



## ROTISSERIE CHICKEN - 3 WAYS

### TEX MEX FAJITAS

#### INGREDIENTS

- Rotisserie Chicken
- Flour Tortillas
- Onion
- Peppers
- EVOO
- Fajita Seasoning

#### ADD ONS

- Sour Cream
- Guacamole
- Pico or Salsa
- Grated Cheese

#### SIDE ITEMS

- Chips
- Black Bean & Corn Salsa

#### INSTRUCTIONS

1. De-bone Chicken, slice breast meat
2. Slice Onions & Peppers
3. Sprinkle Fajita Seasoning over all
4. Sauté Onions & Peppers 3-4 minutes to soften, add chicken
5. Heat Tortillas in oven or microwave

### ASIAN RICE BOWL

#### INGREDIENTS

- Rotisserie Chicken
- Ready to Serve Brown Rice
- Coleslaw Mix
- Shelled Edamame (thawed)

#### ADD ONS

- Sesame Dressing
- Green Onion/Chives
- Soy Sauce

#### INSTRUCTIONS

1. De-bone Chicken, shred meat (your preference white or dark)
2. Cook Rice according to package
3. Toss coleslaw mix and chicken with 1/4 cup sesame dressing
4. Add Edamame and chives
5. Add more dressing and soy sauce or hot sauce as desired





## ITALIAN PASTA

### INGREDIENTS

- Rotisserie Chicken
- Pasta (Angle Hair, Fettuccini, Bow Tie)
- Sauce (Alfredo, Marinara)
- Italian Seasoning

### ADD ONS

- Grated Parmesan Cheese
- Mushrooms
- Peppers

### SIDE ITEMS

- Salad Mix (Garden, Caesar)
- Garlic Bread

### INSTRUCTIONS

1. De-bone Chicken, chop breast meat
2. Cook Pasta
3. Sauté veggies if adding
4. Add meat to sauce and heat
5. Toss sauce, pasta, and meat together

