



Honey-Glazed Chicken Bake

IN A GALLON-SIZED ZIP-LOCK BAGGIE, COMBINE:

1/2 cup flour

1/2 teaspoon garlic powder

salt and pepper

PLACE IN BAG:

3-pound chicken, cut into pieces OR 3 pounds chicken breasts, cut into serving sizes

TOSS UNTIL EACH PIECE IS WELL-COATED

IN A 9" X 13" CASSEROLE DISH, MELT:

2 Tablespoons butter

ARRANGE CHICKEN IN DISH AND BAKE 30 MINUTES AT 350°

IN A SEPARATE SAUCEPAN OVER MEDIUM HEAT, MELT:

1/4 cup honey

3 Tablespoons butter

3 Tablespoons lemon juice

2 Tablespoons soy sauce

1/2 teaspoon ground ginger

TURN THE CHICKEN OVER AND POUR THE SAUCE ON TOP. CONTINUE BAKING 10 MORE MINUTES, OR UNTIL JUICES RUN CLEAR. FINGER-LICKIN', LIP-SMACKIN' GOOD!



Creamy Chicken & Biscuit Bake

30 MINUTE SUPPER

- 1 Rotisserie chicken, skinned, meat shredded into bite sizes, about 3 cups
- 2 (5.2 ounce) Boursin cheese, crumbled
- 1 ¼ cups heavy cream
- 1 ¼ cups low-sodium chicken broth
- salt and pepper to taste
- 4 scallions or green onions, sliced thin
- 1 cup of thawed, frozen peas
- 2 cups flour
- 2 tsp. baking powder
- 1 cup shredded sharp cheddar cheese (may use medium cheddar)

1. Adjust oven rack to middle position and heat oven to 450 degrees. Heat chicken, Boursin, ¼ cup cream, ¾ broth, ½ tsp. salt, 1 tsp pepper, scallions, and peas in a large pot over medium heat, stirring often, until cheese is melted and mixture is heated through, about 5 minutes. Transfer to greased 9x13 baking dish.
2. In a separate bowl, combine flour, baking powder, cheddar, remaining cream, remaining broth, 1 tsp. salt and ½ tsp pepper. Space heaping Tablespoons of batter onto chicken mixture.
3. Bake until biscuits are golden brown and filling is bubbling. About 20 minutes.