

Chicken fried rice

by Ivy

Ingredients:

Some oil
2 eggs
a bowl rice
some green onion
3Tsp soy sauce
some chicken

Instructions:

1. Break the eggs into a bowl. Beat the eggs.
2. Chop the green onion and chicken into thin pieces.
3. Turn on the gas.
4. Heat the oil in the skillet. Pour the eggs in to the skillet.
5. Add the chicken, cook the chicken about 5 minutes.
6. Add the rice and 3Tsp soy sauce, stir until it is mixed.
7. Turn off the gas.
8. Put it on plates and put some green onion on the top.

CHICKEN SALAD

By Mariela

INGREDIENTS

1. Half cup mayonnaise
2. 2 cups chopped cooked chicken
3. Half cup chopped celery
4. Quarter tsp. salt.

DIRECTIONS

1. In a medium bowl add mayonnaise, chicken and celery.
2. Mix together.

Jericallas

by Dinora

INGREDIENTS:

1-gallon milk
12-eggs
4-cups sugar
½ cinnamon stick
½ tsp. vanilla

INSTRUCTIONS:

1-preheat oven to 350.
2-put the milk into a bowl
3-add eggs and sugar
4-mix for five minutes
5-add vanilla and cinnamon stick
6-put in glass mold in a pan of water
7-put in the oven for 60 min

Salad

by Kate

Ingredients:

Some milk
some salad dressing
1 potato
1 banana
7 strawberries
some blueberries
1 pear
1 tomato

Instructions:

1. Clean the ingredients.
2. Peel the potato, banana and pear.
3. Put the potato and water into the pot cook.
4. Chop the potato, banana, pear, strawberry and the tomatoes.
5. Mix the ingredients, some milk, and some salad dressing into the bowl, stir it.

Tabbouleh

by Ghada

Ingredients:

- 2 cups of chopped parsley
- 2 tomatoes.
- 2 cucumbers
- ½ cup olive oil
- Some chopped onions
- ½ cup mint leaves
- a little vinegar
- 1 tsp mustard
- ½ cup of fine bulgur wheat
- a little salt

Instructions:

- Mix parsley, onions, tomatoes, cucumbers, mint, bulgur, and olive oil.
- Put tabbouleh plate in frig for two hours.

Mexican Rice

by Margarita

Ingredients

1 big tomato
1/4 onion
½ Garlic clove
3 tsp. chicken flavor bouillon
1 packet of ZAZON Goya

Instructions

Put everything in the blender and mix.
Heat the oil in the pot.
Put 1 cup of rice in the pan when the rice is brown, put everything.
Put 2 cups of water in the pan.
Finally put the top on. After 20 minutes the rice is done.

Portion for 2 person "Chicken Quesadillas"

By Martina

Two flour tortillas
4oz. of cheddar cheese/or any cheese
3oz. of cooked chicken fajitas

How to make it

- 1) Put one tortilla in the skillet for 7 seconds.
- 2) Add cheese and the pre cooked chicken.
- 3) With a spatula fold the tortilla in half and flip over.
- 4) Let the cheese melt and let the tortilla get light brown on the outside.



COXINHA

Brazilian chicken croquettes

By Wendell Feitoza da Rocha

Coxinha are a Brazilian treat - delicious balls of chicken salad that have been shaped into a drumstick, battered and fried. I didn't quite know what to make of them the first time I tried them, but they really are an ingenious street food. They're easy to eat on the go, they're a meal unto themselves, they have a unique appearance (simulated drumstick), and most importantly, they are deep fried and delicious!

Ingredients:

1.5 pounds chicken breasts (about 4 halves), 4-5 cups of chicken broth, 1 carrot, 2 onions, 2 bay leaves, 2 tablespoons butter, 2 cloves garlic, Juice of 1 lime, 1 8-ounce package of cream cheese, softened, 2-3 cups of flour, 2 eggs, 2-3 cups of very finely grated bread crumbs, vegetable oil for frying, salt and pepper to taste.

Preparation:

1. Place the chicken breasts in a large shallow pot. Cover them with the chicken broth, adding water if necessary to make sure the chicken breasts are covered by at least 1/2" of liquid.
2. Add the carrot and one of the onions (peeled and halved) as well as the bay leaves.
3. Bring liquid to a gentle simmer, and cook for 15-20 minutes, or until chicken is just cooked through (barely pink in the middle of the thickest part). It's necessary to cut into the chicken to tell when it is done. If some of the breasts cook more quickly, you can remove them earlier.
4. Set chicken aside to cool, and strain the broth. Reserve broth.
5. Shred the chicken into very small pieces. I use a food processor fitted with the plastic blade for this step, but you can also use your fingers.
6. Stir the softened cream cheese and lime juice into the shredded chicken.
7. Finely chop the second onion and the garlic. Sauté the onion and garlic in 2 tablespoons of butter until golden and soft.
8. Add the hot onions and garlic to the chicken mixture and stir until everything is well mixed.
9. Measure the chicken broth (you will probably have about 3 1/2 cups). If you have less than three cups, add more canned chicken broth to make 3 cups. Bring the chicken broth to a boil in a saucepan, and gradually stir in the same amount of flour as you have broth (so if you have 3 1/2 cups broth, add 3 1/2 cups flour).
10. Stir vigorously and cook for 2-3 minutes. Mixture will become a stiff dough. Remove from heat and chill in the refrigerator for 1 hour.

11. At this point, you can chill the chicken mixture and the dough for several hours or overnight.
12. To shape the coxinhas, take a piece of the dough about the size of a golf ball with floured hands. Roll it into a ball, then hollow out the middle for the filling.
13. Press a golf ball size (about 1 1/2 tablespoons) piece of the chicken filling inside the ball of dough, and press the dough closed around the filling. Shape into an approximate drumstick shape, flouring hands as necessary. Stand the coxinhas on a baking sheet, so that the pointed end sticks upwards. Continue until you run out of dough or filling.
14. Whisk the eggs together in a bowl. Place the bread crumbs in a shallow pan (like a cake pan) and season with salt and pepper.
15. Dip the coxinhas in the egg, then in the breadcrumbs to coat. Chill the breaded coxinhas for 1 hour.
16. Fill a heavy-bottomed pot with enough oil to cover the coxinhas. Heat the oil to 360 degrees. Fry the coxinhas in batches until deep golden brown.
17. Serve warm.

Papaya salad

by Sengsavang

Ingredients:

one papaya
three pieces garlic
five green pepper
two tomatoes
One teaspoon salt
one teaspoon fish sauce
one teaspoon sugar
one lemon.

Instructions:

Chop the papaya , garlic and green pepper.
Slice the tomato.
Put it in the bowl.
Add salt , fish sauce , sugar and lemon.
It is mixed.
Put it on plates.

I'm done. Thank you.