out of your burger rut with Dalkin's juicy, super-flavorful chicken patties. Top them with her favorite condiment: guacamole!

blogger recipe

Mix together $\frac{1}{2}$ lb **ground chicken**, $\frac{1}{2}$ cup finely chopped **onion**, $\frac{1}{4}$ cup chopped **cilantro**, 2 cloves minced **garlic**, 2 tsp chopped **jalapeño**, 1 tsp **cumin**, 1 tsp **paprika**, $\frac{1}{3}$ cup finely shredded **cheddar**, 1 tsp **kosher salt** and $\frac{1}{2}$ tsp **black pepper**. Form mixture into four $\frac{1}{2}$ -inch-thick patties. Grill over medium heat until cooked through, 6 to 7 min per side. Serve on toasted **hamburger buns** with **guacamole**, **sour cream**, **salsa** and **lettuce**.



CHICKEN BOLOGNESE

Middle Eastern Chicken Meatballs

Mix together 1 lb **ground chicken**, 1 clove minced **garlic**, 1 cup finely diced **onion**, ⅓ 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 tsp **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 ¾ 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 ½-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



..... blogger recipe

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 ¾ 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.

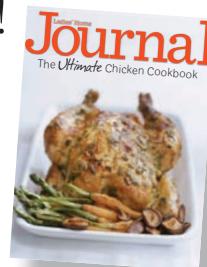
Add 1 clove minced **garlic**, ¼ tsp **turmeric**, ¾ tsp **dried basil**, ⅛ tsp **cayenne** and 1½ tsp **kosher salt**. Thinly slice 2 small boneless, skinless **chicken breasts**, add and cook about 3 min. Stir in 1 14-oz can **coconut milk** and 1 cup halved **grape tomatoes**. Simmer until chicken is cooked through and sauce is slightly thickened. Serve with **rice**.

Glazed Chicken Meatloaf

Combine 1 lb **ground chicken**, ¾ cup finely chopped **onion**, 1 grated **carrot**, 1 small grated **zucchini**, 1 clove minced **garlic**, 1 **egg**, ½ cup **quick-cooking oats**,

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2 tbsp **Worcestershire 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 ½ 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**, ⅓ cup **dried currants**, 1 minced **shallot**, 1 sliced **scallion**, 5 minced **kalamata olives** and 1½ 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**.



BBQ Chicken French Bread Pizza

BLOG: Joy the Baker

Though she's predominantly a baking blogger, Wilson has some delicious chicken recipes up her sleeve, too.

blogger recipe

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.