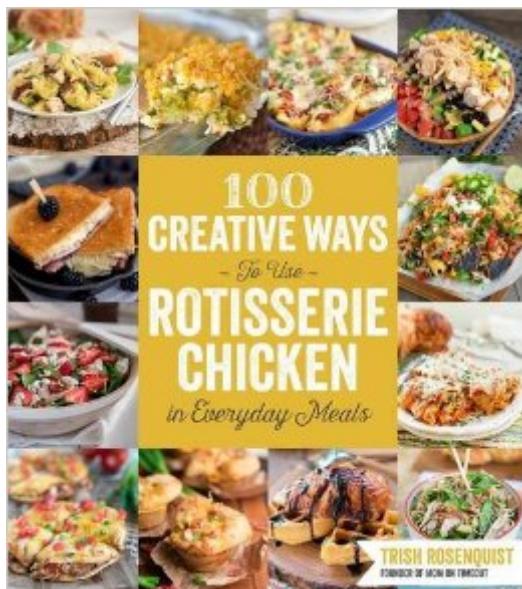


The book was found

100 Creative Ways To Use Rotisserie Chicken In Everyday Meals



Synopsis

Rotisserie Chicken Does the Work for You Weeknight dinners have never been easier. With a rotisserie chicken from your local grocery store, you can create family favorite dinners filled with savory, juicy and succulent chicken with just a few finishing touches! You're not only saving time by having someone else prepare the chicken, but you'll save money too! Seemingly complicated recipes become easy, fast and delicious. Trish offers a wide range of exciting dishes, including: Chicken Cordon Bleu Pasta Casserole, Ravioli Skillet Lasagna and Pint-Sized BBQ Chicken Pizzas. The recipes span cultures and cuisines with Chicken Madeira with Roasted Asparagus, Baked Chicken Chimichangas and Chinese Chicken Salad. The recipes are divided into chapters that fit your lifestyle - 5 Ingredients or Less for when you don't want to fuss over shopping; 20-Minute Dinners when you need something fast; and Slow Cooker Creations when you want to come home to a meal that's ready, taking full advantage of the deliciously savory flavor of rotisserie chicken.

Book Information

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Customer Reviews

This, at first glance, is not for a foodie or a healthy food fan. But first glances can be deceiving. In this case, there are actually recipes that run the full gamut of "I'd never allow that in my house" to "wow, that sounds elegant and healthy". But then, I am reading this cookbook from the perspective of a single senior not a busy mother with young children. One of the strengths of the book is the number of recipes which can easily be scaled up or down to match the ingredients on hand and the number of mouths to feed. For example, the Tzatziki Chicken Salad Pita Pockets can easily be done as written, or using mini pita's turned into a meze plate item, or use "leftover" salad as a salad

on a bed of greens, or make a single serving for a quick single person lunch, or quadrupled to feed the whole family. Many of the recipes share this trait. Some recipes are truly surprising such as the Blackberry Brie Grilled Cheese Sandwich. While poultry with chutney or cranberry are common, it would never have occurred to me to use a blackberry spread/preserves in a sandwich along with some herbs to accentuate the savory. And yes, Rosenquist does suggest provolone or mozzarella for non-brie fans. Outside the salad and sandwich sections, the strongest recipes are often Mexican or Mediterranean - tacos on Indian fry bread (Navajo tacos), Roasted Veggie Pesto Tart, Baked Chipotle Chicken and Black Bean Flautas - but a few venture into Asian flavors - Thai Chicken Flatbread Pizza. And as any ingredient based cookbook should it encourages the use of the whole chicken with a slow cooker chicken broth recipe and a drippings based gravy recipe. All in all the recipes are good reminders of how versatile chicken, including leftover chicken, can be. It also reminds one how little it takes to make chicken distinctively different enough to be served frequently without becoming same-old, same-old ...

This book is so creative! I bought it because we eat a LOT of chicken and I needed more ways to make it. There is something for everyone in this book - every kind of cuisine and meal you could ever think of. The recipes are easy to make and easy to understand, and the photographs make the dishes jump off the pages! Cheater tip - if you have leftover chicken (even if it's not rotisserie) you can use it in these recipes! I used some leftover plain shredded chicken breasts in the mashed potato casserole and it was delicious. My daughter, who hates mashed potatoes and will never even try them, licked her plate clean!

BEST COOKBOOK EVER TO OWN!!! Even if you don't need a recipe for all of the items in here, it's all about the IDEAS!!!! I've made so much stuff from this book either following the recipe precisely or just getting the idea and then taking off from there. The recipes are easy to follow, simple ingredients. This is for a beginner cook as well as an advanced - because there are just some nights when a gourmet meal is not in the cards.

Great little recipe book! So many idea's and ways to use the rotisserie chicken you purchase at the store besides just slicing it up and eating it the way it came. I look forward to trying so many of them. Pictures and recipe's are presented in a easy and inviting way.

As a busy parent, I need recipes that I can make in a matter of minutes . . . or else I resort to the

drive-thru window of a fast-food place. These recipes are quick and easy, but still taste amazing. My kids have loved them all so far and I am excited to try more. The Baked Chimichangas are a family favorite!

Versatile, interesting and delicious. Who knew you could do so much with a deli chicken. Great book to have on hand. Some recipes seemed like an awful lot of work - which seemed counter to the convenience of the idea. Recommended.

Great cookbook for anyone looking for more ways to use chicken. Even though its focus is on rotisserie, you could easily sub in roasted or baked in many of these meals. Just use your best judgement. Every recipe is easy to follow, using mostly pantry ingredients, and is accompanied by a gorgeous photo. I've already made the Spinach Artichoke French Bread Pizza, Broccoli and Rice Casserole, and French Spaghetti - all wonderful. Winner winner, chicken dinner!

We've had this book for just a few weeks and we've already made four dinners from it. ALL WINNERS!! Very easy meals that are totally packed with flavor. This is a must buy for anyone, especially those in a dinner rut!

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