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**The most delicious chicken meals
in the comfort of your home**



Best **Chicken** **Recipes**

25 RECIPES TO DRESS YOUR CHICKEN

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Best Chicken recipes

By
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Introduction

Chickens were, and still are, a sacred animal in some cultures. The Old Testament passages concerning ritual sacrifice reveal a distinct preference on the part of Yahweh for red meat over poultry. The chicken's real star turn came in 2004, when an international team of geneticists produced a complete map of the chicken genome. The chicken was the first domesticated animal, the first bird and consequently, the first descendant of the dinosaurs believe it or not. Under natural conditions, most birds lay only until a clutch is complete, and they will then incubate all the eggs. Many domestic hens will also do this, at the end of the incubation period (about 21 days), the eggs, if fertile, will hatch. Development of the egg starts only

when incubation begins, so they all hatch within a day or two of each other, despite perhaps being laid over a period of two weeks or so. Before hatching, the hen can hear the chicks peeping inside the eggs, and will gently cluck to stimulate them to break out of their shells

History of the Chicken

The chickens that saved Western civilization were discovered, according to legend, by the side of a road in Greece in the first decade of the fifth century B.C. The domesticated chicken has a genealogy as complicated as the Tudors, stretching back 7,000 to 10,000 years and involving, according to recent research, at least two wild progenitors and possibly more than one event of initial domestication. Chicken is the ubiquitous food of our era, crossing multiple cultural boundaries. With its mild taste and uniform texture, How did the chicken achieve such cultural and culinary dominance? It is all the more surprising in light of the belief by many archaeologists that chickens were first domesticated not for eating but for cockfighting. The chicken in general has inspired contributions to culture, art, cuisine, science and religion over the millennia.

1. Spicy Sweet and Sour Chicken

Ingredients:

- 6 large chicken drumsticks
- 6 large chicken thighs, trimmed excess fat
- Some lime wedges for serving

For the sauce

- 1 cup water
- 1/4 cup plus 2 tablespoons tomato paste
- 1 cup soy sauce
- 1 cup distilled white vinegar
- 3/4 cup sugar

3/4 cup minced onion (about 1 medium)
1/3 cup minced Serrano or jalapeño peppers w/ seeds
1/4 cup minced garlic (about 9 large cloves)

Preparation:

Stir together water and tomato paste in a 2 1/2- to 3-quart heavy saucepan until smooth, then stir in remaining sauce ingredients. Bring mixture to a boil, stirring, then reduce heat and briskly simmer, stirring occasionally, until sauce is reduced to 2 1/4 cups, 50 to 60 minutes. Stir frequently toward end of cooking to prevent sticking, Reserve 1 cup sauce for serving.

Prepare grill for indirect-heat grilling over medium-hot charcoal. Pat chicken dry lightly oil grill rack and place chicken, skin side down, on area with no coals underneath and. Grill covered, turning once, until chicken registers 165°F, 22 to 25 minutes. (Chicken may appear pale; no worries.)

Brush generously all over with some of sauce, then move chicken directly over coals. Grill chicken, covered, turning and moving to area with no coals or heat underneath if flare-ups occur, until browned, 3 to 5 minutes more. (Add more charcoal during grilling if necessary to maintain heat.) Serve chicken with reserved sauce.

2. Sweet and Sour Chicken

Ingredients:

8 free-range chicken thighs
Salt and pepper
1 chopped chili (optional)
1 liter apricot juice
Olive oil
Chopped chives

Preparation:

Season the chicken with salt and pepper. Heat a pan, big enough to hold all the chicken pieces in one single layer. Add the olive oil and brown the chicken slightly. With skin-side of the chicken up, add the juice and chili to the pan and cover with a lid. Turn the heat down and let the chicken cook until the juice starts to reduce and become thick and sticky. This takes about 30 minutes. Spoon some of the juice over the chicken and serve on brown rice with some veggies!

3. Chicken Curry

Ingredients:

- 1 chicken cut into 6-8 pieces (whole chicken)
- 3 Tbsp of Virgin Coconut oil
- 2 Tbsp of organic coconut flour
- 1/2 teaspoon fine Himalayan salt
- 1/4 teaspoon black pepper
- 1 Tbsp chopped fresh ginger root
- 1/4 cup chopped onion
- 4 cloves garlic
- 1 Tbsp curry powder
- 2 cups chicken stock
- 1/4 cup water

Preparation:

In a frying pan sauté garlic, onion, ginger, with coconut oil. Add the cut-up chicken, slightly brown the chicken. Add chicken stock, simmer for 15 minutes. Add salt, black pepper and curry powder. Cover the pan. Continue cooking for another 5 minutes. Dissolve coconut flour in 1/4 cup of water. Stir it into the pan. Continue cooking for another 5 minutes then serve

4. Chicken Nuggets fried in Coconut Oil

Ingredients:

- 2 lbs ground chicken
- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder
- 1 teaspoon crushed red pepper flakes
- 2 teaspoons chili powder
- 1 teaspoon salt fresh ground pepper
- 2 eggs
- 1 cup breadcrumbs or brown rice cereal
- Coconut oil, as needed

Preparation:

Mix all ingredients except coconut oil together until well blended. Add more breadcrumbs if mixture looks too sticky. Heat coconut oil in a pan over medium heat and drop chicken mixture into pan, shaping into nuggets. Cook until golden brown on both sides and serve

5. Porcini Rubbed Roasted Chicken**Ingredients:**

- 1 small chicken, about 2.5-3 lbs
- 0.75ounces dried porcini mushrooms
- 1 Tbsp black peppercorns
- 1/2tablespoon fennel seed
- 1 Tbsp kosher salt
- 1 Tbsp butter
- 1 Tbsp olive oil

Mushroom Shallot Sherry Vinegar Pan Sauce

- 1/2 cup sliced shallots
- 1 handful of mushrooms, your choice, sliced

1 Tbsp flour
1.25 cups chicken stock
¼ cup sherry vinegar

Preparation:

Using kitchen shears, cut out the backbone of the chicken. Turn the chicken over and using your palm press down on the chicken so the breasts flatten. Throw the backbone in a freezer bag and save for the next time you make stock.

Place the chicken on a rack set over a cookie sheet. I use a cookie cooling rack with the legs folded down. Pat it with a paper towel. Place the porcini, peppercorns, and fennel seeds in a spice mill. I use a coffee grinder that I use exclusively for spices. Once ground to a powder, pour into a small dish and mix in the salt.

Thoroughly coat the chicken with the porcini powder. Run a little under the skin but most of it should be on the skin. Place the cookie sheet in the fridge uncovered overnight. This removes the moisture from the skin resulting in a super crispy end result.

Preheat the oven to 425 degrees and remove the chicken from the fridge. Heat the oil and butter in an oven safe skillet over medium high heat. When the butter and oil are super hot, add the chicken skin side down. Cook for four minutes, pressing down on the chicken with a large spatula. As it cooks, spoon some of the butter and oil over the top of the chicken.

Flip the chicken over and cook for approximately 20-25 more minutes, until almost done. Flip on the broiler and broil for the last 3-4 minutes. Watch it carefully - you don't want to burn it and ruin all your hard work. Remove the chicken from the pan and set aside to rest. Try to resist picking at the skin. Then say "screw it, I'm the cook" and steal a piece like I obviously did in the above picture. If you are feeling fancy, make the pan sauce and serve on the side. Otherwise, dig in

Mushroom Shallot Sherry Vinegar Pan Sauce

Place the skillet you cooked the chicken in over medium high heat and add the shallots and mushrooms. Cook for 4-5 minutes until the shallots and mushrooms are golden. Add the flour and stir for 1-2 minutes. Add the chicken stock and vinegar and cook down for 4-5 minutes. Taste and adjust seasonings, if necessary. Serve the sauce on the side

6. Thai BBQ Chicken

Ingredients:

- 10 cloves garlic, minced
- 1 Tbsp black peppercorns
- 1 Tbsp coriander
- 1 stalk lemongrass, trimmed into small segments
- 2 red or green Thai chiles
- 1/2 fresh chicken, quartered
- 2 Tbsp fish sauce
- 2 Tbsp yellow curry powder
- 1/2 cans coconut milk
- 2 tablespoons brown sugar

Dipping Sauce:

- 1/2 cup rice vinegar
- 1/3 cup brown sugar
- 2 large garlic cloves or 4 small, minced
- 2 teaspoons Thai red chili sauce or Sriracha
- 1 tablespoon fish sauce

Preparation:

Heat a grill to medium. Using a mortar and pestle, crush garlic the cloves, peppercorns, coriander, lemongrass, and Thai chilies into a chunky paste. Using a large spoon transfer the paste to a large mixing bowl, Add the chicken and the remaining ingredients and mix well. Cover and refrigerate for at least 2 hours or up to overnight.

Put the chicken on the grill, skin side down, and brush with the marinade. Grill for about 15 minutes then flip the chicken over and brush with the marinade. Grill the second side for about 15 minutes. Discard the marinade. When the chicken is cooked and tender transfer it to a serving platter and serve with warm dipping sauce

Dipping Sauce:

Put all ingredients in a saucepan and put on the grill. Stir and bring to a boil. Move the pan to a cooler part of the grill and let the sauce simmer for 10 to 15 minutes, stirring occasionally. The sauce will reduce and become thick. Serve warm with chicken

7. Honey Sesame Seed Chicken

Ingredients

- 4 chicken breast, cubed
- 2 Tbsp soy sauce
- 2 Tbsp cooking wine
- 1 Tbsp sesame seed oil
- 2 tsp. sugar
- 3 Tbsp cornstarch
- 6 Tbsp flour
- 1 tsp. salt
- ½ tsp. pepper
- Vegetable oil for cooking

Sauce ingredients

- 2 Tbsp honey
- 2 Tbsp oyster sauce
- 2 Tbsp sweet chili sauce
- 4 Tbsp ketchup
- 4 Tbsp soy sauce
- ½ cup water
- Sesame seeds, toasted

Preparation:

Cut your chicken breasts into bite size pieces. Put chicken, soy sauce, wine, sesame oil and sugar in a bag and marinate for 1-2 hours then drain

chicken. Add vegetable oil to a shallow pan on medium heat. Mix cornstarch, flour, salt and pepper in a large zip lock bag. In 3 batches, add chicken to flour mixture, shake gently to coat, and then toss in your frying pan until golden brown. Drain on paper towels.

For the Sauce:

Mix honey, oyster sauce, chili sauce, ketchup, soy sauce and water in a medium sauce pan. Bring to a boil then simmer until sauce begins to thicken. Pour sauce over chicken pieces and toss. Sprinkle with sesame seeds and serve.

8. Honey Mint Glazed Chicken

Ingredients:

- 1/4 cup white vinegar
- 1/4 cup olive oil
- 1 4-5 pound chicken, cut into parts
- Kosher Salt
- Freshly ground black pepper
- 1/2 cup honey
- 2-3 Tbsp water
- 1/2 cup chopped fresh mint
- (Or 2 Tbsp dried mint)

Preparation:

Place chicken pieces in a bowl Mix vinegar with olive oil and pour over chicken pieces. Turn chicken pieces so that all are coated with the simple marinade. Let marinate for 30 minutes to an hour.

In a small bowl, mix honey, mint, and just enough water for a good basting consistency. Set aside for glazing the chicken.

Prepare grill for medium high heat Remove chicken pieces from marinade. Sprinkle generously with salt and pepper. Place chicken pieces on the hot grill, skin side up. Cook for approximately 30-40 minutes, covered, turning every 7 or 8 minutes. For the last 5-10 minutes of cooking, baste all sides with the honey mint mixture.

The chicken is done when the juices run clear (not pink) when a knife tip is inserted into both the chicken breast and thigh, about 165°F for the breast and 180°F for the thigh. Serve as desired

9. Lemon Chili Chicken

Ingredients:

- 1 tablespoon olive oil
- 1 tablespoon ground coriander
- 1 teaspoon ground cumin
- 1 teaspoon salt
- 3 cloves of garlic, minced
- 450 grams of chicken cut into bite-sized pieces
- 1 tablespoon olive oil
- 1 onion, sliced
- 1 small green bell pepper, sliced
- 1 small red bell pepper, sliced
- 2 teaspoons red chili paste
- 1 teaspoon all-purpose flour
- 1/4 cup chicken stock
- 1 lemon, juiced
- 1 tablespoon sumac
- Salt and pepper to taste

Preparation:

Marinate the chicken in the olive oil, ground coriander, ground cumin, salt and garlic for at least 15 minutes or up to 24 hours. Heat a frying pan over medium-high heat until hot. Add the remaining tablespoon of olive oil and the chicken in a single layer. Fry undisturbed until browned. Flip the chicken pieces and brown the other side.

Add the onions, and green and red bell peppers. Stir-fry until the vegetables are mostly cooked. Add the chili paste and flour and stir-fry until there is no liquid left. Turn up the heat to high, and then add the chicken stock and lemon juice and continue stir-frying until the sauce coats the chicken and there is very little liquid left in the pan. Season the chicken with salt and pepper to taste, and then sprinkle on the sumac. Serve with rice.

10. Sesame Chicken

Ingredients:

Batter:

- ½ cup all purpose flour
- 1 teaspoon baking powder
- 1 egg (beaten)
- ½ cup water to make batter smooth)
- 3 tablespoons cornstarch
- Salt (to taste)
- 1 tablespoon vegetable oil

Sauce:

- 3 tablespoons honey
- 2 tablespoons sugar
- Salt (to taste)
- 2 tablespoons ketchup
- 1 tablespoon white distilled vinegar
- A sprinkle of ground black pepper

Preparation:

Cut chicken breasts into 1” chunks and in a glass bowl combine all of the marinade ingredients and mix well. Add the chicken and coat evenly. Cover and marinate for 30 minutes in the refrigerator. Meanwhile, in separate bowl combine all of the batter ingredients and mix thoroughly. The batter should be thick enough to coat the chicken but thin enough to flow around the pieces. Set aside.

Using a fork or tongs remove the pieces of chicken from the marinade and dip them into the batter to coat evenly (one by one). Deep fry the chicken in batches in your deep fryer for about 10 minutes or until golden brown. Drain on paper towels. (Or you can fry in hot oil at about 325 degrees in your wok for about 3-4 minutes or until golden brown) In your wok combine the sauce ingredients and warm over medium heat. Bring to a

boil while stirring and simmer until sauce slightly thickens. In the wok or in a serving dish, coat chicken with the sauce and garnish with sliced scallions and sesame seeds.

11. Homemade Chicken Enchiladas

Ingredients:

- 1 tablespoon olive oil
- 2 cooked chicken breasts, shredded
- 1 onion, diced
- 1 green bell pepper, diced
- 1 1/2 cloves garlic, chopped
- 1 cup cream cheese
- 1 cup shredded Monterey Jack cheese
- 1 (15 ounce) can tomato sauce
- 1 tablespoon chili powder
- 1 tablespoon dried parsley
- 1 teaspoon dried oregano
- 1/2 teaspoon salt
- 1/2 teaspoon ground black pepper
- 8 (10 inch) flour tortillas
- 2 cups enchilada sauce
- 1 cup Shredded Monterey Jack cheese

Preparation:

Preheat oven to 350 degrees F (175 degrees C). Heat olive oil in a skillet over medium heat. Cook and stir chicken, onion, green bell pepper, garlic, cream cheese, and 1 cup Monterey Jack cheese in hot oil until the cheese melts, about 5 minutes. Stir tomato sauce, chili powder, parsley, oregano, salt, and black pepper into the chicken mixture.

Divide mixture evenly into tortillas, roll the tortillas around the filling, and arrange in a baking dish. Cover with enchilada sauce and

remaining 1 cup Monterey Jack cheese. Bake in preheated oven until cheese topping melts and begins to brown, about 15 minutes.

12. Coconut Chicken w Honey Mustard

Ingredients:

- 1 1/2 cups coconut chips or shredded)
- 1 1/2 lbs organic chicken breasts cut into strips
- 2 tablespoons olive, coconut oil or butter
- 1 tablespoon organic flour
- 1/4 teaspoon nutmeg
- 1/2 cup prepared mustard
- 2 tablespoons honey

Preparation:

Turn oven to “broil.” Spread coconut evenly on a baking sheet. Toast coconut until slightly browned and remove from oven. Preheat oven to 375 degrees °F. Mix flour, nutmeg, and toasted coconut in a bowl. Place chicken strips in a bowl and drizzle with oil or melted butter. Prepare cookie sheet with oil or butter so the strips won’t stick. Coat chicken with dry mixture. Bake for 10 minutes or until cooked thoroughly,

While chicken is cooking, mix mustard and honey for dipping sauce.

13. Baked Garlic Parmesan Chicken

Ingredients:

- 2 tablespoons olive oil
- 1 clove garlic, minced
- 1 cup dry bread crumbs
- 2/3 cup grated Parmesan cheese

1 teaspoon dried basil leaves
1/4 teaspoon ground black pepper
6 skinless, boneless chicken breast halves

Preparation:

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking dish.

In a bowl, blend the olive oil and garlic. In a separate bowl, mix the bread crumbs, Parmesan cheese, basil, and pepper. Dip each chicken breast in the oil mixture, then in the bread crumb mixture. Arrange the coated chicken breasts in the prepared baking dish, and top with any remaining bread crumb mixture. Bake 30 minutes in the preheated oven, or until chicken is no longer pink and juices run clear.

14. Stuffed Chicken Recipe

Ingredients:

6 Boneless Chicken breast (4 ounces each)
6 ounces cheese, cut into 2 x 1/2-inch sticks
2 cans chopped green chilies, drained
1/2 cup dry bread crumbs
1/4 cup grated Parmesan cheese
1 tablespoon chili powder
1/2 teaspoon salt
1/4 teaspoon ground cumin
3/4 cup all-purpose flour
1/2 cup butter, melted

Preparation:

Flatten chicken to 1/8-in. thickness. Place a cheese stick down the middle of each; top with chilies. Roll up and tuck in ends. Secure with a toothpick. In a shallow bowl, combine the bread crumbs, cheese, chili

powder, salt and cumin. Place flour in another shallow bowl. Place butter in a third shallow bowl. Coat chicken with flour, then dip in butter and roll in crumb mixture.

Place roll-ups seam side down, in a greased 13-in. x 9-in. baking dish. Bake, uncovered, and at 400° for 25 minutes or until chicken is no longer pink. Discard toothpicks. Yield: 6 servings.

15. Honey Dijon Chicken

Ingredients:

- 4 boneless, skinless chicken breast halves
- 1 Tbsp (15 ml) oil
- 1 can Low Fat Cream of Chicken Soup
- ½ cup water
- 3 Tbsp (45 ml) Dijon-style mustard
- 1 Tbsp (15 ml) honey

Preparation:

Brown 4 chicken breast halves in 1 tbsp (15 ml) hot oil, in skillet. Add 1 can of soup mixed with 1/2 cup (125 ml) water, 3 tbsp (45 ml) Dijon-style mustard and 1 tbsp (15 ml) honey. Cover and simmer until chicken is cooked through.

16. Chicken w White Wine & Cream Sauce

Ingredients:

- 1 Tbsp. olive oil
- 6 boneless, chicken thighs (about 1-1/4 lbs)
- 1/2 onion, thinly sliced
- 2 cloves garlic
- 1 package mushrooms, halved (10 oz.)
- 1 cup white wine [or water]
- 1/4 cup heavy cream
- 1 tub Chicken Home-style Stock
- 2 Tbsp. fresh basil leaves

Preparation:

Heat olive oil in large nonstick skillet over medium-high heat and brown chicken. Remove chicken and reserve drippings; set aside. Cook

onion with garlic in reserved drippings, stirring occasionally, until onion is tender, about 2 minutes. Stir in mushrooms and cook, stirring occasionally, until vegetables are tender, about 2 minutes.

Stir in wine and cream and bring to a boil. Reduce heat to low and simmer, stirring occasionally, until sauce is slightly reduced, about 3 minutes. Stir in Knorr® Home style Chicken Stock - until Stock is melted. Return chicken to skillet and simmer, covered, until chicken is thoroughly cooked, about 20 minutes then Stir in basil.

17. Red Wine Chicken Stew

Ingredients:

- 8 pieces of chicken (wings, legs, breasts, etc)
- 3 onions
- 3 cloves of garlic
- 1 cup (25 cl) of vegetable or chicken stock
- 1 bottle (75 cl) of red wine
- Pinch of Thyme
- Some Parsley
- 1 – 2 Bay leaves
- 5 mushrooms
- 4 carrots
- 5
- 1/3 ounces (150g) of bacon
- 1 tablespoon of flour
- 1 tablespoon of concentrated tomato paste
- 1 dash of olive oil

Preparation:

Fry the chicken pieces in a casserole or skillet with a drizzle of olive oil. Set aside when golden brown. Wash the pot or use another pan and sauté chopped onions and a little olive oil. Add the chicken, bacon and three cloves of crushed garlic. Add a tablespoon of flour; stir the meat to coat with flour Salt and pepper. Add broth, red wine, sliced mushrooms, carrots

(cut into sticks), and chopped parsley. Add herbs and a spoon of tomato paste

Cover and simmer for 1 hour. Remove the lid and cook for about 30 minutes. Cook over higher fire for the last 20 minutes. The sauce should reduce to concentrate the flavors. Serve with rice, pasta or mashed potatoes. Sprinkle with chopped parsley before serving.

18. Harissa and apricot chicken

Ingredients:

- 4 skinless chicken breast fillets
- 4 tbsp harissa paste
- 80 g ready to eat apricots, roughly chopped
- 14 g fresh parsley, finely chopped
- 2 tbsp olive oil
- 2 red onions, thinly sliced
- 1 medium courgette, trimmed and sliced diagonally
- 1 orange pepper, deseeded and thinly sliced
- 1 tbsp tomato purée
- 1 chicken stock cube
- 200 g couscous
- 40 g flaked almonds, toasted

Preparation:

Preheat the oven to 180°C, fan 160°C, and gas 4. Create a pocket in the middle of each chicken fillet. Mix together the harissa paste, the apricots and half of the parsley. Stuff each fillet with equal amounts of the harissa mixture. You can secure the fillets with a cocktail stick if you need to.

Heat 1 tablespoon of the oil in a hot ovenproof frying pan and cook each chicken breast for 2-3 minutes each side, then bake in the oven for 20-25 minutes, until cooked through. In a large frying pan heat the remaining olive oil. Add the onion, courgette and pepper and cook for 10 minutes, until softened and cooked through.

Put the tomato purée and chicken stock cube in a measuring jug and add 250ml of boiling water. Mix together to dissolve the stock cube and put the couscous into a bowl then pour it over the stock. Cover with Clingfilm and stand for 5-10 minutes, until the couscous has absorbed all the liquid. Fluff up the couscous with a fork and add the vegetables, half the flaked

almonds and season with freshly ground black pepper. Serve the vegetable couscous with the harissa chicken and sprinkle with the remaining toasted almonds and parsley.

19. Paprika chicken

Ingredients:

- 2 whole chickens cut into 4 - 6 pieces
- 1 tablespoon olive oil
- 2 brown onions, halved, thinly sliced
- 2 garlic cloves, thinly sliced
- 1 tablespoon sweet paprika
- 2 teaspoons fennel seeds
- 4 medium tomatoes, chopped
- 435ml (1 3/4 cups) chicken stock (see note)
- 90g (1/3 cup) light sour cream
- 1/4 cup chopped fresh continental parsley

Preparation:

Season the chicken with salt and pepper. Heat the oil in a large heavy-based saucepan over medium heat. Cook half the chicken for 3-4 minutes each side or until golden. Transfer to a tray lined with paper towel. Repeat with the remaining chicken.

Add the onion and garlic to the pan. Cook stirring for 2-3 minutes or until golden. Add the paprika and fennel seeds. Cook stirring for 1 minute. Stir in tomato and stock. Add the chicken. Bring to the boil. Reduce heat to low. Cover and simmer for 50 minutes. Uncover and simmer for a further 25 minutes. Remove from heat. Stir in sour cream. Sprinkle with parsley

20. Lavender Honey Chicken

Ingredients:

- 1 whole chicken, quartered
- 1 tablespoon salt
- 2 teaspoons dried lavender
- 1 tablespoon dried thyme
- 1/2 teaspoon crushed red pepper flakes
- 1 tablespoon dried rosemary
- 1/2 cup honey
- 1/4 cup balsamic vinegar

Preparation:

Preheat oven to 400 degrees F and position racks towards the middle of the oven. Season chicken quarters with salt and arrange in one layer onto a baking sheet or two. Bake in the oven for 20 minutes.

In the meantime, combine lavender, thyme, rosemary, honey and balsamic vinegar in a small bowl. Baste the chicken with the lavender honey marinade every 5 minutes for an additional 15-20 minutes or until completely cooked though and a thermometer inserted into the thickest part of the chicken reads 165 degrees F. Remove chicken from the oven, loosely cover with aluminum foil and allow to rest for 5 minutes before serving.

21. Crock Pot Cream Cheese Chicken

Ingredients:

- 3 lbs Chicken pieces
- 1 (2/3 ounce) Italian salad dressing mix
- 4 tablespoons melted butter (divided)
- 1 small onion, chopped
- 1 [garlic clove](#), chopped
- 1 (10 1/2 ounce) can cream of chicken soup
- 8 ounces cream cheese
- 1/2 cup chicken broth

Preparation:

Place chicken pieces in crock pot and sprinkle Italian seasoning over chicken. Sprinkle with 2 tablespoons melted butter. Cook on low for 4-6 hours.

Melt 2 tablespoons butter in a sauce pan and sauté onion and garlic. Add Cream of Chicken Soup, cream cheese, and chicken broth. Stir until smooth. Add this mixture to crock pot and cook on low for an additional hour.

22. Chicken Curry with Poppy seeds

Ingredients:

For the Marination

Chicken 1 Kg cut into desired size pieces
1 tbsp ginger-garlic paste
1 tbsp lemon juice
1/2 tsp Turmeric (Haldi) powder
1/2 tsp Garam Masala powder

For the Poppy Seed Paste

3 Tbsp Poppy Seeds
5-6 Green Chillies

For the Gravy

1" Cinnamon stick
3-4 Green Cardamoms
4-5 Cloves
2 Medium Onions, finely chopped
2 Medium Tomatoes, finely chopped
1/2 tsp Turmeric (Haldi)
1/2 tsp Garam Masala Powder
1 tsp Red Chilli Powder

3 tbsp Oil
Salt as per taste

Preparation:

Wash and clean the chicken. Cut into desired size pieces. Mix the ginger garlic paste, lemon juice, turmeric and graham masala powder into the chicken. Let the chicken marinate for 30 mins – 1 hr.

Soak the poppy seeds in half a cup of hot water for 10-15 mins. In a grinder, add the poppy seeds and green chilies and make into a fine paste. Keep it aside.

Heat oil in a saucepan, Add the cinnamon stick, green cardamoms and the cloves and stir fry for 10-15 secs. Add the chopped onions and fry till the onions become soft and light pink. Then add the chopped tomatoes and fry till the tomatoes are mushy. Add the turmeric powder, chili powder and salt and cook till the oil starts separating from the gravy.

Add the marinated chicken pieces and mix it well so that the chicken pieces are nicely coated. Fry for another 5-6 mins. Then add the poppy seeds paste and cook for 5-10 mins on low flame. Add a cup of water, cover the pan and cook for another 10 mins till the chicken becomes tender. Sprinkle garam masala over the curry, mix well and garnish with chopped coriander/cilantro. Serve with rice or chapatis.

23. Italian Chicken with Peppers & Onions

Ingredients:

1 1/2 lbs. boneless, skinless chicken breasts
1 cup sliced yellow onion
1 cup sliced green bell pepper
1 pack Knorr® Roasters™ Roasting Bag
Seasoning Blend for Chicken
Garlic Parmesan & Italian Herb

Preparation:

Preheat oven to 350°. Place chicken and vegetables inside bag, then sprinkle seasoning blend over chicken and vegetables. Twist bag to close tightly, then secure with blue tie about 2-inches below the opening. Turn bag gently to spread seasoning blend over chicken and vegetables. Lay bag flat in 13 x 9-inch baking dish, arrange chicken in single layer. Bake 35 minutes. Let stand 5 minutes before opening. Carefully cut open bag and serve.

24. Spicy Crispy Chicken**Ingredients:**

- 2 teaspoons soju
- 2 teaspoons sugar
- 1 teaspoon soy sauce
- 1 teaspoon gochujang
- 1 teaspoon sesame oil
- 1/2 teaspoon grated garlic
- 260 grams (9 ounces) skin-on boneless chicken thighs

Preparation:

In a small bowl, combine the soju, sugar, soy sauce, gochujang, sesame oil and grated garlic, stirring to combine. Lightly salt both sides of the chicken. Place the chicken skin side down on a cold skillet. Place a cast iron skillet or pot filled with water on top of the chicken to weigh it down. Put the skillet on the stove and cook over medium low heat until the skin side is uniformly golden brown and crisp (about 8-10 minutes).

Remove the weight and flip the chicken over. Drain as much oil from the pan as you can, then turn up the heat to high and pour the sauce mixture in around the chicken, being careful not to get any on the crisp skin. Let the sauce boil down until it's thick and bubbly, and then flip the chicken over a

few times to coat both sides of the chicken with the thick glaze. Slice and serve the chicken immediately with steamed rice.

25. Buffalo Chicken Wings

Ingredients:

- 3 pounds chicken wings cut up
- 1 teaspoon cayenne pepper
- 1 teaspoon ground black pepper
- 1 teaspoon kosher salt

For the Sauce

- 4 tablespoons unsalted butter
- 1/2 cup hot sauce
- 2 tablespoons Tabasco sauce or other hot sauce
- 1 tablespoon dark brown sugar
- 1 tablespoon honey
- 2 teaspoons cider vinegar
- 1/4 teaspoon cayenne pepper, plus more to taste

Preparation:

Mix together the cayenne, black pepper, and salt in a small bowl. Sprinkle the mixture all over the chicken wings. Place the wing in the refrigerator until ready to use. (This can be done the night before.) Melt butter in small saucepan over low heat. Whisk in the rest of the sauce ingredients until combined. Remove from heat and set aside.

Light a chimney 3/4 full of charcoal. When charcoal is fully lit and covered in gray ash, pour coals out and arrange them on one side of the charcoal grate, keeping the other side empty. Place the wings over the cool side of the grill, cover, and cook until skins are lightly browned, about 8 minutes. Move the wings to the hot side of the grill and continue to cook until the skins have crisped, about 2-3 minutes. Remove the wings to a

bowl. Pour the sauce over the wings and toss to coat evenly. Remove wings to a plate and serve hot

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