

Pistachio Chicken Salad Wraps

Active Time: 15 minutes Total Time: 15 minutes

2 cups prepared chopped or shredded *Magic Chicken*, thawed, if frozen
1 cup halved red seedless grapes
3 green onions, sliced
1 rib celery, chopped
3-4 tablespoons mayonnaise or light mayonnaise
1 teaspoon **Magic Chicken™ Original Seasoning Blend**
1 teaspoon Dijon mustard
¼ cup shelled pistachios
4 burrito-style flour tortillas

1. In medium bowl, combine first 7 ingredients. Toss to combine. Stir in pistachios.
2. Divide among tortillas. Roll up burrito-style. Cut in half.

Makes 4 servings.

NUTRITION PER SERVING:

Calories: 390 Fat: 20g Sodium: 1,120mg Carbs: 28g Fiber: 1g Sugar: 5g Protein: 23g

Chicken & Broccoli Stuffed Peppers

Active Time: 15 minutes Total Time: 1 hour

3 large red, green and/or yellow bell peppers
½ (8 ounce) package cream cheese
2 cups prepared chopped or shredded *Magic Chicken*, thawed, if frozen
1½ cups frozen chopped broccoli
1 cup shredded Cheddar cheese
1 tablespoon **Magic Chicken™ Original Seasoning Blend**
2 tablespoons butter, melted
1 cup plain Panko bread crumbs

1. Preheat oven to 375°F. Cut peppers in half lengthwise; remove seeds and membranes. Place peppers in a 13x9-inch baking dish; set aside.
2. In a large microwave-safe bowl, microwave cream cheese on HIGH 45 seconds or until melted. Stir in chicken, broccoli, Cheddar cheese and **Magic Chicken Original Seasoning Blend**.
3. Divide chicken mixture among pepper halves. Carefully add ½ cup hot water to bottom of baking dish. Cover with aluminum foil and bake 30 minutes. Meanwhile, in small bowl, combine melted butter and bread crumbs; toss to coat well.
4. Remove foil from peppers. Sprinkle peppers with buttered bread crumbs. Continue baking 15 minutes or until golden brown and bubbly.

Makes 6 servings.

NUTRITION PER SERVING:

Calories: 300 Fat: 18g Sodium: 810mg Carbs: 15g Fiber: 2g Sugar: 3g Protein: 20g

Find these recipes and more at tastefullysimple.com.

© 2018 Tastefully Simple, Inc. | 866.448.6446 | tastefullysimple.com | Item: 779002



tastefullysimple®
simple. delicious. fun.™

magic chicken™
recipes original

Chicken & Artichoke Flatbread Pizza

Magic Chicken

Active Time: 10 minutes Total Time: 5-7 hours

4 pounds boneless skinless chicken breasts and/or thighs
2 cups water or no/low sodium chicken broth
6 tablespoons (about 2 capfuls) **Magic Chicken™ Original Seasoning Blend**

1. In a 4-quart or larger slow cooker, combine all ingredients, sprinkling each layer of chicken with seasoning.
2. Cook on LOW 5-7 hours.
3. Chop or shred chicken; toss with liquid in slow cooker. Divide among 4 (1-quart) freezer bags (2 cups per bag). Freeze, if desired.

Makes 4 (2-cup) portions or 16 servings.

Serving Suggestion: Thaw prepared chicken and use for included recipes or use for casseroles, stir in any of our sauces for a pulled-chicken sandwich, top salads, the ideas are endless.

Electric Pressure Cooker Directions: Prepare step 1 in 6-quart or larger electric pressure cooker. Cook 15 minutes on pressure cooker setting. Let stand 10 minutes before releasing pressure. Continue with step 3.

**Always follow manufacturers directions for proper use for your specific electric pressure cooker.*

NUTRITION PER SERVING:

Calories: 100 **Fat:** 2.5g **Sodium:** 550mg **Carbs:** 0g **Fiber:** 0g **Sugar:** 0g **Protein:** 18g

*Make a batch now
for easy
dinners later.*



1 Make It
Combine chicken, water and seasoning blend. Slow cook for 5-7 hours.



2 Freeze It
Chop or shred cooked chicken, and divide into 2-cup portions for easy use.



3 Use It
Make dinner in a snap with your prepared chicken.

Chicken & Artichoke Flatbread Pizza

Active Time: 15 minutes Total Time: 20 minutes

2 flax, oat bran & whole wheat lavash bread, or other flatbread of choice
1 tablespoon olive oil
1 teaspoon **Magic Chicken™ Original Seasoning Blend**
1 cup prepared shredded *Magic Chicken*, thawed, if frozen
1 (6.5 ounce) jar marinated artichoke hearts, drained and chopped
¼ cup marinated julienne sun-dried tomatoes, drained
2 cups shredded mozzarella & provolone cheese blend

1. Preheat oven to 450°F. Brush flatbreads with oil.
2. Evenly top with remaining ingredients.
3. Place crusts on pizza stone or on a baking sheet on center oven rack. Bake 5-7 minutes or until cheese is melted and desired doneness.

Makes 4 servings.

NUTRITION PER SERVING:

Calories: 430 **Fat:** 29g **Sodium:** 1,210mg **Carbs:** 15g **Fiber:** 5g **Sugar:** 11g **Protein:** 28g

*Featured
on the cover*

Creamy Onion & Garlic Dressing

Active Time: 5 minutes Total Time: 1 hour

1 cup mayonnaise or light mayonnaise
½ cup milk
2 tablespoons **Magic Chicken™ Original Seasoning Blend**
1½ tablespoons red wine vinegar

1. In a pint-sized mason jar with lid or small storage container, combine all ingredients.
2. Tightly cover. Shake well to combine. Refrigerate 1 hour.
3. Serve over your favorite salad, or with veggies or chips as a dip.

Makes 12 (2 tablespoon) servings.

Note: Leftover dressing can be stored in the refrigerator for up to 1 week.

NUTRITION PER SERVING:

Calories: 130 **Fat:** 14g **Sodium:** 330mg **Carbs:** <1g **Fiber:** 0g **Sugar:** <1g **Protein:** 0g

*so
versatile!*

Chicken & Mushroom Risotto

Active Time: 45 minutes Total Time: 45 minutes

4 cups reduced sodium chicken broth
3 tablespoons olive oil, divided
1 (8 ounce) package sliced baby bella mushrooms
1 tablespoon **Magic Chicken™ Original Seasoning Blend**, divided
1½ cups Arborio rice or medium-grain white rice
½ cup dry sherry, dry white wine or chicken broth
½ cup grated Parmesan cheese
2 cups prepared cubed or shredded *Magic Chicken*, thawed, if frozen
½ cup frozen peas

1. In small saucepan, bring chicken broth to a simmer over medium-high heat. Reduce heat to low; keep warm.
2. In large saucepan, heat 2 tablespoons oil over medium-high heat. Add mushrooms and 1 teaspoon **Magic Chicken Original Seasoning Blend**. Cook, stirring occasionally, until mushrooms are golden brown. Remove from pan; set aside.
3. Add remaining 1 tablespoon oil to saucepan. Add rice and remaining 2 teaspoons **Magic Chicken Original Seasoning Blend**; sauté 2 minutes. Add sherry; reduce heat and simmer until liquid is absorbed.
4. Stir in ½ cup of chicken broth; simmer, stirring frequently, until liquid is absorbed. Continue simmering and stirring frequently, adding ½ cup broth after each addition is absorbed by rice until gone, about 25-30 minutes.
5. Stir in cheese until creamy. Remove from heat; stir in chicken, mushrooms and peas. Let stand until warmed through.

Makes 6 servings.

NUTRITION PER SERVING:

Calories: 410 **Fat:** 12g **Sodium:** 1,110mg **Carbs:** 48g **Fiber:** 2g **Sugar:** 2g **Protein:** 24g