

# CHICKEN

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I even forgot to add the shredded Monterrey cheese, and nobody complained. It tasted just right the way it was. It was light and delicious.

For my last dish, I made Szechuan Noodles with Chicken, a rotisserie version of a familiar Chinese staple (at least in American restaurants of the 1980s).

I occasionally make a version of this dish that I absolutely adore, but then I saw that Ina Garten had a vegetarian recipe that was a bit more complex in ingredients and flavor. I've learned that you can usually trust Ina Garten, so I decided to try it.

Among the many ingredients are six cloves of garlic and ¼ cup of ginger. I was taken aback when I saw those amounts; even for a full pound of spaghetti, that is an awful lot of garlic and ginger. But then I looked at some of the reviews of the dish, and the few that were negative all complained that it was bland.

I'm guessing the people who didn't like it skimped on the garlic and ginger; and maybe on the other ingredients, too. When prepared as directed (with a couple of minor changes by me, such as adding chicken), this is a powerfully flavored recipe to keep and serve to your friends.

You can even tell them you cooked the chicken yourself.

## CHICKEN TORTILLA SOUP

Yield: 6 servings

- 1 tablespoon vegetable oil
- 1 small onion, diced
- 2 tablespoons minced garlic
- 2 jalapenos, finely diced
- 6 cups chicken stock
- 1 (14.5-ounce) can fire-roasted tomatoes
- 1 (14.5-ounce) can black beans, rinsed and drained

- 1 (8-inch) flour tortilla
- ½ rotisserie chicken, skin removed, shredded
- 2 limes, juiced, plus wedges for garnish
- 1 cup roughly chopped cilantro leaves
- 1 (8-inch) flour tortilla
- 1 avocado, pitted, sliced
- 1 cup shredded Monterrey cheese

1. In a large saucepan, heat the vegetable oil. Add the onions and cook for 2 minutes. Once the onions have softened, add the garlic and jalapenos, and cook for 1 minute. Pour in the chicken stock, tomatoes and beans, and bring to a simmer. Simmer 5 minutes.
2. While the broth is simmering, heat a skillet. When hot, add tortilla. Cook 1 minute, until bottom is lightly toasted. Flip and cook 1 minute until lightly toasted. Remove from heat and cut into thin strips. Set aside.
3. Once the broth has simmered for a few minutes, add shredded chicken, lime juice and cilantro. Taste and season with salt and pepper if needed. Serve soup garnished with lime wedges, avocado slices, tortilla strips and a sprinkling of cheese.

— Adapted from a recipe by Danny Boome, via Food Network

## SZECHUAN NOODLES AND CHICKEN

Yield: 8 servings

- ½ rotisserie chicken
- 6 garlic cloves, chopped
- ¼ cup fresh ginger, peeled and chopped
- ½ cup vegetable oil
- ½ cup tahini (sesame paste)
- ½ cup peanut butter
- ½ cup soy sauce
- ¼ cup dry sherry
- ¼ cup sherry vinegar
- ¼ cup honey

- Dash sriracha, optional
- 2 tablespoons dark sesame oil
- 1/8 teaspoon ground cayenne pepper
- ½ teaspoon black pepper
- 1 pound spaghetti
- 1 cup red bell pepper, julienned
- 1 cup yellow bell pepper, julienned
- 4 scallions, sliced diagonally (white and green parts)

1. Remove the skin from the chicken and pull the chicken from the bones. Chop meat into small pieces, and set aside.
2. Place the garlic and ginger in a food processor fitted with a steel blade. Add the vegetable oil, tahini, peanut butter, soy sauce, sherry, sherry vinegar, honey, optional sriracha, sesame oil, cayenne and black pepper. Puree the sauce.
3. Bring a large pot of water to a boil, and cook the spaghetti al dente. Drain the pasta in a colander, place it in a large bowl, and while still warm, toss with the chicken and ¾ of the sauce. Add the red and yellow bell peppers and scallions; toss well. Serve warm or at room temperature. The remaining sauce may be added, as needed, to moisten the pasta.

— Adapted from a recipe by Ina Garten.

## ROTISSERIE CHICKEN QUESADILLAS

Yield: 3 servings

- 1 tablespoon plus 2 teaspoons oil, divided
- 1 cup onion, chopped
- ¾ cup green peppers, chopped
- 2 cups sliced mushrooms
- ½ rotisserie chicken, skinned and cut into small pieces
- 1½ cups shredded cheese, such as a Mexican blend

1. Heat 1 tablespoon of the oil in a skillet and add the onions, green peppers and mushrooms. Cook, stirring frequently, until softened, about

- 3 to 5 minutes. Stir in chicken and remove from heat.
2. Heat a separate skillet over medium-high heat, and add 1 teaspoon of the remaining oil, swirling it to cover the bottom of the pan. Add 1 tortilla and cook 1 minute. Remove to a separate plate, and add another tortilla to the pan. Scatter 1 cup of the filling over the tortilla, and sprinkle with ½ cup of the cheese. Place the reserved tortilla on top, oil-side up, and lightly smash together with a spatula. Cook 1 minute until bottom tortilla is nicely browned. Flip and cook 1 minute more.
3. Repeat this process with the remaining 4 tortillas to make 2 more quesadillas. Because a little oil will be left in the pan, you will only need to add about ½ teaspoon of the remaining oil for each one.
4. Cut into wedges and serve with your favorite salsa.

— Recipe by Daniel Neman

## AMY'S CHICKEN POT PIE

Yield: 4 to 6 servings

- 2 pie crusts (premade, refrigerated pie crusts are easiest)
- 1 tablespoon butter
- ½ large onion, chopped
- Salt and pepper
- 1 (12-ounce) bag frozen mixed vegetables
- 1 cup chicken broth
- 1 cup whole milk
- 1 tablespoon sherry
- 1½ tablespoons all-purpose flour
- ½ rotisserie chicken, skinned, pulled off the bone and cut into small pieces

1. Preheat oven to 425 degrees. Place 1 pie crust in a pie pan, preferably glass.
2. Melt butter in large skillet or pot. Add onion, season with a little salt and pepper, and cook until softened, 3 to 5 minutes. Add frozen vegetables and cook until vegetables are

- no longer cool.
3. Stir in chicken broth, milk, sherry and flour. Bring to a simmer and cook, stirring occasionally, until thickened. Stir in chicken, taste and season with salt and pepper, if needed.
4. Pour filling into prepared pie pan and cover with other crust, pressing around the edges to seal the crusts together. Cut slits in the top crust and bake 30 to 40 minutes until flaky and golden brown. Cover edge of crust with foil after 20 minutes to avoid burning.

— Recipe by Amy Bertrand and Daniel Neman

## APPLE-FENNEL CHICKEN SALAD

Yield: 4 servings

- ½ apple, finely chopped
- ½ fennel bulb, finely chopped
- ½ small shallot, finely chopped
- 8 ounces poached, roasted or rotisserie chicken, torn into bite-size pieces
- 3 tablespoons mayonnaise
- 1 tablespoon finely chopped fresh chives
- 1 tablespoon finely chopped fresh tarragon
- 2 teaspoons finely grated lemon zest
- 1 tablespoon fresh lemon



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