



COOKING WITH JAN ~ September 4, 2019

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Recipes at Coborns & kokk.com ~ IT'S ALL ABOUT CHICKEN

CHICKEN TORTILLA DUMP DINNER

1 TBLS CANOLA OIL	2—10 OZ CANS ROTEL
1 CUP CHICKEN BROTH	1 TBLS CHILI POWDER
1 TSP GROUND CUMIN	1/2 TSP SALT
15 OZ CAN BLACK BEANS, DRAINED & RINSED	10 OZ BAG FROZEN CORN
5 CUPS SHREDDED ROTISSERIE CHICKEN	12 SMALL CORN TORTILLAS, QUARTERED
2 CUPS SHREDDED PEPPER JACK CHEESE	1/2 CUP SOUR CREAM
1/3 CUP DICED RED ONIONS	1/3 CUP FRESH CILANTRO, CHOPPED

PREHEAT OVEN TO 375 DEGREES; BRUSH 9X13" BAKING PAN WITH OIL. IN LARGE BOWL, MIX TOGETHER THE ROTEL, SALT, CUMIN, CHICKEN BROTH & CHILI POWDER; ADD BLACK BEANS, FROZEN CORN, CHICKEN, TORTILLA WEDGES & 1/2 THE CHEESE. STIR TO EVENLY DISTRIBUTE & MOISTEN ALL OF THE INGREDIENTS. TRANSFER TO THE BAKING PAN & SPREAD INTO AN EVEN LAYER; COVER, LOOSELY, WITH FOIL & BAKE FOR 25 MINUTES. RAISE OVEN TEMPERATURE TO 400 DEGREES; REMOVE FOIL & SPRINKLE WITH REMAINING CHEESE. CONTINUE TO BAKE UNTIL CHEESE IS MELTED & JUST STARTING TO BROWN, ABOUT 10 MINUTES. TOP WITH DOLLOPS OF SOUR CREAM, THEN SPRINKLE WITH THE RED ONIONS & CILANTRO. SERVE HOT!

OVEN FRIED CHICKEN

1 1/3 CUPS RICE KRISPY CEREAL	2 1/2 CUP BAGEL CHIPS
5 TSPS OLIVE OIL	3/4 TSP HOT PAPRIKA
SALT & PEPPER	1 1/2 CUP PLAIN GREEK YOGURT
1 TSP DIJON MUSTARD	2 BUNCHES SCALLIONS
4 SKINLESS, BONE-IN CHICKEN THIGHS <u>OR</u> HALVED BONE-IN BREASTS (6 OZS EACH)	
CHILI SAUCE OR KETCHUP FOR THE DIPPING SAUCE	

PREHEAT OVEN TO 475 DEGREES; SET ONE OF THE OVEN RACKS ON FOIL-LINED BAKING SHEET & COAT THE RACK, GENEROUSLY, WITH COOKING SPRAY. FINELY GRIND THE CEREAL & BAGEL CHIPS IN A BLENDER OR A FOOD PROCESSOR; TRANSFER TO RESEALABLE PLASTIC BAG. ADD 3 TSPS OLIVE OIL, THE PAPRIKA, 2 TSPS SALT, AND PEPPER TO TASTE; TOSS TO COAT WELL. WHISK 1/2 CUP YOGURT & THE MUSTARD IN A SHALLOW BOWL. ADD THE CHICKEN & TURN TO COAT, THEN TRANSFER TO THE BAG. SEAL WELL & SHAKE UNTIL THE CHICKEN IS WELL COATED WITH THE BREADING. PLACE CHICKEN ON THE OVEN RACK & SPRAY WITH THE COOKING SPRAY. TOSS SCALLIONS WITH REMAINING 2 TSPS OLIVE OIL & PLACE ALONGSIDE THE CHICKEN. BAKE UNTIL CHICKEN IS CRISP & MEAT THERMOMETER READ 160 DEGREES, ABOUT 30 MINUTES. TO MAKE DIPPING SAUCE, MIX THE REMAINING 1 CUP OF YOGURT WITH THE CHILI SAUCE AND/OR KETCHUP TO TASTE, PLACE IN SERVING BOWL & SERVE ALONGSIDE CHICKEN & SCALLIONS.

SHEET PAN CHICKEN FAJITAS

1 TBLS CHILI POWDER	SALT & BLACK PEPPER
1 LG YELLOW ONION, HALVED & THINLY SLICED	2 TBLS OLIVE OIL
1 1/2 LBS BONELESS, SKINLESS CHICKEN BREAST	JUICE OF 1 LIME PLUS LIME WEDGES
8 FAJITA SIZE FLOUR TORTILLAS, WARMED	1 LB BABY BELL PEPPERS
SHREDDED PEPPER JACK CHEESE, GUACAMOLE, HOT SAUCE, SALSA & SOUR CREAM	

TAKE THE PEPPERS & HALVE, STEM & SEED THEM. PREHEAT THE BROILER TO HIGH; LINE A RIMMED BAKING SHEET WITH FOIL. COMBINE THE CHILI POWDER, 2 TSPS SALT & 1 TSP PEPPER IN SMALL BOWL. PUT THE PEPPERS & ONIONS ON THE BAKING SHEET, DRIZZLE WITH 1 TBLS OF OIL & SEASON WITH THE CHILI POWDER MIXTURE. BROIL UNTIL SOFTENED & STARTING TO CHAR, ABOUT 10 MINUTES. CUT THE CHICKEN INTO 1/4" THICK SLICES & TOSS IN LG BOWL WITH THE REMAINING CHILI POWDER MIXTURE & 1 TBLS OF OIL. AFTER THE PEPPERS ARE SOFTENED & STARTING TO CHAR, SCATTER THE CHICKEN PIECES ON TOP OF PEPPERS AND ONIONS; RETURN BAKING SHEET TO THE BROILER UNTIL CHICKEN IS COOKED THROUGH & STARTING TO BROWN, ABOUT 5-8 MINUTES MORE. DRIZZLE WITH THE LIME JUICE. SERVE WITH THE WARMED TORTILLAS, CHEESE, GUACAMOLE, HOT SAUCE, SALSA & SOUR CREAM. MAKES 4 SERVINGS!

ONE POT SESAME CHICKEN NOODLES

32 OZS CHICKEN BROTH	12 OZS UNCOOKED SPAGHETTI
1 RED PEPPER, CUT INTO THIN STRIPS	3 GREEN ONIONS, THINLY SLICED
1 PKG SHIITAKE MUSHROOMS, STEMMED & SLICED	4 TBLS BUTTER
2 TBLS HOISIN SAUCE	1 TBLS SESAME OIL
1 TBLS SOY SAUCE	2 TSPS CHILI SAUCE
2 TBLS CHOPPED CILANTRO	1 TBLS SESAME SEEDS
6 BONELESS, SKINLESS CHICKEN THIGHS, THINLY SLICED INTO 1/2" STRIPS	

IN DUTCH OVEN, MIX BROTH, CHICKEN, SPAGHETTI, PEPPER, ONIONS, MUSHROOMS, BUTTER, HOISIN SAUCE, SESAME OIL, SOY SAUCE & CHILI SAUCE; HEAT TO BOILING, STIRRING OCCASIONALLY. REDUCE HEAT; COOK 11-15 MINUTES, UNTIL JUICE OF CHICKEN IS CLEAR & THERMOMETER REACHES 165 DEGREES, PASTA IS COOKED & LIQUID IS ABSORBED. TOP WITH CILANTRO & SESAME SEEDS; SERVE WITH ADDITIONAL SOY SAUCE & GARLIC SAUCE IF DESIRED. MAKES 6 SERVINGS. THIS IS A FAVORITE RECIPE OF MINE!