

Chicken Recipes

Hannie's Kitchen



Smashwords Edition

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Table of Contents

[Abbreviations](#)

[Conversions](#)

[Honey Baked Chicken](#)

[Baked Honey Sesame Chicken](#)

[Asiago Mushroom Chicken](#)

[Parmesan Crusted Chicken](#)

[Maple Mustard Chicken](#)

[Italian Chicken](#)

[Chicken Bacon Casserole](#)

[Glazed Shredded Chicken](#)

[Cheesy Chicken Rolls](#)

[Baked Potato Chicken Casserole](#)

[Shredded BBQ Chicken](#)

[Stuffed Italian Chicken](#)

[Garlic Parmesan Chicken](#)

[Spicy Fried Chicken](#)

[Barbeque Chicken Legs](#)

[Free Gift](#)

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Abbreviations

oz = ounce

fl oz = fluid ounce

tsp = teaspoon

tbsp = tablespoon

ml = milliliter

c = cup

pt = pint

qt = quart

gal = gallon

L = liter

Conversions

$\frac{1}{2}$ fl oz = 3 tsp = 1 tbsp = 15 ml

1 fl oz = 2 tbsp = $\frac{1}{8}$ c = 30 ml

2 fl oz = 4 tbsp = $\frac{1}{4}$ c = 60 ml

4 fl oz = 8 tbsp = $\frac{1}{2}$ c = 118 ml

8 fl oz = 16 tbsp = 1 c = 236 ml

16 fl oz = 1 pt = $\frac{1}{2}$ qt = 2 c = 473 ml

128 fl oz = 8 pt = 4 qt = 1 gal = 3.78 L

Honey Baked Chicken

Servings: 4-6

What you need:

4 boneless, skinless chicken breasts

1/3 cup butter, melted

1/3 cup honey

2 tbsp creole mustard

1/4 tsp salt

What to do:

1. Preheat your oven to 350 degrees F.
2. Place the chicken breasts in a shallow baking pan.
3. In a small bowl, combine the melted butter, honey, mustard, and salt.
4. Pour this mixture over the chicken.
5. Bake for 1 hour or to a minimal internal temperature of 165 degrees F. Baste every 15 minutes while baking.

Baked Honey Sesame Chicken

Servings: 6

What you need:

4 boneless, skinless chicken breasts

1 cup cornstarch

3 eggs

Salt and pepper, to taste

1/4 cup vegetable oil

3/4 cup honey

3/4 cup soy sauce

1/2 cup ketchup

1/2 cup brown sugar

1/2 cup rice wine vinegar

1 tsp sesame oil

1 tsp minced garlic

1 tbsp cornstarch

Sesame seeds, for garnish

What to do:

1. Preheat your oven to 325 degrees F.
2. Cut the chicken breasts into bite sized pieces and season them with salt and pepper.
3. Place the corn starch in a medium sized bowl.
4. Crack the eggs into a separate bowl and slightly beat them.
5. Dip the chicken into the cornstarch then into the eggs.
6. In a large skillet over medium-high heat, heat the vegetable oil and cook the chicken until browned.

7. Place the browned chicken into a 9x13 baking dish.
8. In a mixing bowl, whisk together the honey, soy sauce, ketchup, brown sugar, rice wine vinegar, sesame oil, garlic, and 1 tbsp cornstarch.
9. Pour this mixture over the chicken.
10. Bake for 45 minutes, stirring every 15 minutes.

Asiago Mushroom Chicken

Servings: 4

What you need:

2 large boneless, skinless chicken breasts

2 cups mushrooms, chopped

1 clove garlic, minced

3 sprigs fresh thyme

1 1/2 cups dry white wine

1/2 cup flour

2 tsp Cajun seasoning

2 tbsp butter

2 tbsp olive oil, divided

1/2 cup heavy cream

1/2 cup shredded asiago cheese

1/2 tsp salt

1/4 tsp pepper

What to do:

1. Pound the chicken breasts between two sheets of wax or parchment paper until they are evenly about 1/4-inch thick.
2. Cut each breast in half.
3. Heat the butter and 1 tbsp of olive oil in a large skillet over medium heat.
4. In a shallow bowl, mix together the flour and Cajun seasoning.
5. Dredge the chicken in the flour mixture and add it to the hot skillet. Cook until golden on each side then remove from the pan.
6. Add the rest of the olive oil to the hot skillet and saute the mushrooms and garlic until the mushrooms begin to brown.

7. Add the white wine to the skillet, scraping the sides and bottom with a wooden spoon.
8. Add the sprigs of thyme to the skillet.
9. Add the chicken back to the skillet and bring the mixture to a boil, reduce heat, then let simmer for 15 minutes.
10. Add the cream to the skillet and let it heat for about 3-4 minutes.
11. Add the asiago cheese and let it melt.
12. Cook the mixture for about 10 minutes until the sauce is thick.
13. Serve over pasta.

Parmesan Crusted Chicken

Servings: 4-6

What you need:

4 boneless, skinless chicken breasts

1/2 cup olive oil

1/2 cup ranch dressing

3 tbsp Worcestershire sauce

1 tsp white vinegar

1 tsp lemon juice

2 cloves garlic

1/2 tsp black pepper

1/4 cup ranch dressing

1/4 cup shredded parmesan cheese

1/2 cup panko breadcrumbs

1 tsp garlic powder

1/3 cup shredded parmesan cheese

2 tbsp melted butter

Provolone cheese slices

What to do:

1. Place the chicken into a large zip lock bag.
2. In a small bowl, mix together the olive oil, 1/2 cup ranch dressing, Worcestershire sauce, vinegar, lemon juice, garlic, and pepper.
3. Pour this mixture into the bag with the chicken.
4. Place the bag in the refrigerator and leave it there for at least 1 hour.
5. Preheat your oven to 350 degrees F.

6. Spray a large baking sheet with nonstick spray.
7. Place the marinated chicken on the baking sheet and bake for 15-20 minutes or until the internal temperature of the chicken is at least 165 degrees F.
8. While the chicken is baking, mix together 1/4 cup ranch dressing and 1/4 cup parmesan cheese in a small bowl. This makes the sauce mixture.
9. In a separate bowl, mix together the panko crumbs, garlic powder, 1/3 cup parmesan cheese, and 2 tbsp melted butter. This is the crumb mixture.
10. After the chicken is finished baking, remove it from the oven and brush the sauce mixture on both sides of each breast.
11. Lay a slice of provolone cheese over each breast then spoon the crumb mixture on top of the cheese.
12. Place back in the oven, under the broiler, for 1-2 minutes or until the cheese is melted and the crumb mixture is browned. Be careful not to burn it!

Maple Mustard Chicken

Servings: 4-6

What you need:

4 boneless, skinless chicken breasts

1/2 cup Dijon mustard

1/4 cup maple syrup

1 tbsp red wine vinegar

Salt and pepper, to taste

What to do:

1. Preheat your oven to 425 degrees F.
2. In a medium sized bowl, mix together the mustard, syrup, and vinegar.
3. Place the chicken into a 9x13 baking dish and season with salt and pepper.
4. Pour the mustard mixture over the chicken.
5. Bake for 30-40 minutes or until the internal temperature of the chicken reaches 165 degrees F.

Italian Chicken

Servings: 4-6

What you need:

4 boneless, skinless chicken breasts

1 packet dry Italian dressing mix

1/2 cup packed brown sugar

What to do:

1. Preheat your oven to 350 degrees and line a 9x13 baking dish with aluminum foil.
2. In a small bowl, mix together the Italian dressing mix and the brown sugar.
3. Place the chicken breasts between two sheets of wax or parchment paper and pound them until they are thin.
4. Cut each chicken breast in half.
5. Dip each piece of chicken into the Italian dressing/sugar mixture and coat well.
6. Place the chicken into the baking pan.
7. Sprinkle any remaining seasoning mixture onto the chicken.
8. Bake for 20-30 minutes or until the internal temp is 165 degrees F. Flip the chicken over after about 15 minutes.
9. Broil the chicken on each side for 1-2 minutes before removing from the oven.

Chicken Bacon Casserole

Servings: 8

What you need:

4 medium russet potatoes
1 10.75-oz can of cheddar cheese soup
1 1/4 cup milk
10 slices bacon
4 boneless, skinless chicken breasts
2 cups shredded cheddar cheese
Salt and pepper, to taste

What to do:

1. In a medium bowl, whisk together the cheese soup and milk. Reserve 1 cup of this mixture.
2. Wash and peel the potatoes. Cut them into very thin slices, about 1/4 inch thick.
3. Spray the bottom of a 9x13 dish with nonstick spray and preheat your oven to 350 degrees.
4. Spoon 1/4 of the cheese mixture into the bottom of your dish and place a layer of potatoes over the cheese mixture. Salt and pepper the potatoes. Repeat these layers two more times.
5. Cover the dish with foil and bake for 30 minutes.
6. While the potatoes are baking, chop up the bacon and fry it in a skillet over medium heat until crispy. Remove from the skillet and set it aside.
7. Cut each chicken breast into thirds.
8. Sauté the chicken in the hot bacon grease over medium-high heat until lightly browned on each side.
9. Remove the dish from the oven and put the chicken on top of the potatoes.
10. Pour the reserved cheese soup on top of the chicken.
11. Cover tightly again and bake for another 30 minutes.
12. Remove the dish from the oven and sprinkle cheese evenly over the chicken and top with bacon pieces.

13. Cook, uncovered, for 10 minutes or until cheese is bubbly.

Glazed Shredded Chicken

Servings: 4-6

What you need:

4 boneless, skinless chicken breasts
1 cup packed brown sugar
2/3 cup apple cider vinegar
1/3 cup sprite
3 tbsp minced garlic
2 tbsp soy sauce
2 tsp black pepper
2 tbsp corn starch
2 tbsp water
2 tsp red pepper flakes

What to do:

1. Spray your slow cooker with non-stick spray or insert a liner.
2. Place the chicken breasts inside the slow cooker.
3. In a small bowl, whisk together the brown sugar, vinegar, sprite, garlic, soy sauce, and pepper.
4. Pour this mixture over the chicken.
5. Cook on low for 6-8 hours or high for 4 hours.
6. Take the chicken out of the slow cooker and set it aside.
7. Pour the sauce from the slow cooker into a saucepan and heat it on the stove over medium-high heat.
8. Mix together the cornstarch and water.
9. Whisk the cornstarch mixture into the sauce mixture and bring it to a boil. Boil for 2-3 minutes or until it begins to thicken.
10. Shred the chicken with 2 forks and put it back in the slow cooker.

11. Pour the sauce over the shredded chicken and stir to combine.
12. Sprinkle red pepper flakes over chicken before serving.

Cheesy Chicken Rolls

Servings: 6

What you need:

- 1 package refrigerated crescent rolls
- 2 cups chopped cooked chicken
- 2 cups shredded cheddar cheese
- 1 10.75-oz can of cream of chicken soup
- 1 cup of milk

What to do:

1. Preheat your oven to 350 degrees F and spray a baking dish with non-stick spray.
2. Separate the crescent rolls and unroll them onto a clean surface.
3. In a medium bowl, mix together the cream of chicken soup and milk.
4. Place a spoonful of chicken and a spoonful of cheese on the large part of each crescent roll.
5. Roll each crescent roll up and pinch the seal together.
6. Place each roll in the prepared baking dish.
7. Pour the soup mixture over the rolls.
8. Bake for 30 minutes.

Baked Potato Chicken Casserole

Servings: 4-6

What you need:

4 medium russet potatoes, scrubbed and diced

4 boneless, skinless chicken breasts, diced

4 slices of bacon, cooked and crumbled

1 1/2 cups shredded cheese

4 green onions, chopped

Salt and pepper, to taste

1/2 cup heavy cream

2 tbsp butter

What to do:

1. Preheat your oven to 350 degrees F and grease a square baking dish.
2. Spread half of the diced potatoes into the bottom of the dish.
3. Place the diced chicken breasts in an even layer on top of the potatoes.
4. Season the chicken with salt and pepper.
5. Sprinkle half of the bacon crumbles, half of the green onions, and 1/2 cup of shredded cheese on top of the chicken.
6. Spread the other half of the diced potatoes on top.
7. Top the potatoes with the remaining bacon, 1/2 cup cheese, green onions, and salt and pepper.
8. Pour heavy cream over the top of the casserole and dot it with butter.
9. Cover with foil and bake for 1 hour.
10. Uncover and bake for another 30 minutes.
11. Ten minutes before time is up, sprinkle the rest of the cheese on top.

Shredded BBQ Chicken

Servings: 6

What you need:

3 skinless, boneless chicken breasts, cut in half

1 12-oz bottle of barbeque sauce

1/2 cup Italian dressing

1/4 cup brown sugar

2 tbsp Worcestershire sauce

What to do:

1. Place the chicken in your slow cooker.
2. In a medium bowl, whisk together the barbeque sauce, Italian dressing, brown sugar, and Worcestershire sauce.
3. Pour this mixture over the chicken.
4. Cook for 6-8 hours on low or 4 hours on high.
5. Shred the chicken with two forks.

Stuffed Italian Chicken

Servings: 4

What you need:

4 skinless, boneless chicken breasts
8 oz fresh mozzarella cheese, sliced into 8 slices
1 12 oz jar of roasted red peppers, sliced into 1-inch pieces
1 bunch of whole leaf basil
1/4 cup freshly grated parmesan cheese
1 tbsp Italian seasoning
Salt and pepper, to taste

What to do:

1. Preheat your oven to 400 degrees F and grease a 9x13 baking dish with non-stick spray.
2. Lay a chicken breast on your cutting board and cut a deep pocket into it. Repeat with all of the breasts.
3. Stuff each breast with 1 slice of red pepper, 1 slice of mozzarella cheese, and 1/4 of the basil. Tuck it all in really well. Use a toothpick to close it up real well if you want.
4. Sprinkle the tops of the chicken breasts with Italian seasoning.
5. Bake for 40 minutes.
6. Remove the dish from the oven and top the chicken with the remaining mozzarella slices and sprinkle on the parmesan cheese.
7. Broil until the cheese is browned and bubbly, 3-4 minutes. Watch carefully!

Garlic Parmesan Chicken

Servings: 6

What you need:

- 2 tbsp olive oil
- 2 cloves garlic, minced
- 1 cup bread crumbs
- 1 cup grated parmesan cheese
- 1 tsp dried basil
- Salt and pepper, to taste
- 3 skinless, boneless chicken breasts, cut in half

What to do:

1. Preheat your oven to 350 degrees F and grease a 9x13 dish with non-stick spray.
2. In a small bowl, whisk together the olive oil and garlic.
3. In a shallow dish, stir together the bread crumbs, parmesan cheese, basil, and black pepper.
4. Season each chicken breast with salt and pepper.
5. Brush each breast with the oil mixture then dip into the bread crumb mixture.
6. Place the coated chicken breasts into the prepared pan and sprinkle any remaining bread crumbs on top.
7. Bake for 30-40 minutes or until the internal temp of the chicken is 165 degrees F.

Spicy Fried Chicken

Servings: 6-8

What you need:

1 chicken, cut into pieces
1 quart buttermilk
3 eggs
1/3 cup water
1 cup hot sauce
4 cups flour
2 tsp pepper
2 tsp paprika
3 tsp cayenne pepper
Salt and pepper, to taste
Peanut oil, for frying

What to do:

1. Place the cut-up chicken in a large bowl and pour the buttermilk over it. Cover and place in the refrigerator for 1-8 hours. The longer the better but it will still be good if you don't have much time.
2. In a large bowl, whisk together the eggs, water, and hot sauce.
3. In a gallon zip-lock bag, mix the flour, pepper, paprika, and cayenne pepper.
4. Remove the chicken from the buttermilk and sprinkle it with salt and pepper.
5. Place all of the chicken pieces into the zip lock bag with the flour mixture and shake until all pieces are coated.
6. Remove chicken, one piece at a time, shaking off the excess flour.
7. Dip each piece of chicken into the egg mixture, then return each piece to the flour mixture.
8. After all the pieces are back in the flour bag, shake it up really well a second time until the chicken is coated again.

9. Heat peanut oil in a deep pan or deep fryer to 350 degrees F.
10. Working in batches, drop each piece of covered chicken into the hot oil.
11. Fry for 15-20 minutes each, turning occasionally if you aren't using a deep fryer.

Barbeque Chicken Legs

Servings: 4-6

What you need:

3 lbs chicken legs

2 cups barbeque sauce

Garlic powder

Cajun Seasoning

Salt and pepper

What to do:

1. Preheat your oven to 350 degrees F.
2. Pat the chicken dry with a paper towel and season well with garlic powder, Cajun seasoning, salt and pepper.
3. Place the chicken on a rack inside of a roasting pan.
4. Cover the roasting pan and bake for 45 minutes.
5. Remove the chicken from the oven and brush each piece generously with barbeque sauce.
6. Bake uncovered for 30 more minutes.
7. Increase the heat to 450 degrees and cook for another 5 minutes.

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