

CHICKEN RECIPES

SEASONED APRICOT CHICKEN



- 3-4 Chicken Breast**
- 4 TBSP Apricot Preserves**
- 1 Cup Orange Juice**
- 2 Tsp Soy Sauce**
- 1 Tsp Worcestershire sauce**
- 1 Tbsp corn starch**
- 2 Cups Flour**
- 1 1/2 - 2 SIMPLE SALSA SEASONING**
- 1 cup Milk**
- 2 Eggs**
- RICE of your choice**
- 1/8 cup Chopped Parsley**

Cook Rice--Add some Simple Salsa Seasoning to rice if desired. Mix 3/4 scoop of Simple Salsa into your flour for your breading. Beat 2 eggs into milk to batter your chicken and cook in skillet slowly until done, Meanwhile, In sauce pan, Add OJ, Preserves, Soy Sauce, and Worcestershire sauce and simmer, add 3/4 - 1 Scoop of Simple Salsa and continue to simmer, add corn starch to thicken.

Place cooked rice on plate, Top with chicken Breast and top with sauce, Garnish with Chopped Parsley--HMMM, HMMM GOOD!

FIESTA LIME CHICKEN



3-4 Skinless Chicken Breast
1-2 Limes
2 Scoops SIMPLE SALSA SEASONING
1/3 Cup Chopped Cilantro
1-14.5oz Can Petite Diced Tomatoes
3 eggs Beaten
1-2 Cups Flour
1/2 Cup White Wine
3 TBSP BUTTER
1 cup Chicken Broth

With a meat pounder, Pound Chicken Breast flat until size of your hand.

Mix 1 1/2 Scoops Simple Salsa Seasoning into Flour and mix well.

Dredge Chicken through flour mixture--shake of excess--you want a very lite coating.

Crack 3 eggs and scramble in bowl, add juice of 1 lime and 1 scoop Simple Salsa, mix well.

Add 1/4 cup water to egg mixture--should be a Pale Yellow in color.

Heat 1/4 Cup oil in skillet on Medium heat.

Run chicken through egg wash and place into Hot Skillet--Cook 2 minutes on each side--You will know, it will be a light golden brown color.

Remove Chicken from pan

FIESTA LIME CHICKEN

(Cont)

Cut your other lime in half and using only 1 half--making several paper thin slices. Save the other Half.

Turn the stove up to High heat and drop the thin lime slices into the frying pan. Wait for them to caramelize and take on a slightly gummy texture.

Pour the 1/2 cup White Wine--(I like Yellowtail Pinto Grigio) because it is not expensive and you can drink it with the meal. It has a bit of sweetness to it and will counter the sourness of the limes. Reduce for 30 seconds or so.

Add in the Chicken Broth and Petite Diced Tomatoes and allow to reduce again.

Take your butter and dredge through the flour, make smaller pieces and drop into sauce, swirling to melt and allow sauce to thicken.

Once thickened, add chicken back to pan to re heat for 1- 2 minutes.

Transfer to serving platter place a few slices of lime on top and also topping with fresh Cilantro, Drizzle Sauce over chicken and ENJOY!

This is a bit lengthy recipe BUT well worth it.

SEASONED CHICKEN BREAST



3-4 Chicken Breast OR Chicken Thighs

Olive Oil

1 - 2 Scoops SIMPLE SALSA SEASONING

Wash Chicken thoroughly, pat dry, coat with Olive Oil completely. Sprinkle Simple Salsa Seasoning all over chicken breast. Wrap in aluminum foil air tight. Preheat oven to 275 degrees and cook for 15-20 minutes, TURN OVER cook another 15-20 minutes. Take out and uncover, turn heat up to 350 degrees. Cook for 10 minutes, Enjoy!!

Great for Chicken Salad, Burritos, Quesadilla, Chicken Taco Salad and more.

SIMPLE CHICKEN SALAD

2-13oz Can COOKED chunky Chicken (DRAINED)

3-4 TBS Mayo

1-2 TBS Mustard

1-Small Apple--peeled and diced

2- Boiled Eggs

3-TBS Relish

1/2 Cup Red Grapes--cut in half

1/4 Cup Chopped Celery

1- 1 1/2 Scoops SIMPLE SALSA SEASONING

Drain Chicken, Chop Apple and Grapes and Egg, Mix all ingredients together and ENJOY!

Use FRESH COOKED Chicken in place of canned chicken.

This is a really quick and EZ recipe. Great for picnics, camping or just for a great lunch!

SPICY CHICKEN STRIPS



2-4 Medium size Chicken breast cut into strips.

1 cup Flour

1/3 cup Olive or Canola Oil

1/2 cup crushed Saltine Cracker

1/2 cup Bread Crumbs (Plain)

2 scoops SIMPLE SALSA SEASONING

Mix Flour, Crackers, Bread Crumbs and SIMPLE SALSA Seasoning together and mix well. Coat chicken strips with oil and dip into flour mix.

Grease a 9 x 11 pan and place chicken strips into oven and bake for 30-45 minutes or until done

You can pan fry as well.



SIMPLE CHICKEN SPAGHETTI



- 1 (16 ounce) package uncooked angel hair pasta**
- 3 tablespoons olive oil**
- 4 skinless, boneless chicken breast halves - cut into strips**
- 2 tablespoons chopped garlic**
- 2 tablespoons dried basil**
- 1 1/2 scoops SIMPLE SALSA SEASONING**
- salt and pepper to taste**
- 10 roma (plum) tomatoes, diced**
- 2/3 cup crumbled feta cheese (Substitute Parmesan if you like)**

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 5 to 8 minutes or until al dente. Drain.

Heat olive oil in a large skillet over medium heat. Add chicken pieces, and cook, stirring until browned on the outside. Stir in the garlic, basil, Simple Salsa Seasoning, salt, and pepper, then mix in the tomatoes. Cook until tomatoes are semi soft, and chicken is cooked through. Toss with pasta, and serve with crumbled feta cheese on top.

RICH'S CHICKEN QUESO



**1--2lb Velveeta Cheese
3 - 13oz CANS CHICKEN--DRAINED & RINSED WELL
2-small cans--Hatch Green Chili's (chopped)
1-14.5oz Can Petite Diced Tomatoes
3- Scoops your Favorite Simple Salsa Seasoning
1/4 cup Water
splash Milk or Cream**

Mix 1 Scoop Simple Salsa to 14.5 oz Petite Diced Tomatoes. Mix well and set aside.

Place CHICKEN in skillet, add water and heat, add 3 scoops Simple Salsa, stir well and cook until done.

Meanwhile--Place Velveeta Cheese in pot and the splash of milk or cream and melt, once melted, Add Chicken mixture, 2 cans Hatch Chili's and entire amount of Salsa. Mix well and ENJOY!!

This makes a lot of Queso--cut in half for smaller portion.

YUMMY!

CHICKEN CHILI

with WHITE CHILI BEANS



3--13oz Cans Chicken Breast Drained and rinsed well
2.4oz EZ MIXES Chili Seasoning (1 small bag or 4 scoops)
12 oz Chicken Broth
1/3 Cup Chopped Onion
2--15oz Cans Petite Diced Tomatoes
2--15oz Cans Bush's White Chili Beans

Drain and Rinse Chicken well, Add to skillet and break up. Add Chicken Broth and Onions, Heat until Hot and add EZ MIXES CHILI SEASONING, cook on Medium heat for 5-10 minutes. Add Beans and Tomatoes and bring to temp. Turn down to simmer and let simmer 1-2 hours. ENJOY!

Let cook for 4-6 hours for Best flavor and results.

CREAMY SPICY CHICKEN DIP



- 1--8oz Cream Cheese**
- 1 cup Ranch Dressing**
- 1 TSP Spicy Horse Radish**
- 1--13oz can Chicken Breast (Drained and Rinsed)**
- 2/3 Cup Shredded Cheddar Cheese**
- 2 Scoops Simple Salsa Mix**
- 1/4 Cup Fresh Cilantro--Chopped**

In Bowl, combine Cream Cheese, Chicken, HorseRadish, Dressing and Simple Salsa Seasoning--Mix together Well.

Heat oven to 350--Grease a 9 x 12 pan and spread mixture into pan, sprinkle Cheddar Cheese on top and bake for 20 minutes or until hot throughout.

Sprinkle Chopped Cilantro on top and ENJOY.

SIMPLE BAKED CHICKEN



Ingredients

3- to 3 1/2-pound cut-up broiler-fryer chicken

1 1/2 cups Breadcrumbs

2-3 Scoops Simple Salsa

1 egg,

1/2 cup buttermilk

1/3 cup butter or margarine, melted

Heat oven to 425°F. Spray rectangular pan, 13x9x2 inches, with cooking spray.

In shallow dish, stir together Simple Salsa Seasoning and Breadcrumbs.

In another shallow dish, beat egg with fork or wire whisk until foamy; stir in buttermilk.

Dip chicken pieces into egg mixture, then roll in Breadcrumb mixture to coat. Place in pan skin side down. Drizzle with butter. Discard any leftover breadcrumb and egg mixtures.

Bake uncovered 30 minutes. Turn chicken; bake 20 to 25 minutes longer or until coating is golden brown and juice of chicken is clear when thickest pieces are cut to bone (170°F for breasts; 180°F for thighs and legs).

RICH'S Stuffed CHICKEN BREAST with Mac & Cheese Mexicana

**3-4 Chicken Breast (boneless)
1-2 Fresh Tomatoes (Sliced 1/8 inch thick)
Fresh Spinach Leafs (3-4 per breast)
Mozzarella Cheese (sliced 1/4 inch thick)
3 Scoops Simple Salsa Seasoning
1 small sweet onion (sliced)
1-Box Kraft Mac & Cheese (or you can make homemade)
1--14.5 oz can Petite Diced Tomatoes
any other side dish you want.**



Clean and wash chicken breast thoroughly, with a sharp knife, split chicken breast and lay open (do not cut all the way through). Season inside with desired amount of Simple Salsa Seasoning, Place 2-3 slices of tomatoes, 3-4 Spinach leaves and 2-3 slices of Mozzarella cheese and a few slices of onion. Fold Chicken breast over and use toothpicks to close. Lightly oil or spray with cooking oil the top of chicken, Season with more Simple Salsa Seasoning, Flip over and repeat to coat entire breast. In oven pan, coat lightly with oil, Place Stuffed Chicken Breast in pan and seal with aluminum foil air tight . Pre-Heat oven to 350 degrees. When oven reaches temp, place Chicken in oven for 25-35 minutes, after that Uncover Place 2 more slices of Mozzarella on top and cook an additional 10 minutes until done and cheese is melted. Remove from oven and let rest for 5 minutes.

Take can of Petite Diced Tomatoes and pour into bowl, Add 1 Scoop Simple Salsa, mix well and set aside.

Meanwhile, make Mac and Cheese, when done add tomato salsa and mix thoroughly, Place in oven for 5 minutes to heat back up. Serve with another veggie or side dish if desired.

Chicken Breast will be so tender and juicy. I like to make my Chicken breast in the morning and let the seasonings really marinate into the chicken. YUMMY!

SIMPLE TACO SOUP



1 lb Chicken 2-13oz Cans (RINSED AND DRAINED WELL)
1 - 15oz can Whole Kernel Corn (drained)
1 - 15 oz can Pinto Beans OR Black Beans(drained)
1 - 14.5 oz can Petite Diced Tomatoes
1 - small can Green Chilis--MILD
1 - cup water
3 scoops Simple Salsa Seasoning
Sour Cream
Grated Cheddar Cheese
Fresh Cilantro--Chopped

DIRECTIONS:

In skillet or pot, Add 2 cans Chicken and break up. Add 1 1/2 scoops Simple Salsa Seasoning and 3 oz water, cook until done. Add ALL other ingredients and 1 1/2 scoops Simple Salsa Seasoning and cook until done--about 1-2 hours for best results. Top with Sour Cream & Cheese & Fresh Cilantro--Enjoy!