

## **Prosciutto stuffed chicken with Tomato Gravy**

Serves 8-10

### **Ingredients**

4 skinless, boneless chicken breasts (about 2 pounds)

Kosher salt, freshly ground pepper

8 thin slices prosciutto

8 thin slices provolone cheese

32 fresh basil leaves

3 tablespoons unsalted butter, divided

1 tablespoon vegetable oil

1 small onion, diced

2 pounds of fresh tomato, diced

½ cup heavy cream

Salt and pepper

2 tablespoons mixed chopped fresh herbs (such as basil, parsley, and chives)

### **Directions**

Halve chicken breasts horizontally, keeping 1 long side attached; open halves like a book. Pound breasts until 1/4" thick. Season on all sides with salt and pepper.

Place 1 chicken breast on a work surface, cut side up. Overlap 2 slices prosciutto on top of chicken, leaving a 1/2" border. Top prosciutto with 2 slices provolone; layer 8 basil leaves over cheese, maintaining 1/2" border. Roll up chicken lengthwise and tie with kitchen twine. Repeat with remaining chicken breasts.

Preheat oven to 450°F. Heat 1 tablespoon butter and oil in a large heavy ovenproof skillet. Add roulades and cook until browned on all sides, 8-10 minutes. Transfer skillet to oven and bake until an instant-read thermometer inserted into center of roulades registers 165°F, 7-8 minutes. (The chicken will be cooked through but still juicy.)

Transfer chicken to plates and let rest for 10 minutes.

Scrape drippings and any melted cheese from skillet; discard. Set skillet over medium-high heat and melt 1 tablespoon butter. Add onions and allow to soften, about 8 minutes. To the onions add all the tomatoes and their juices. Simmer until liquid is thickened and reduced, 10-12 minutes. Stir in remaining 1 tablespoon butter, heavy cream and herbs; season with salt and pepper.

Cut off and discard twine. Cut chicken into 1/2" slices. Drizzle tomato gravy over.

# Chicken Tinga Tostada

Serves 8

## Ingredients

### *For the Chicken Tinga*

- 1 tablespoon olive oil
- 1 1/2 pounds boneless, skinless chicken thighs
- 1 yellow onion, small dice
- 2 cloves garlic, roughly chopped
- 1 large tomatillo, husk removed, rinsed, and roughly chopped
- 1/2 teaspoon oregano
- 1/4 teaspoon ground cumin
- One (14.5-ounce) can fire-roasted tomatoes
- 2 tablespoons roughly chopped chipotles plus 2 tablespoons adobo sauce
- 1/2 cup low-sodium chicken stock
- 1 bay leaf
- Kosher salt

### *For the Tostadas*

- 1 package of tostada shells
- 1 cup refried black beans
- 1 cup finely shredded cabbage
- freshly shredded Monterey jack cheese
- 1 avocado, thinly sliced
- 1 cup pico de gallo
- 2 scallions, sliced
- fresh cilantro
- lime wedges
- thinly sliced jalapeños

## Directions

Heat oil in a Dutch oven or large pot over medium-high heat until shimmering. Add chicken thighs and cook until well browned, about 6 minutes. Flip thighs and continue to cook until the other side is lightly browned, about 3 minutes. Transfer chicken to a plate, leaving fat in the pan, and set aside.

Add onions and garlic to the same Dutch oven and cook, stirring occasionally, until onions have browned around the edges, about 5 minutes. Add tomatillo and cook until browned around the edges, about 4 minutes. Add oregano and cumin and cook until fragrant, about 30 seconds. Add tomatoes, chipotle, and adobo sauce and stir to combine. Remove from heat.

Transfer sauce to a blender and puree until smooth. Pour sauce back into pan, stir in chicken stock and bay leaf, and bring to a boil over medium heat. Nestle chicken thighs in sauce, reduce to a simmer, and cook until chicken is fully cooked and easily shredded, about 20-30 minutes.

Transfer chicken to a plate and let sit until cool enough to handle. Remove sauce from heat and discard bay leaf.

Pull chicken meat into strips. Stir chicken into sauce and cook over medium heat until warmed through, about 3 minutes. Remove from heat and season with salt to taste.

To assemble, place a tostada on a plate and top it with a smear of warmed refried beans, about a 1/2 cup of Chicken tinga, some finely shredded cabbage, a few tablespoons of freshly shredded Monterey jack cheese, as many avocado slices as you want, a healthy spoonful of pico de gallo, some sliced scallions, fresh cilantro, thinly sliced jalapeños and serve it alongside some additional lime wedges

## **Caribbean Smothered Chicken w/ Coconut, Lime, and Chiles**

*Carla Hall's Soul Food Cookbook*

**Serves 4**

### **Ingredients:**

1 teaspoon vegetable oil  
4 large bone- in, skin- on chicken thighs (1 1/2 pounds)  
Kosher salt and freshly ground black pepper  
6 large sprigs thyme  
2 large onions, thinly sliced  
2 garlic cloves, chopped  
1 habanero chile, slit  
1 cup light coconut milk  
Zest and juice of 1 large lime, plus wedges for serving  
Store bought mild yellow curry powder

### **Instructions:**

1. Heat the oil in a shallow Dutch oven or casserole with a lid over high heat. Season the chicken generously with salt and pepper and add to the hot oil, skin side down. Sear, flipping once, until browned on both sides and the fat renders, about 5 minutes.
2. Push the chicken to one side of the pan, add the thyme and onions to the other side, and reduce the heat to medium- low. Cook, stirring, until the onions get some color, about 4 minutes. Add the garlic, chile, 1/2 teaspoon salt, and 1/2 teaspoon pepper. Cook, stirring, for 1 minute, then add the coconut milk and 1/4 cup water. Bring to a boil, stirring.
3. Arrange the chicken in a single layer skin side up and surround with the onion mixture. The skin should be just above the liquid line. Cover and simmer until the chicken is cooked through, about 20 minutes.
4. Uncover and stir in the lime juice. Simmer uncovered until the sauce thickens, about 5 minutes. Stir in the curry powder and lime zest. Serve immediately with lime wedges.