

Chicken Pho with Fresh Herb Salad FOSTER FARMS ◀

All recipes developed by Tom Douglas

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| 6 ounces dried rice sticks (thin rice noodles or rice vermicelli) | 2 tablespoons Asian fish sauce |
| 1 pound Foster Farms* frozen chicken tenderloins, thawed according to package directions | 1 tablespoon peeled and grated fresh ginger |
| Kosher salt and freshly ground black pepper | Chinese hot chili paste or Sriracha hot chili sauce |
| 2 tablespoons vegetable oil | HERB SALAD |
| 1 teaspoon minced garlic | 1 small bunch basil, leaves separated from stems |
| 1/2 cup peeled and thinly julienned carrot | 1 small bunch cilantro, separated into small sprigs |
| 1/2 cup thinly sliced yellow onion | 1 1/2 cups mung bean sprouts |
| 5 cups chicken stock, homemade or low-sodium canned | 1 serrano chile, stemmed, seeded and thinly sliced |
| | 1 lime, cut into wedges |

1. Cook rice sticks in boiling water until tender, 3-4 minutes. Drain, rinse with cold water, drain again, then divide among 4 large soup bowls.
2. Pat chicken dry with paper towels and season with salt and pepper.
3. Heat oil in a skillet over medium-high heat. Add chicken and sauté, turning to brown both sides, until cooked through, about 10 minutes. During the last couple of minutes, sprinkle with garlic, turning chicken a few times. Transfer chicken to a cutting board and slice.
4. Scatter chicken, carrots and onions over the noodles, dividing evenly among the soup bowls.
5. Put chicken stock in a saucepan and bring to a simmer. Add fish sauce and ginger; simmer for about 5 minutes.
6. To prepare Herb Salad, arrange all ingredients on a platter.
7. To serve, ladle simmering broth into each bowl. Pass salad and hot chili paste for diners to add to their own soup. Makes 4 servings.

* Brands may vary by region; substitute a similar product.



Lemon-Oregano Chicken Shish Kebabs with Tzatziki FOSTER FARMS ▲

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| 1/4 cup olive oil | TZATZIKI |
| 2 tablespoons fresh lemon juice | 1/2 large cucumber (about 7 ounces) |
| 1 1/2 teaspoons minced garlic | 2 cups plain yogurt |
| 1 tablespoon chopped fresh oregano | 2 tablespoons chopped fresh parsley |
| 1 teaspoon red pepper flakes | 2 tablespoons chopped fresh mint |
| Grated zest of 1 lemon | 1 tablespoon fresh lemon juice |
| 6 Foster Farms* boneless, skinless chicken thighs, cut in 1 1/2-inch chunks | Kosher salt and freshly ground black pepper |

1. Fire up the grill for medium-hot direct heat.
2. Combine olive oil, lemon juice, garlic, oregano, red pepper flakes and lemon zest in a nonreactive pan. Add chicken and marinate in the refrigerator for about 30-45 minutes.
3. Meanwhile, prepare the Tzatziki: Peel and seed cucumber and cut into small dice. In a bowl, combine cucumber, yogurt, parsley, mint and lemon juice. Season to taste with salt and pepper. Set aside, covered and refrigerate.
4. Thread chicken on skewers, shaking off excess marinade. Season generously with salt and pepper. Grill chicken on both sides, turning as needed, until done, about 8 minutes.
5. Remove chicken from the grill and serve with Tzatziki. Makes 4 servings.

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