

30-Minute Supper



**BAKED CHICKEN BREASTS
WITH PARMESAN-GARLIC CRUST**

30-Minute Supper



EASY CHICKEN CORDON BLEU

30-Minute Supper



SKILLET CREOLE CHICKEN FRICASSEE

Quick Cooking



CHICKEN WITH MUSHROOMS AND LEEKS

BAKED CHICKEN BREASTS WITH PARMESAN-GARLIC CRUST SERVES 4

To make fresh bread crumbs, process 2 slices of hearty white sandwich bread in a food processor until coarsely ground.

- 1 cup bread crumbs, preferably fresh (see note above)
- 1/2 cup grated Parmesan cheese
- 3 garlic cloves, minced
- 2 tablespoons extra-virgin olive oil
- 1/2 teaspoon salt
- Pepper
- 4 boneless, skinless chicken breasts (6 to 7 ounces each), trimmed
- 1/4 cup minced fresh basil
- 1/4 cup mayonnaise
- Lemon wedges for serving

1. Adjust oven rack to upper-middle position and heat oven to 425 degrees. Combine bread crumbs, Parmesan, garlic, oil, salt, and pepper to taste in bowl.
2. Pat chicken dry with paper towels and transfer to 13 by 9-inch baking dish. Combine basil and mayonnaise in small bowl and spread mixture evenly over chicken. Sprinkle bread-crumbs mixture over mayonnaise, pressing lightly to adhere.
3. Bake until crumbs are golden brown and instant-read thermometer inserted in thickest part of chicken registers 160 degrees, 18 to 22 minutes. Serve with lemon wedges.

COOK'S COUNTRY

EASY CHICKEN CORDON BLEU SERVES 4

Instead of trying to stuff chicken breasts with mustard, ham, and cheese, the chicken is topped with these ingredients, dusted with cracker crumbs, and baked. To save time, shred the cheese and crush the crackers while the chicken is browning.

- 4 boneless, skinless chicken breasts (about 1 1/2 pounds)
- Salt and pepper
- 2 teaspoons vegetable oil
- 1 cup heavy cream
- 1/2 cup dry white wine
- 2 tablespoons Dijon mustard
- 1 tablespoon minced fresh tarragon (or 1 1/2 teaspoons dried)
- 4 slices baked deli ham
- 1 cup shredded Gruyère or Swiss cheese
- 16 Ritz crackers, crushed coarse

1. Adjust oven rack to lowest position and heat oven to 475 degrees. Pat chicken dry with paper towels and season with salt and pepper. Heat oil in large nonstick skillet over medium-high heat until just smoking. Brown chicken, about 3 minutes per side. Transfer chicken to 13 by 9-inch baking dish, smooth side up.
2. Add cream, wine, 2 teaspoons mustard, tarragon, and salt and pepper to taste to skillet and bring to simmer. Remove pan from heat.
3. Meanwhile, spread 1 teaspoon remaining mustard over each breast, lay 1 slice of ham on top, and mound each with 1/4 cup cheese. Sprinkle cracker crumbs over cheese, pressing to adhere. Pour sauce around chicken without disturbing crumbs. Bake until chicken registers 160 degrees, about 15 minutes. Serve.

COOK'S COUNTRY

SKILLET CREOLE CHICKEN FRICASSEE SERVES 4

Creole seasoning is a spicy blend of salt, paprika, cayenne, thyme, garlic, and other herbs and spices; we've had good results with Chachere's brand. Chorizo or kielbasa works well in place of andouille. Serve this quick chicken and sausage stew over rice.

- 4 boneless, skinless chicken breasts (about 1 1/2 pounds), halved crosswise
- 3 teaspoons Creole seasoning
- 8 ounces andouille sausage, cut into 1/2-inch rounds
- 3 tablespoons vegetable oil
- 1 onion, chopped
- 3 celery ribs, sliced thin
- 1 red bell pepper, seeded and chopped
- 4 garlic cloves, minced
- 1/4 cup all-purpose flour
- 2 cups low-sodium chicken broth

1. Pat chicken dry with paper towels and sprinkle with 2 teaspoons Creole seasoning. Cook sausage in large nonstick skillet over medium-high heat until browned, about 5 minutes. Transfer sausage to paper towel-lined plate, leaving fat in skillet. Cook chicken in sausage fat until browned, about 2 minutes per side. Transfer to plate with sausage.
2. Add oil, onion, celery, and pepper to now-empty skillet and cook until lightly browned, about 5 minutes. Add garlic and cook until fragrant, about 30 seconds. Stir in flour and remaining teaspoon Creole seasoning and cook until flour begins to brown, about 1 minute.
3. Slowly stir in broth until smooth. Return chicken and sausage to skillet. Cover and simmer until chicken registers 160 degrees, about 10 minutes. Serve.

COOK'S COUNTRY

CHICKEN WITH MUSHROOMS AND LEEKS SERVES 4

Start browning the chicken before you prepare the vegetables. Goat cheese makes the sauce creamy and tangy.

- 8 bone-in, skin-on chicken thighs (about 2 1/2 pounds), trimmed of excess fat
- Salt and pepper
- 1 teaspoon vegetable oil
- 1 tablespoon unsalted butter
- 10 ounces white mushrooms, wiped clean and sliced thin
- 2 leeks, white and light green parts only, chopped into 1/4-inch pieces
- 1/3 cup white wine
- 3/4 cup low-sodium chicken broth
- 1 1/2 tablespoons minced fresh tarragon
- 1 cup crumbled goat cheese

1. Adjust oven rack to middle position and heat oven to 400 degrees. Dry chicken thoroughly with paper towels and season with salt and pepper. Heat oil in large nonstick skillet over high heat until shimmering. Cook chicken skin side down (thighs will fit into pan snugly) until skin is deep brown and crisp, 10 to 15 minutes. Turn chicken over, reduce heat to medium-high, and cook until second side is lightly browned, about 3 minutes. Transfer chicken to baking dish and place in oven while making sauce. Bake chicken until cooked through, 6 to 8 minutes.
2. Meanwhile, discard fat in skillet. Melt butter in empty skillet over high heat until foaming. Add mushrooms and leeks and cook until mushroom liquid evaporates, about 5 minutes. Add wine and cook until almost evaporated, about 1 minute. Add broth and 1 tablespoon tarragon and simmer until slightly thickened, about 5 minutes. Whisk in goat cheese and simmer until thickened, about 1 minute. Add remaining tarragon and season with salt and pepper.
3. Return chicken to skillet and turn to coat with sauce. Serve.

COOK'S COUNTRY