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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

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101 THINGS TO DO WITH ROTISSERIE CHICKEN

BAIRO



101 Things[®] To Do With Rotisserie Chicken

BY
MADGE
BAIRO



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CHICKEN LETTUCE WRAPS

Thai Hot Sauce:

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

Chicken Lettuce Wraps:

12 medium-size	romaine lettuce leaves
1 cup	cooked brown rice , divided
1 1/4 cups	shredded rotisserie chicken , divided
1	red or yellow bell pepper , cut into thin strips, divided
1 cup	grated carrot , divided
3/4 cup	thinly sliced red cabbage , 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	Swiss, fontina, or other malleable white cheese
12 (2-bite-size-length)	pieces sliced rotisserie chicken
3	basil leaves , cut in chiffonade, divided
1/2 teaspoon	crushed red chile flakes , divided
12	thin crackers , 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	cooked brown rice
1 cup	red beans , drained
3/4 cup	shredded rotisserie chicken
1 1/2 teaspoons	chipotle sauce
1/3 cup	fat-free sour cream , optional
4 (10-inch)	wheat or multigrain tortillas
1/2 cup	crumbled Mexican queso fresco cheese*
3/4 cup	shredded lettuce
1	tomato , 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	rotisserie chicken breast , cut in 4 pieces
1 small	crookneck squash , sliced
2 stalks	celery , cut into 2-inch pieces
2 small	green onions , cut into 1/4-inch pieces
3 tablespoons	lime juice
3 tablespoons	light salad dressing (Miracle Whip Light)
1/2 teaspoon	salt
1/4 teaspoon	pepper
4	croissants or French bread

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

Strawberry-Herb Dressing:

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

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.