

23

RECIPE  LION

# Cheap & Easy Chicken Recipes



**Discover**  
Your Inner Chef



## 23 Cheap and Easy Chicken Recipes

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### Letter from the Editors

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Dear Cooking Enthusiast:

Let's face it, there plenty of us out there who are counting pennies and budgeting our expenses. When it comes to budgeting, food is a huge part of that, especially with food prices continuing to go up. We all want to eat well, we want it to taste good, and if it's healthy that's a bonus too! That's why this latest eCookbook of *23 Cheap and Easy Chicken Recipes* will become a lifesaver for your upcoming meal planning.

This eCookbook is full of delicious and easy chicken recipes that are a breeze to make. They require mostly minimal ingredients which make them very budget friendly, plus they are perfect to make over and over. These chicken recipes are a good mix of healthy and home-style, like country oven fried chicken, chicken and cabbage, Amish chicken pot pie, chicken and rice and many more! It's time to make life just a little bit simpler with the help of this *23 Cheap and Easy Chicken Recipes eCookbook*.

For more cheap and easy chicken recipes, be sure to visit [RecipeLion.com](http://www.RecipeLion.com). While you're there, subscribe to RecipeLion's free [Quick and Easy Recipes](#) newsletter to get free recipes delivered to your inbox every week.

Enjoy these tasty recipes!

Sincerely,

*The Editors of RecipeLion*

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## Home-style Easy Chicken Recipes

### Chicken Pringlers



Are you a fan of Pringles? Well then you're going to go crazy for these Chicken Pringlers! Chicken recipes never looked so good, you'll never get enough.

**Cooking Time:** 20 min

#### ***Ingredients***

- 2 (6.38-ounce) cans of Pringles (BBQ or Honey Mustard flavor)
- 2 pounds of boneless chicken breast or chicken tenders, cut into 1 1/2
- 2 cups of skim milk or buttermilk

#### ***Instructions***

1. Preheat oven to 400 degrees F with a rack in the middle.
2. Place nuggets in milk.
3. Puree the Pringles in a food processor, and pour into a large sealable plastic bag. Place two or three nuggets at a time in the bag and shake to coat.
4. Spray a cookie sheet with cooking spray, and place the well-coated nuggets in a single layer. Bake at 400 degrees F for 20 minutes.
5. Remove and let stand, uncovered, 5 to 10 minutes to crisp.

## Country Oven-Fried Chicken

This country oven-fried chicken recipe is not only delicious, it's better for you than a lot of other country fried chicken recipes. Why? Because it's made in the oven, not deep fried. It's super moist and delicious!

**Serves:** 8

**Cooking Time:** 1 hr 5 min

### *Ingredients*

- $\frac{1}{3}$  cup butter or margarine, melted
- $\frac{1}{3}$  cup all purpose flour
- $\frac{3}{4}$  teaspoon salt
- $\frac{1}{2}$  teaspoon pepper
- $\frac{1}{4}$  teaspoon thyme leaves
- $\frac{1}{2}$  teaspoon rosemary leaves, crushed
- $\frac{1}{4}$  teaspoon paprika
- 2  $\frac{1}{2}$  to 3 pound chicken, cut into 8 pieces

### *Instructions*

1. Heat oven to 375 degrees F.
2. In roasting pan melt butter in oven (4 to 6 minutes).
3. Meanwhile, combine remaining ingredients except chicken.
4. Dip chicken in melted butter, then coat with flour mixture.
5. In same pan place chicken, skin side down.
6. Bake for 25 to 30 minutes; turn chicken over.
7. Continue baking for 30 to 35 minutes or until fork tender.

## Chicken and Rice with Gravy



This chicken recipe is quick and easy and the whole family will love it. All you need are some dry seasonings, chicken, rice and a can of soup. You can make this recipe often and it won't cost more than a few dollars per serving.

**Serves:** 3

**Preparation Time:** 15 min

**Cooking Time:** 15 min

### Ingredients

- 3 chicken pieces
- 2 tablespoons lemon juice
- 1/2 teaspoon salt
- 1 teaspoon paprika
- 1/4 teaspoon pepper
- 1 cup flour
- 3 tablespoons oil
- 1/4 teaspoon rosemary
- 2 1/2 cups water
- 1 cup long grain rice, uncooked
- 1 (10.5-ounce) can cream of mushroom soup
- 1 cup sour cream

### Instructions

1. Sprinkle chicken with lemon juice. Set aside for 15 minutes.

2. Combine flour, salt, pepper and paprika. Coat chicken with flour mixture. Heat cooker; add oil and brown chicken. Sprinkle with rosemary. Add water and rice. Cover and bring to pressure. Cook for 15 minutes.
3. Place rice and chicken on a platter to serve. Add soup and stir until smooth. Gradually stir in sour cream, mixing thoroughly. Pour gravy over chicken and rice.

## Homemade Amish Chicken Pot Pie

There is nothing easier and more comforting than this Homemade Amish Chicken Pot Pie. It's not your typical chicken pot pie recipe but I swear you'll adore this once you try it!

### ***Ingredients***

- 1 1/2 cups flour
- 1/2 onion, chopped
- 3/4 cup peas
- 3/4 cup milk
- 1 teaspoon salt
- 3 cups chicken broth (or enough to cover chicken in pot)
- 3 cups chicken breasts, cooked and cubed
- 2 carrots and celery stalks, diced
- 1/2 teaspoon parsley and pepper

### ***Instructions***

For Soup Base:

1. Use a 5 quart pot and add chicken cubes, diced carrots, celery, onions and peas.
2. Cover with chicken broth and add parsley, salt and pepper to taste.
3. Simmer on med-low heat until vegetables are tender.

For Noodles:

1. Combine egg, remaining salt, milk and flour, mix well. If dough is too sticky just add a little more flour.
2. Roll dough out on flour covered area to about 1/4" to 1/8" inch thick. Cut dough into 1 1/2" squares to make noodles.
3. Slowly put squares into the already-made soup mixture and cook for 10 minutes on medium heat until noodles are done.
4. Serve warm.

## Auntie's Favorite Roast Chicken

This is a basic roast chicken recipe that is great any night. You can serve it with seasonal veggies for dinner and traditional mashed potatoes or cut it up for a chicken salad sandwich. Use it as a salad topper or freeze the leftovers for later.

**Serves:** 8

**Preparation Time:** 10 min

**Cooking Time:** 40 min

### *Ingredients*

- 2 <sup>3</sup>/<sub>4</sub> pounds free range chicken
- 2 garlic cloves, peeled
- sprig of fresh marjoram
- kosher salt and pepper

### *Instructions*

1. Trim the fat. Remove giblets.
2. Slip two peeled garlic cloves and a sprig of fresh marjoram (you can use any herb - except rosemary) under the skin of the breast on each side.
3. Generously sprinkle kosher salt and pepper all over the bird, very generous with the salt. Then, refrigerate overnight or up to 24 hours.
4. Place the chicken on a pan (you can use a rack if you like so the juices fall down into the pan) and cook it for approximately 25 - 40 minutes depending on the oven temperature. The oven temperature should be as hot as you can get it -- maybe 450 - 500 degrees F. When the juices run clear and the chicken is brown, it is done. The important thing is to keep an eye on the chicken so it doesn't over cook. Let the chicken sit for 5 minutes before serving.

## Barbecue Chicken and Rice Skillet

A great stovetop meal! A one skillet meal made with chicken, barbecue sauce, corn and rice is a great way to get dinner on the table quickly. Try this one during the winter months when it's too cold to grill outside.

**Serves:** 4

**Cooking Time:** 15 min

### *Ingredients*

- 2 tablespoons oil
- 4 small boneless skinless chicken breasts
- 2 cups water
- $\frac{3}{4}$  cup barbecue sauce
- 1 cup corn kernels
- 2 cups instant white rice, uncooked

### *Instructions*

1. Heat oil in a skillet over medium-high heat. Add chicken; cover. Cook 4 minutes on each side or until cooked through. Remove from skillet.
2. Add water, barbecue sauce and corn to skillet. Bring to boil. Stir in rice.
3. Top with chicken; cover. Cook on low heat 5 minutes.

## Buttermilk Chicken Fried Cutlets

Love a good fried chicken recipe but don't love dark meat? Then make this awesome fried chicken recipe that uses breast cutlets. It's all white meat, and it's all good!

**Serves:** 4

**Cooking Time:** 9 min

### *Ingredients*

- 1 pound thinly sliced chicken breast cutlets
- 1 cup buttermilk, divided use
- $\frac{1}{4}$  cup yellow cornmeal
- $\frac{1}{4}$  cup plus 2 teaspoons flour
- $\frac{1}{2}$  teaspoon salt
- 1 teaspoon coarsely ground black pepper
- $\frac{1}{4}$  cup vegetable oil
- $\frac{3}{4}$  cup chicken broth

### *Instructions*

1. Coat chicken in  $\frac{1}{2}$  cup buttermilk.
2. Dredge in cornmeal, mixed with  $\frac{1}{4}$  cup flour, salt and pepper.
3. Heat 2 tablespoons oil over medium-high heat.
4. Add half of chicken and cook, turning once, until cooked throughout, about 6 minutes total. Repeat with remaining chicken.
5. Remove chicken from pan. Add remaining 2 teaspoons flour to the pan and cook, stirring, 1 minute.
6. Whisk broth and  $\frac{1}{2}$  cup remaining buttermilk into pan drippings.
7. Simmer, stirring, 2 minutes.
8. Season with salt and pepper. Serve gravy ladled over chicken.

## Chicken with Mushrooms and Green Onions

This recipe is similar to classic chicken Marsala, but is a quick and easy variation. Mushroom lovers will swoon over this dish, which uses inexpensive ingredients and works perfectly for a weeknight meal.

### *Ingredients*

- 4 medium (12-ounce total) boned skinless chicken breast halves
- Nonstick spray coating
- 1 and 1/2 cups sliced fresh mushrooms
- 2 tablespoon sliced green onion
- 2 tablespoon water
- 1/4 teaspoon salt
- 1/4 cup cooking sherry

### *Instructions*

1. Place 1 piece of chicken, boned side up, between 2 pieces of clear plastic wrap. Working from the center to the edges, pound lightly with a meat mallet to about 1/4-inch thickness. Remove plastic wrap. Repeat with remaining chicken breast halves.
2. Spray a large skillet with non-stick spray coating. Preheat skillet over medium heat. Add 2 chicken breast halves. Cook over medium heat for 2 to 3 minutes or until tender and no pink remains. Transfer to a platter; keep warm.
3. Repeat with remaining chicken breast halves. Carefully add mushrooms, green onion, water, and salt to skillet. Cook over medium heat until mushrooms are tender and most of the liquid has evaporated (about 3 minutes).
4. Add cooking sherry to skillet. Heat through. Spoon vegetables and sauce over chicken.

## Crispy Chicken Nuggets

One of the best quick and easy chicken recipes you can find, it's kid tested and mother approved! Make up some tasty Crispy Chicken Nuggets for dinner tonight.

**Yields:** 48

**Cooking Time:** 5 min

### *Ingredients*

- Vegetable oil for frying
- $\frac{1}{2}$  cup milk
- $\frac{1}{4}$  cup flour
- $\frac{1}{4}$  cup Parmesan cheese, fresh grated
- 1 teaspoon paprika
- $\frac{1}{2}$  oregano
- $\frac{1}{4}$  teaspoon dry mustard
- 2  $\frac{1}{2}$  pounds chicken breasts, skinless boneless, cut into 1 inch pieces

### *Instructions*

1. In a large frying pan or deep fat fryer, heat 1 inch of oil to 350 degrees F.
2. Meanwhile, put milk in a bowl. In a paper bag, mix together flour, parmesan cheese, paprika, oregano, and mustard.
3. First dip chicken pieces in milk, then place about a dozen pieces of chicken at a time in a bag and shake to coat.
4. Fry chicken in hot oil in batches without crowding, turning occasionally for about 5 minutes, until crisp and golden brown.
5. Drain on paper towels. Serve hot.

## Easy Garlic Chicken Breasts

Collecting quick and easy chicken recipes is a must for any busy household and family. Chicken recipes are often budget-friendly, kid-friendly and easy to make. This is why this Easy Garlic Chicken Breasts recipe is perfect to add to your list.

**Serves:** 2

**Cooking Time:** 30 min

### *Ingredients*

- 1/4 cup lime juice
- 1/4 cup olive oil
- 1 tablespoon minced garlic
- 2 boneless, skinless chicken breasts
- salt and pepper to taste

### *Instructions*

1. In a medium bowl, whisk together the lime juice, garlic, and olive oil. Season with salt and pepper generously, and add chicken, making sure it is well-coated with the marinade.
2. Marinate chicken, covered in fridge for at least 3 hours and preferably overnight.
3. Preheat oven to 400 degrees F.
4. Remove chicken from marinade and discard marinade. Arrange chicken breasts in a shallow baking pan.
5. Season with salt and pepper and bake for 25-30 minutes or until chicken is cooked through and the juices run clear when you prick it with a fork.

## Fried Cinnamon Chicken

How can only seven simple ingredients make such a fantastic fried chicken recipe? Try it today and you'll find out. It's a little bit sweet, a little bit savory, and a whole lotta good!

**Serves:** 6

**Cooking Time:** 55 min

### *Ingredients*

- 1 chicken, cut in 8 pieces
- 1 tablespoon cinnamon
- $\frac{3}{4}$  tablespoon salt
- $\frac{3}{4}$  tablespoon pepper
- $\frac{1}{2}$  cup flour, plus 2 tablespoons flour reserved for gravy
- $\frac{1}{2}$  cup canola oil
- 1 cup water or chicken broth

### *Instructions*

1. Mix flour, salt, pepper, cinnamon together.
2. Wash chicken and leave very wet.
3. Dip chicken in flour mix.
4. In a fry pan, heat oil and brown chicken on all sides.
5. Cook for 45 to 55 minutes, turn to prevent burning.
6. Remove chicken and set aside.
7. Drain and reserve 2 tablespoons oil.
8. Add 2 tablespoons flour to reserved oil.
9. Mix over low heat.
10. Add the chicken broth or water, and add salt, pepper, and cinnamon to taste to complete the gravy.

## Garlic Fried Chicken

If you like garlic, you'll love this fried chicken recipe. It does the traditional soak in buttermilk, but is then fried with onion and garlic before baking in the oven. Truly tasty!

### *Ingredients*

- 1 quart buttermilk, or enough to cover chicken pieces for soaking
- $\frac{1}{4}$  cup butter
- $\frac{1}{4}$  cup oil
- 2 to 4 cloves garlic
- chicken, whole cut up fryer
- 1 cup flour
- $\frac{1}{3}$  cup corn meal
- 1 teaspoon pepper
- 1 teaspoon poultry seasoning
- 1 teaspoon paprika

### *Instructions*

1. Soak chicken in buttermilk for 1-4 hours.
2. Combine the flour, cornmeal, pepper, poultry seasoning, and paprika and roll the chicken in it, one piece at a time.
3. Preheat oven to 350 degrees F.
4. In a large skillet, melt butter; add oil and minced or pressed garlic.
5. Get the chicken in on top of the skillet mixture quickly (skin down) and brown it.
6. Place the chicken in a single layer in an oven-proof baking dish.
7. Bake in oven for 45 minutes, or until done, turning once halfway through.

## Home-style Baked Chicken

Home-style Baked Chicken is an easy chicken recipe for dinner. This tender and juicy chicken will keep your family coming back for more. It makes the perfect simple weeknight meal.

**Cooking Time:** 53 min

### *Ingredients*

- 1 pound chicken
- 1/2 lemon
- salt to taste
- black pepper to taste
- red pepper to taste
- 2 tablespoons tomato pulp
- 2 tablespoons cooking oil

### *Instructions*

1. Preheat oven to 350 degrees F.
2. Oil a non- stick metallic baking dish.
3. Place chicken pieces in baking dish and rub with the dish base so the chicken pieces are covered with oil.
4. Prick the chicken pieces with fork and rub them with lemon juice and salt.
5. Sprinkle them with black and red pepper, and then rub with tomato pulp.
6. Cover the dish with lid or aluminum foil.
7. Place the dish in the middle oven rack and bake for 40 minutes.
8. Check the chicken with fork to see if it is tender and done. If there is water in the dish, remove the cover and bake for an extra 5 -10 minutes.
9. When tender, broil for 3 minutes.

## Easy Chicken Recipes for Your Week

### Mexican Chicken

For moist boneless chicken breast, give this quick easy chicken recipe a try. Filled with heaps of Tex-Mex flavor, this quick chicken dish is an instant delight. Quick chicken dinners with Mexican flavors are great for any night.

**Serves:** 4

**Cooking Time:** 30 min

#### *Ingredients*

- 4 chicken breasts, cooked and cut up
- 1 can corn
- 1 can peas
- 1 can kidney beans, mashed
- 1/2 cup tomatoes, diced
- 1 cup potato flakes
- 1 tablespoon chunky salsa
- 3 cups Cheddar cheese, shredded
- 2 tablespoons mayonnaise

#### *Instructions*

1. Preheat oven to 350 degrees F.
2. Cook chicken ahead of time and cut into chunks.
3. Mix the chicken with corn, peas, beans, potato flakes, salsa and mayonnaise. Spread the mixture into a large, shallow rectangular pan.
4. Sprinkle the rest of the cheddar over the mixture and bake for 30 minutes.

## Chicken & Cabbage



By: The Mommy Diet - book by Alison Sweeney, host of The Biggest Loser

For a quick and easy chicken recipe you must try this delicious Chicken & Cabbage recipe from The Mommy Diet - a book by Alison Sweeney, host of The Biggest Loser. Not only is it easy, its budget friendly too!

**Serves:** 4

**Cooking Time:** 13 min

### *Ingredients*

- 1/4 teaspoon allspice
- 1 teaspoon salt
- 1 teaspoon pepper
- 4 small chicken breasts
- 2 shallots
- 3 cups red cabbage, shredded
- 1/2 cup chicken stock
- 2 tablespoons vinegar
- 1 teaspoon brown sugar
- chopped chives for garnish (optional)
- 1 teaspoon caraway seeds
- 1 tablespoon olive oil

### *Instructions*

1. In a small bowl, combine caraway seeds, allspice, salt and pepper. Use the spice blend to season chicken breasts.
2. Preheat a skillet over medium heat and spray lightly with cooking oil.
3. Cook the chicken breasts for 3 minutes on each side and set aside.
4. For the sauce, use the same skillet and add olive oil to the hot pan.
5. Sauté shallots for 2 minutes. Then add shredded red cabbage, chicken stock, vinegar, and brown sugar.
6. Turn the heat up to medium-high, and cook, stirring until the cabbage is coated with glaze.
7. After about 2 minutes, return the cooked chicken to the skillet and cook for about 6 more minutes. Garnish with chopped chives.

## Potato Walnut Chicken

If you are looking for simple chicken dishes that are tasty and cook up in minutes, then give this terrific quick chicken dish a try. Cook up quick chicken dinners chock full of flavor today.

### *Ingredients*

- 1 handful black walnuts
- 1 handful each golden and dark raisins
- 1 to 2 sticks celery, chopped into 1/4 inch bits
- 4 chicken breast halves
- 1 box instant potatoes
- 2 tablespoons butter

### *Instructions*

1. Select a large cast iron skillet and spray with Pam. In the bottom of the skillet, scatter a generous handful of black walnuts, and the same amount of raisins. Chop a stick or two of celery into 1/4 inch bits and scatter them around the skillet bottom too. The bottom of the skillet should be fairly evenly covered.
2. Preheat oven to 350 degrees F.
3. Arrange 4 chicken breast halves evenly on top of the raisins, nuts and celery.
4. Prepare instant potatoes using 2% milk instead of water. Add enough milk to make the mixture almost pourable. Be sure to add a couple of tablespoons of butter and stir it in good.
5. Cover the chicken with a thick layer of the potato mixture. Generously sprinkle shredded Parmesan or Romano cheese. Lightly sprinkle the top with paprika.
6. Bake for about 45 minutes. Serve in the skillet.

## Quick Chicken Piccata

This chicken recipe is perfect for those who want quick dinner recipes for kids. In less than 20 minutes, you have a delicious dinner ready to go with this inexpensive and quick recipe.

**Serves:** 4

### *Ingredients*

- 2 boneless skinless chicken breasts, split
- Salt and pepper
- 3 tablespoons unsalted butter or margarine
- 1 cup mushrooms, sliced
- 2 cloves garlic, minced
- $\frac{1}{4}$  cup dry white wine or vermouth, or chicken broth
- 2 tablespoons fresh lemon juice
- 2 tablespoons fresh parsley, minced

### *Instructions*

1. Place each chicken breast half between two sheets of plastic wrap. Flatten to a uniform thickness of slightly less than  $\frac{1}{2}$  inch. Season with salt and pepper.
2. Melt half of butter or margarine in a large, non-stick skillet over medium-high heat. Add the chicken breasts and brown on both sides; remove from skillet and set aside.
3. Melt remaining butter in same pan. Add mushrooms. Cook over high heat until they begin to brown, 2 minutes. Sprinkle with garlic and cook 30 seconds.
4. Add wine and chicken breasts. Reduce heat and simmer until chicken is cooked through, about 7 minutes.
5. Just before they are cooked, add lemon juice, parsley and additional salt and pepper.

## Simple Sweet and Sour Chicken

Sweet and sour are a wonderful flavor combination popular in Asian recipes. This unique version includes pineapple for sweetness, and a combination of soy sauce and vinegar for the glaze.

**Cooking Time:** 35 min

### *Ingredients*

- 1 large oven bag
- 2 tablespoons flour
- $\frac{1}{4}$  cup brown sugar
- $\frac{1}{4}$  cup vinegar
- 2 tablespoons soy sauce
- 20 ounces pineapple chunks, drained
- 1 medium green pepper, cut in rings
- 4 boneless chicken breast halves
- Cooked Rice

### *Instructions*

1. Preheat the oven to 350 degrees F.
2. Shake the flour in the oven bag. Place in 13x9 pan.
3. Add sugar, vinegar and soy sauce to the bag. Add pineapple and green pepper; add chicken. Turn bag to coat chicken. Arrange in single layer.
4. Close the bag with nylon tie; cut 4 holes in the top to release steam. Bake for 35 minutes. Serve over hot cooked rice.

## Sticky Coconut Chicken



By: Leigh-Anne Wilkes of Your Home Based Mom

Easy chicken recipes should always taste this good, the sweet and savory taste is easy to get addicted to. This Sticky Coconut Chicken is great paired with rice and makes one heck of an inexpensive meal.

### **Ingredients**

- 6 to 8 boneless chicken thighs
- $\frac{3}{4}$  cup canned coconut milk (I usually am cooking about 10-12 thighs so I just use the whole can)
- 1 tablespoon minced ginger
- 1 teaspoon fresh ground pepper
- 1 teaspoon red pepper flakes
- Chili Glaze:
  - $\frac{3}{4}$  cup rice vinegar
  - $\frac{1}{2}$  cup sugar
  - 3 tablespoons soy sauce
  - 1 teaspoon red pepper flakes

### **Instructions**

#### **Chicken:**

1. Marinade chicken in coconut milk, ginger, pepper and red pepper flakes at least one hour.
2. Grill on barbecue until chicken is cooked through.

#### **Chili Glaze:**

1. Bring chili glaze ingredients to a boil over high heat and cook until mixture is reduced and thickened. About 8-10 minutes depending on the size of your pan.
2. Glaze both sides of chicken and serve. After glazing the chicken we like to pour the extra glaze over the rice you serve it with.

### **Notes**

Notes from recipe author:

You can control how spicy the chicken is by the amount of flakes you add to the marinade and to the sauce.

Watch the sauce closely as it thickens – it can go from “just right” to “burnt” very quickly. I usually cook it in a frying pan so the liquid level is shallower and it cooks faster that way. You want it thick but not so thick that you can’t spread it easily.

## Stupid Chicken

This slow cooker cooking recipe is so easy, even the world's worst cook can make it. Good luck finding easy recipes for a slow cooker that is any simpler than this slow cooker chicken recipe.

**Serves:** 4

### *Ingredients*

- 4 skinless boneless chicken breasts
- 28 ounces can Italian-seasoned diced tomatoes
- 1 envelope Herb and Garlic Recipe Soup Mix
- Hot cooked rice or pasta
- Parmesan cheese, grated

### *Instructions*

1. Cut chicken into bite-size pieces. Mix chicken, tomatoes and soup mix together, and pour into slow cooker.
2. Cook on low for 6 to 8 hours.
3. Serve over rice or bow tie pasta and sprinkle with Parmesan cheese.

### *Notes*

If you have an oven, you can do this in an oven-browning bag. Bake for about 45 minutes at 350 degree F.

Zucchini and mushrooms are nice additions to the recipe.

## Braised and Glazed Chicken Drumsticks



By: Krissy from The Food Addicts

These Braised and Glazed Chicken Drumsticks are so succulent and juicy they'll have you running back for more every time. The best thing about this dish, it's one of the easiest chicken recipes and cooked all in one pot!

### ***Ingredients***

- 10 chicken drumsticks, skinned
- 3 tablespoons oyster sauce
- 2 tablespoons soy sauce
- 1 tablespoon sugar
- 1 teaspoon 5 spice powder
- 6 garlic cloves, chopped
- 1 can coconut flavored soda

### ***Instructions***

1. Take chicken drumsticks, remove skin, wash and pat dry.
2. Put chicken in container, cover and let this marinate.
3. This requires overnight marinating (but if you're impatient, a few hours should work).
4. When ready to cook: In a skillet over medium heat, brown all sides of the chicken for a few minutes.
5. Pour 1 can of coconut soda into the pan, cover, and let simmer for 20 minutes. The key to braising the meat is with this coconut flavored soda.

6. Meanwhile, continue turning the chicken every so often to let it cook evenly.
7. After 20 minutes, take the cover off and turn the heat to high to let the Coco soda evaporate, which will thicken the sauce into a glaze.

***Notes***

- Coconut flavored soda can usually be found at Asian supermarkets.
- The meat is moist and the glaze is sweet, which is perfect over a bed of white rice and vegetables.

## Engagement Chicken



Prepare this easy chicken recipe and snag a husband! Make up this delicious and amazing Engagement Chicken when you want to impress a certain someone. He'll be sure to get down on one knee before the dinner is over.

**Preparation Time:** 15 min

**Cooking Time:** 1 hr 30 min

### *Ingredients*

- 1 whole chicken
- 1 1/2 tablespoons olive oil
- 4 tablespoons lemon juice
- 2 whole lemons
- pepper and salt

### *Instructions*

1. Preheat oven to 400 degrees F.
2. Mix the olive oil and lemon juice, salt and pepper. Rub this into the chicken parts.
3. Place onto a greased oven pan and sprinkle basil liberally on both sides. Stuff with lemons, sliced in half.
4. Bake for about 90 minutes, or until cooked all the way through (depending on the thickness of the chicken).

***Notes***

Cut up some squash or potatoes and place around chicken in the pan before cooking. It will make a great side to delicious lemon chicken.

## Coca Cola Chicken

This homemade cola recipe spices up a chicken dish with something unexpected: coca-cola! You'd be surprised how amazing adding a little cola to a dish can make it. Try it tonight and decide for yourself if it's crazy to cook with cola.

**Cooking Time:** 30 min

### *Ingredients*

- 1/2 cup chopped onion
- 1 tablespoon oil
- 4 boneless chicken breasts
- 1 (12 ounce) can cola
- 1 cup ketchup
- 1/8 teaspoon garlic powder
- 1/8 teaspoon pepper
- 1/8 teaspoon salt
- 4 1/2 teaspoons cornstarch
- 3 tablespoons cold water

### *Instructions*

1. Sauté onion in oil until tender.
2. Add chicken and brown lightly.
3. Add ketchup, cola, garlic powder, salt and pepper.
4. Cover and simmer over medium heat for 25-30 minutes or until juices run clear. If sauce needs to be thickened, blend cornstarch and cold water.
5. Move chicken from pan to warm plate.
6. Gradually add cornstarch mixture to sauce, simmer until thickened.
7. Add chicken to pan to reheat, if needed.

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Included in this eCookbook

- *23 Cheap and Easy Chicken Recipes*, including:
  - Homemade Amish Chicken Pot Pie
  - Easy Garlic Chicken Breasts
  - Engagement Chicken
  - Home-style Baked Chicken

and more!