

\$9.99 U.S.

# 101 THINGS TO DO WITH ROTISSERIE CHICKEN



Appetizers, Sandwiches, Salads,  
Soups, Casseroles, Pastas, and Skillets—  
convenient and versatile rotisserie  
chicken makes meals a snap.

- Dilly Chicken Canapés**
- Cranberry-Chive Chickenwiches**
- Plum Good Chicken Salad**
- Chicken Noodleless Soup**
- Rustic Potpie**
- And More**

COOKBOOK

ISBN-13: 978-1-4236-0518-8  
ISBN-10: 1-4236-0518-7



9 781423 605188

 **GIBBS SMITH**  
TO ENRICH AND INSPIRE HUMANKIND  
[WWW.GIBBS-SMITH.COM](http://WWW.GIBBS-SMITH.COM)

101 THINGS TO DO WITH ROTISSERIE CHICKEN

BAIRO



# 101 Things<sup>®</sup> To Do With Rotisserie Chicken

BY  
MADGE  
BAIRO



# CONTENTS

---



## Helpful Hints 7

### Appetizers

*Barbecue Chicken Pizza 12 • Chicken Nachos Supreme 13 • Caramelized-Onion and Chicken Quesadillas 14 • Dilly Chicken Canapés 15 • Cucumber Canapés 16 • Grape-Nuts Chicken-Cheese Balls 17 • Chicken Lettuce Wraps 18 • Tuxedo Cheese Appetizers 19 • Chicken-Spinach Mini Tarts 20 • Chicken Puff Pastries 21 • Pear-Chicken Biscuit Tarts 22*

### Sandwiches

*Open-Face Sandwiches 24 • Brie-Apple Chicken Quesadillas 25*  
• *Squawkamole Quesadillas 26 • Cordon Bleu Sandwiches 27*  
• *Dill Broilwiches 28 • Barbecue Chicken Sandwiches 29 • Italian Chicken Sandwiches 30 • Cheesy Apple Chicken Sandwich Spread 31 • Chicken 'n' Bean Soft Tacos 32 • Chicken Salad Sandwiches 33 • Chicken Pita with Cabbage Salad 34 • Date-Nut Chicken Salad Sandwiches 35 • Cranberry-Chive Chickenwiches 36*  
• *Puckerberry Chicken Sandwiches 37 • Autumn Sandwiches 38*

### Salads

*Pad Thai Salad 40 • Winter White Salad 41 • Mediterranean Couscous Salad 42 • Sour Dill Chicken Pasta Salad 43 • Nutty Couscous Salad 44*  
• *Chinese Chicken-Potato Salad 45 • Savory Pear-Chicken Salad 46*  
• *Island Chicken Salad 47 • Strawberry Chicken Salad 48 • Chicken Choke Pasta Salad 49 • Asparagus Chicken Salad 50 • Chickpea, Chicken, and Beet Salad 51 • Blue Green Bean Salad 52 • Seven-Layer Salad 53 • Ramen Cabbage Salad 54 • Bean and Potato Salad with Chicken 55 • Plum Good Chicken Salad 56 • Greek Salad with Chicken 57*  
• *Mandarin Chinese Chicken Salad 58 • Peachy Quinoa Salad 59*

# CHICKEN LETTUCE WRAPS

## Thai Hot Sauce:

1 teaspoon	<b>cornstarch</b>
1/3 cup	<b>water</b>
2 tablespoons	<b>sugar</b>
1 teaspoon	<b>salt</b>
pinch	<b>garlic powder</b>
1/4 teaspoon	<b>chile flakes</b>
2 drops	<b>red Tabasco Sauce</b>
1/2 teaspoon	<b>Season-All</b>

## Chicken Lettuce Wraps:

12 medium-size	<b>romaine lettuce leaves</b>
1 cup	<b>cooked brown rice</b> , divided
1 1/4 cups	<b>shredded rotisserie chicken</b> , divided
1	<b>red or yellow bell pepper</b> , cut into thin strips, divided
1 cup	<b>grated carrot</b> , divided
3/4 cup	<b>thinly sliced red cabbage</b> , divided

To make the dipping sauce, whisk cornstarch into water in a small microwave-safe bowl. Microwave 45 seconds on full power. Remove from microwave and add sugar and salt; whisk to dissolve. Add remaining ingredients and whisk vigorously for about 30 seconds. Chill or let sit at room temperature until ready to serve.

In the curl of each lettuce leaf, place a small portion of all other ingredients. Roll leaves closed and use a toothpick to hold. To serve, provide individual portions of dipping sauce. Makes 6 servings.

# TUXEDO CHEESE APPETIZERS

6 deli-thin slices	<b>Swiss, fontina, or other malleable white cheese</b>
12 (2-bite-size-length)	<b>pieces sliced rotisserie chicken</b>
3	<b>basil leaves</b> , cut in chiffonade, divided
1/2 teaspoon	<b>crushed red chile flakes</b> , divided
12	<b>thin crackers</b> , optional

Cut cheese slices in half. In the center of each slice, place a piece of chicken and a few ribbons of basil; sprinkle very lightly with chile flakes. Fold both sides of cheese over chicken, bringing to a point at the bottom; fold back the cheese at the top like tuxedo lapels, to show a little of the chicken. Serve on crackers if desired. Makes 12 appetizers.

# CHICKEN 'N' BEAN SOFT TACOS

1 cup	<b>cooked brown rice</b>
1 cup	<b>red beans</b> , drained
3/4 cup	<b>shredded rotisserie chicken</b>
1 1/2 teaspoons	<b>chipotle sauce</b>
1/3 cup	<b>fat-free sour cream</b> , optional
4 (10-inch)	<b>wheat or multigrain tortillas</b>
1/2 cup	<b>crumbled Mexican queso fresco cheese*</b>
3/4 cup	<b>shredded lettuce</b>
1	<b>tomato</b> , chopped

In a medium saucepan, heat rice, beans and chicken together. Stir chipotle sauce into sour cream and set aside.

To make tortillas pliable, heat one at a time in a dry frying pan for 20–30 seconds per side.

Place tortillas on plates and layer ingredients along the center third of each tortilla as follows: hot rice mixture, cheese, sour cream, lettuce, and tomato. Fold in the sides and serve seam-side down on plates. Makes 4 servings.

\*Can substitute grated cheddar-jack cheese.

# CHICKEN SALAD SANDWICHES

1	<b>rotisserie chicken breast</b> , cut in 4 pieces
1 small	<b>crookneck squash</b> , sliced
2 stalks	<b>celery</b> , cut into 2-inch pieces
2 small	<b>green onions</b> , cut into 1/4-inch pieces
3 tablespoons	<b>lime juice</b>
3 tablespoons	<b>light salad dressing</b> (Miracle Whip Light)
1/2 teaspoon	<b>salt</b>
1/4 teaspoon	<b>pepper</b>
4	<b>croissants or French bread</b>

Place all ingredients except for bread in the work bowl of a food processor. Pulse 8–10 times. Scrape down sides of bowl, check for any large pieces and pulse again if needed.

Divide chicken salad onto 4 split croissants or make sandwiches with French bread. Makes 4 servings.

# STRAWBERRY CHICKEN SALAD

---

4 handfuls	<b>torn red leaf or garden lettuce</b>
1 ½ cups	<b>fresh snow peas</b> , halved crosswise
1 ½ cups	<b>bite-size pieces rotisserie chicken</b>
2 cups	<b>halved strawberries</b>
4 tablespoons	<b>crumbled blue cheese</b>

## Strawberry-Herb Dressing:

2 teaspoons	<b>minced fresh basil</b>
2 teaspoons	<b>minced fresh mint</b>
2 teaspoons	<b>minced fresh chive</b>
4 large	<b>strawberries,*</b> finely chopped
1 tablespoon	<b>honey or sugar*</b>
2 tablespoons	<b>fresh lime juice</b>
1 tablespoon	<b>extra virgin olive oil</b>

Divide and arrange ingredients on salad plates in this order: lettuce, snow peas, chicken, strawberries, and cheese.

Whisk dressing ingredients together, or process with a hand blender. Spoon dressing over salads and serve. This is a thick, strong-flavored dressing, so a little bit adds big flavor. Makes 4 servings.

\*Can substitute 2 tablespoons strawberry jam for the strawberries and honey.