

## GRILLED CHICKEN WITH SESAME NOODLES

SERVES 4 TO 6

If you prefer, you can substitute 12 ounces dried spaghetti for the Asian noodles.

- 3 garlic cloves, minced
- 2 tablespoons minced fresh ginger
- 1/2 cup soy sauce
- 3 tablespoons rice vinegar
- 2 teaspoons hot sauce
- 3 tablespoons light brown sugar
- 2 tablespoons toasted sesame oil
- 4 boneless, skinless chicken breasts (about 1 1/2 pounds)
- 1/4 cup peanut butter
- Salt
- 1 pound fresh Asian noodles
- 6 scallions, sliced thin

**1.** Bring 4 quarts water to boil over high heat. Meanwhile, whisk garlic, ginger, soy sauce, vinegar, hot sauce, brown sugar, and oil in small bowl. Toss chicken with 3 tablespoons garlic mixture in bowl. Puree remaining garlic mixture and peanut butter in blender until smooth.

**2.** Add 1 tablespoon salt and noodles to boiling water and cook until al dente. Drain well, rinse under cold running water until cool, and drain again. Toss noodles, peanut sauce, and scallions in large bowl. Adjust seasonings.

**3.** Grill chicken breasts over high heat until cooked through, 2 to 3 minutes per side. Slice chicken and serve with noodles.

COOK'S COUNTRY

## CALIFORNIA CHICKEN BURRITOS

SERVES 4

Garnish with sliced avocado, chopped romaine lettuce, and sour cream. If you don't have cooked rice on hand, you can use Uncle Ben's Ready Rice.

- 2 tablespoons vegetable oil
- 1 (15.5-ounce) can black beans, drained
- 1/2 cup water
- 1 cup prepared chunky salsa, drained and juices reserved
- 1 small canned chipotle chile, minced, plus 1 teaspoon adobo sauce
- 3 garlic cloves, minced
- Salt and pepper
- 2 cups cooked rice (see note above)
- 1 1/2 cups shredded rotisserie chicken
- 3 cups shredded cheddar cheese
- 4 (10-inch) flour tortillas

**1.** Adjust oven rack to middle position and heat oven to 450 degrees. Heat oil in large nonstick skillet over medium-high heat until just beginning to smoke. Add black beans, water, reserved salsa juices, chile, and adobo sauce and cook until liquid has evaporated and beans are soft, about 5 minutes. Add garlic and cook until fragrant, about 30 seconds. Using potato masher, mash beans lightly. Season with salt and pepper.

**2.** Place rice in medium microwave-safe bowl, cover with plastic wrap, poke holes in plastic, and microwave on high power until hot, about 90 seconds. Stir in salsa, chicken, and 1 1/2 cups cheddar. Spread one-quarter of black bean mixture down center of each tortilla, leaving 2-inch border at ends. Mound rice mixture on beans and fold tortillas to form burritos. Transfer to baking sheet, sprinkle with remaining 1 1/2 cups cheddar, and bake until cheese is bubbly, about 10 minutes. Serve.

COOK'S COUNTRY

## BROILED PAPRIKA CHICKEN SERVES 4

Broilers vary in heat output, so cooking times can vary dramatically. When you are broiling chicken, it is best to use an instant-read thermometer or cut into the thickest part of the breast to check for doneness.

- 2 tablespoons unsalted butter, softened
- 3 garlic cloves, minced
- 1 tablespoon paprika
- Salt and pepper
- 4 bone-in, skin-on split chicken breasts (about 3 pounds)

**1.** Adjust one oven rack to lowest position (rack should be 13 inches away from broiler element) and second oven rack to highest position (about 5 inches away from broiler element) and heat broiler. Line bottom of broiler pan with foil and fit with slotted broiler-pan top.

**2.** Mash butter, garlic, 2 teaspoons paprika, 1/4 teaspoon salt, and 1/4 teaspoon pepper together in small bowl to form paste. Using fingers, carefully loosen skin from meat. Spoon about 2 teaspoons of butter mixture under skin of each breast, then work butter evenly under skin. Rub both sides of chicken breasts with remaining 1 teaspoon paprika, 1/2 teaspoon salt, and 1/4 teaspoon pepper. Place chicken skin side down on broiler-pan top.

**3.** Broil on lower rack until just beginning to brown, 12 to 16 minutes. Turn chicken skin side up and continue to broil on lower rack until skin is slightly crisp and thickest part of meat registers 160 degrees on instant-read thermometer, 10 to 16 minutes. Move pan to upper rack and broil until skin is spotty brown and crisp, about 1 minute. Serve.

COOK'S COUNTRY

## SKILLET CHICKEN AND POTATOES

SERVES 4

If you prefer, substitute fresh thyme or oregano for the sage.

- 1 pound small red potatoes, halved
- 3 tablespoons olive oil
- 1/4 cup all-purpose flour
- 4 boneless, skinless chicken cutlets (6 to 7 ounces each), trimmed
- Salt and pepper
- 2 tablespoons unsalted butter
- 3/4 cup low-sodium chicken broth
- 1 tablespoon chopped fresh sage
- 2 tablespoons lemon juice

**1.** Toss potatoes and 1 tablespoon oil together in microwave-safe bowl. Cover with plastic wrap and microwave on high power until tender, 4 to 5 minutes, tossing potatoes halfway through cooking.

**2.** Place flour in shallow dish. Season chicken with salt and pepper, dredge in flour, and shake to remove excess. Melt 1 tablespoon butter with remaining 2 tablespoons oil in large skillet over medium-high heat. When foam subsides, cook chicken until browned on both sides, 3 to 5 minutes per side. Transfer to plate, leaving fat in skillet, and cover chicken with foil.

**3.** Reduce heat to medium, add potatoes, cut side down, and cook until browned, 4 to 5 minutes. Transfer to platter. Add broth, sage, and lemon juice and, using wooden spoon, scrape browned bits from skillet. Return chicken and accumulated juices to pan and simmer until sauce is slightly thickened and chicken is cooked through, about 5 minutes. Transfer chicken to platter with potatoes. Whisk remaining tablespoon butter into sauce, season with salt and pepper, and pour sauce over chicken and potatoes. Serve.

COOK'S COUNTRY

**30-Minute Supper**



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**30-Minute Supper**



**CALIFORNIA CHICKEN BURRITOS**

**Quick Cooking**



**BROILED PAPRIKA CHICKEN**

**30-Minute Supper**



**SKILLET CHICKEN AND POTATOES**