# Chicken

- Stuffed Chicken Marsala
- Tex-Mex Chicken Pot Pie
- French Onion Chicken
- Grilled Greek Chicken

# Stuffed Chicken Marsala

**Ingredients**

Cheese Stuffing

- 1/2 cup smoked shredded cheese (provolone or gouda)
- 8 oz pkg mozzarella cheese, shredded
- 1/4 cup Parmesan cheese, grated
- 1/2 cup breadcrumbs
- 1 tsp fresh garlic, minced
- 1/4 tsp red pepper flakes
- 2 Tbsp sun-dried tomato flakes (drain first if in oil)
- 1/3 cup green onions, thinly sliced
- 3/4 cup sour cream
- 1/2 tsp salt
- 1/2 tsp black pepper

Sauce

- 1 small onion, cut in half and thinly sliced lengthwise
- 24 fl oz Marsala wine
- 8 fl oz heavy cream
- 2 small containers button mushrooms, thinly sliced (6 cups)
- Salt and pepper to taste

2 lbs skinless, boneless chicken breasts, 4 fl oz olive oil, 2 cups all-purpose flour

**Instructions**

- Preheat oven to 350F
- Combine cheese stuffing ingredients
- Butterfly chicken breasts, pound until 1/4 - 1/2 inch thick
- Place cheese stuffing in chicken and fold other lobe of breast over. Do not have to seal
- Heat olive oil in pan
- Place flour in shallow dish, season with salt and pepper
- Dredge chicken in flour
- Saute breasts in oil until each side is golden brown
- Remove from pan and place in baking dish
- Bake chicken 20 minutes
- Add onions to saute pan and stir to loosen drippings
- After 2 minutes, add mushrooms and saute
- Deglaze pan with Marsala wine

- Heat wine to simmer and add heavy cream
- Simmer on low until reduced by half
- Serve with noodles

# Tex-Mex Chicken Pot Pie

**Ingredients**

- 4 Tbsp butter
- 2 jalapeno peppers, stemmed, seeded, and diced
- 2 poblano peppers, stemmed, seeded, and diced
- 2 corncobs, kernels removed. Or frozen corn
- 1 large yellow onion, diced
- Salt and pepper
- 1/4 cup all-purpose flour
- 2 cups chicken broth
- 1 cup heavy cream
- 2 canned chipotle peppers, chopped
- 3 cups shredded chicken
- 2 refrigerated store-bought pie crusts
- 1 large egg, beaten
- 1/2 cup grated pepper jack cheese

**Instructions**

- Preheat oven to 400F
- Melt the butter in a 10 inch skillet over medium heat. Add the jalapeno and poblano peppers, corn and onion. Season with a pinch of salt and pepper. Cook to soften the vegetables, 2-3 minutes.
- Sprinkle the flour over the vegetables and stir until the flour has coated the vegetables, a minute or two (avoid letting the flour stick to the bottom of the skillet). Stirring constantly, slowly add the chicken broth. Stir in the cream and chipotle peppers. Allow the sauce to come to a boil and thicken, 2-3 minutes. Remove from the heat, then taste and adjust the seasoning. Add the chicken and stir to combine.
- Roll out the pie crust on a lightly floured surface to an 11 inch circle, large enough to hang over the skillet. Carefully lay the crust over the skillet, pressing gently into the side to seal. Brush the top with the beaten egg and sprinkle over the pepper jack cheese. Cut 2 or 3 small slits in the top and bake until the crust is golden, about 30 minutes. Cool slightly before serving, 10 minutes or so.

# French Onion Chicken

**Ingredients**

- 2 lbs Vidalia onions, sliced
- 2 lbs boneless, skinless chicken breasts or thighs
- 2 cups beef broth
- 1 cup swiss cheese, grated
- 1/3 extra-virgin olive oil, divided
- 2 TBSP all-purpose flour
- 2 tsp balsamic vinegar
- 1/2 tsp dried thyme
- 1/2 tsp dried sage
- Kosher salt and freshly ground pepper to taste

**Instructions**

- Preheat oven to 350º F.
- Heat 2 tablespoons olive oil in a large, oven-proof pan or skillet over medium heat. Add onions, season with salt and cook, stirring occasionally, for 15-20 minutes, or until softened and caramelized.
- Add balsamic vinegar and cook for another 3-5 minutes or until darkened, but not burned.
- Remove onions from heat and transfer to a medium bowl.
- Heat remaining olive oil in skillet and raise heat to medium-high.
- Season chicken breasts with salt, pepper, thyme and sage, then place in skillet and sear on both sides until golden brown. Remove chicken from heat and set aside.
- Pour beef broth into skillet and bring mixture to a boil, scraping up stuck bits from the bottom of pan.
- Return heat to medium-low and whisk in flour, stirring until smooth. Cook for 5-7 minutes, or until mixture has thickened. Taste and adjust seasoning, if necessary.
- Return chicken and onions to pan, stir together with beef gravy, then top with grated swiss cheese.
- Transfer skillet to oven and cook until cheese is melted and bubbly, and chicken is cooked through.
- Remove from oven and serve hot. Enjoy!

# Grilled Greek Chicken

1-1.5 lbs chicken thighs
8 cloves minced garlic
1 tbsp dried oregano
1 tbsp marjoram (if you are missing oregano or marjoram, just do 2 tbsp of one of them)
1 tbsp kosher salt
1 tsp ground black pepper
1/2 cup lemon juice
1 tbsp white vinegar
1/4 cup olive oil

1. Marinate chicken for approx 8 hours
2. Grill