



OVEN-FRIED PECAN CHICKEN

Tami Tyson Cobb

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| 1 c. biscuit mix | 6 Tbsp. butter |
| 1 c. ground pecans | 3 lbs. boneless, skinless
chicken pieces (thighs are
great fixed this way) |
| 2 tsp. paprika | |
| 1 tsp. salt (may use Zatarain's) | |
| ½ tsp. pepper | |

Combine biscuit mix, pecans, paprika, salt, and pepper mixing well; set aside. Melt butter in 13 x 9 x 2-inch baking dish. Dredge chicken pieces in pecan mixture and place chicken in melted butter. Top with remaining pecan mixture. Bake, uncovered, at 350° for 1 hour.

SALSA CHICKEN WITH COUSCOUS

Tami Tyson Cobb

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| 1 - 2 Tbsp. olive or canola oil | ¼ cup water |
| ½ cup slivered almonds | 2 Tbsp. dried currants |
| 2 garlic cloves, minced | 1 Tbsp. honey |
| 8 boneless, skinless chicken
thighs, cubed | 1 tsp. ground cumin |
| 1 cup Old El Paso Thick 'n'
Chunky Salsa (or other
chunky salsa) | ½ tsp. cinnamon |
| | 3 cups hot cooked plain
couscous or rice |

Heat oil in large skillet over medium-high heat until hot. Add almonds; cook and stir 1 - 2 minutes, until golden-brown. Remove almonds from skillet with slotted spoon; set aside. Add garlic to skillet; cook and stir 30 seconds. Add cubed chicken; cook and stir until browned - about 4 to 5 minutes. In medium bowl, combine salsa and all remaining ingredients; add to chicken. Reduce heat to medium; cover and cook, stirring occasionally for 20 minutes, or until chicken is fork-tender. Serve over couscous, and sprinkle with almonds. Serves 4 - 6.

Note: You may serve this with Near East brand couscous or whatever is available. I double this for company. It was the million dollar winner of a Pillsbury Quick and Easy Bake Off.

