



Easy Chicken Piccata

PERDUE® CHICKEN

- ❑ 4 PERDUE® FRESH CUTS™ Thin Sliced Chicken Breasts

PRODUCE

- ❑ 2 lemons
- ❑ 4 tbsp. chopped parsley

MISCELLANEOUS

- ❑ 2 tbsp. olive oil
- ❑ ½ tsp salt
- ❑ ¼ tsp black pepper
- ❑ ½ cup all-purpose flour
- ❑ 1 cup white wine
- ❑ ½ cup chicken stock
- ❑ 2 tbsp. brined capers
- ❑ 2 tbsp. unsalted butter

Buttermilk Fried Chicken

PERDUE® CHICKEN

- ❑ 1 PERDUE® Fresh Whole Chicken

MISCELLANEOUS

- ❑ 2 cups buttermilk
- ❑ 3 cups all-purpose flour
- ❑ 1 tbsp. baking powder
- ❑ 1 tbsp. salt
- ❑ 2 tsp garlic powder
- ❑ 1 tsp black pepper
- ❑ Vegetable oil for frying

Baked Chicken Parmesan

PERDUE® CHICKEN

- ❑ 4 PERDUE® FRESH CUTS™ Thin Sliced Chicken Breasts

PRODUCE

- ❑ 2 garlic cloves
- ❑ 2 tbsp. fresh basil
- ❑ 2 tsp fresh oregano
- ❑ 2 egg whites
- ❑ 1 tbsp. fresh parsley

MISCELLANEOUS

- ❑ 2 tbsp. olive oil
- ❑ 1 can whole tomatoes (15-ounce)
- ❑ 1 tsp sugar
- ❑ 1 cup whole-grain salted crackers, pulsed in a food processor until fine
- ❑ ¼ cup grated Parmesan
- ❑ 8 oz. fresh mozzarella
- ❑ Cooked pasta for serving

Slow Cooker Chicken Noodle Soup

PERDUE® CHICKEN

- ❑ 2 PERDUE® Split Chicken Breasts

PRODUCE

- ❑ 4 carrots
- ❑ 4 celery stalks
- ❑ 1 onion
- ❑ 1 bay leaf
- ❑ chopped parsley

MISCELLANEOUS

- ❑ 1 tbsp. olive oil
- ❑ 1 ½ tsp salt
- ❑ ½ tsp dried thyme
- ❑ ½ tsp black pepper
- ❑ 6 oz. egg noodles
- ❑ 1 tsp chicken bouillon

Easy Sweet and Sour Chicken

PERDUE® CHICKEN

- ❑ 2 PERDUE® FIT & EASY® Boneless, Skinless Chicken Breasts

PRODUCE

- ❑ 1-inch ginger
- ❑ 1 tbsp. chopped chives
- ❑ Steamed broccoli

MISCELLANEOUS

- ❑ 1 tbsp. Shaoxing rice wine
- ❑ ½ cup red wine vinegar
- ❑ ½ cup fresh orange juice
- ❑ 4 tbsp. honey
- ❑ 2 tbsp. soy sauce
- ❑ 2 tsp chili-garlic sauce
- ❑ 2-3 tbsp. coconut or peanut oil
- ❑ 1/3 cup plus 1 tablespoon cornstarch
- ❑ 1 tbsp. toasted sesame seeds
- ❑ Cooked brown rice

Chicken Cordon Bleu

PERDUE® CHICKEN

- ❑ 4 PERDUE® SIMPLY SMART® Lightly Breaded Chicken Chunks

MISCELLANEOUS

- ❑ 4 thin slices of smoked ham
- ❑ 4 Gruyere or Swiss cheese

Skillet Chicken Cacciatore

PERDUE® CHICKEN

- ❑ 1 pkg PERDUE® FRESH CUTS™ Thin Sliced Chicken Breasts

PRODUCE

- ❑ 1 large green bell pepper
- ❑ 1 medium onion

MISCELLANEOUS

- ❑ ½ cup all purpose flour
- ❑ ½ tsp salt
- ❑ ¼ tsp black pepper
- ❑ 2 tbsp. olive oil
- ❑ 1 can diced tomatoes with garlic, basil and oregano