



## parmesan crusted chicken

**PREP TIME:** 15 minutes

**COOK TIME:** 10 minutes

**MAKES:** 4 servings

### WHAT YOU NEED

- 1/2 cup Hellmann's or Best Foods Real Mayonnaise
- 1/4 cup grated Parmesan cheese
- 4 boneless, skinless chicken breast halves (about 1-1/4 lbs.)
- 4 tsp. Italian seasoned dry bread crumbs

### MAKE IT

1. Preheat oven to 425°.
2. Combine Hellmann's or Best Foods Real Mayonnaise with cheese in medium bowl. Arrange chicken on baking sheet. Evenly top with mayonnaise mixture, then sprinkle with bread crumbs.
3. Bake 20 minutes or until chicken is thoroughly cooked.

**Cook's Note:** Also terrific with Hellmann's or Best Foods Light Mayonnaise or Hellmann's or Best Foods Canola Cholesterol Free Mayonnaise.





## marinated chicken bruschetta

**PREP TIME:** 10 minutes  
**MARINATE TIME:** 30 minutes  
**COOK TIME:** 12 minutes  
**MAKES:** 6 servings

### WHAT YOU NEED

3/4 cup Wish-Bone Italian Dressing, divided  
6 boneless, skinless chicken breast halves  
(about 1-1/2 lbs.)  
2 medium beefsteak tomatoes, chopped  
1/4 cup diced red onion  
1 tbsp. finely chopped fresh basil leaves (optional)

### MAKE IT

1. Pour 1/4 cup Wish-Bone Italian Dressing over chicken in large, shallow nonaluminum baking dish or plastic bag. Cover, or close bag, and marinate in refrigerator, turning occasionally, 30 minutes to 3 hours.
2. Meanwhile, combine tomatoes, onion, basil and 1/4 cup Wish-Bone Italian Dressing in medium bowl. Cover and marinate in refrigerator at least 30 minutes.
3. Remove chicken from marinade, discarding marinade. Grill or broil chicken, turning once and brushing frequently with remaining 1/4 cup dressing, until chicken is thoroughly cooked, about 12 minutes. Serve tomato mixture over chicken.





## cheesy chicken monterey

**PREP TIME:** 10 minutes

**COOK TIME:** 10 minutes

**MAKES:** 4 servings

### WHAT YOU NEED

- 1 package Knorr Rice Sides - Chicken flavor
- 1 can (11 oz.) corn, drained
- 1 can (11 oz.) black beans, rinsed and drained
- 1 can (4 oz.) green chilies, undrained
- 1 lb. boneless, skinless chicken breasts, thinly sliced
- 1 cup Monterey Jack cheese (about 4 oz.)



### MAKE IT

1. Prepare Knorr Rice Sides - Chicken flavor according to package directions. Stir in corn, beans and chilies.

2. Meanwhile, heat 1 tablespoon vegetable oil in 12-inch nonstick skillet over medium-high heat and cook chicken, stirring frequently, 4 minutes or until chicken is thoroughly cooked.

3. Arrange Rice mixture on serving platter, then top with chicken and cheese.



## smokey mac & cheese pasta

**PREP TIME:** 15 minutes  
**COOK TIME:** 15 minutes  
**MAKES:** 4 servings

### WHAT YOU NEED

- 1 package Knorr Pasta Sides - Chicken flavor
- 2 slices thick-cut bacon, cut into thin strips
- 1 cup finely chopped yellow onion
- 1 cup red bell pepper
- 1/2 cup shredded pepper Jack cheese
- 2 cups rotisserie chicken

### MAKE IT

1. Cook bacon in 2-quart saucepan over medium high heat, stirring occasionally, until crisp, about 4 minutes. Stir in red peppers and onion to saucepan and cook, stirring occasionally, until crisp-tender, about 3 minutes. Remove from saucepan and set aside.
2. Prepare Knorr Pasta Sides - Chicken flavor in same saucepan according to package directions. Stir in chicken, cheese, peppers and onion during the last 2 minutes of cook time.
3. Garnish, if desired, with chopped cilantro.





## hearty chipotle chili

**PREP TIME:** 15 minutes  
**COOK TIME:** 20 minutes  
**MAKES:** 6 servings

### WHAT YOU NEED

- 1 lb. ground beef
- 1 small onion, finely chopped
- 1 medium red and/or green bell pepper, chopped
- 1 clove garlic, finely chopped
- 1 tub Knorr Homestyle Stock – Beef
- 1/2 tsp ground chipotle chile pepper
- 1 can (28 oz.) crushed tomatoes
- 1 can (28 oz.) black beans, rinsed and drained

### MAKE IT

1. Cook ground beef, onion and red pepper in 4-quart saucepan, stirring occasionally, until beef is browned and vegetables are tender.
2. Stir in Knorr Homestyle Stock - Beef and chipotle chile pepper until Stock is melted.
3. Stir in tomatoes and beans. Bring to a boil over high heat. Reduce heat to low and simmer, stirring occasionally, 15 minutes. Serve, if desired, with shredded cheddar cheese, sour cream and/or chopped cilantro.





## italian chicken with peppers & onions

**PREP TIME:** 15 minutes  
**COOK TIME:** 35 minutes  
**STAND TIME:** 5 minutes  
**MAKES:** 4 servings

### WHAT YOU NEED

- 4 boneless, skinless chicken breasts (about 1-1/4 lbs.)
- 1 cup sliced yellow onion
- 1 cup sliced green bell pepper pack Knorr Roasters
- 1 Roasting Bag & Seasoning Blend for Chicken – Garlic Parmesan & Italian Herb

### MAKE IT

1. Preheat oven to 350°.
2. Place chicken and vegetables inside bag, then sprinkle seasoning blend over chicken and vegetables. Twist bag to close tightly, then secure with blue tie about 2-inches below the opening. Turn bag gently to spread seasoning blend over chicken and vegetables. Lay bag flat in 13 x 9-inch baking dish, arrange chicken in single layer.
3. Bake 35 minutes. Let stand 5 minutes before opening. Carefully cut open bag and serve.





## chicken milanese

**PREP TIME:** 5 minutes  
**COOK TIME:** 5 minutes  
**MAKES:** 4 servings

### WHAT YOU NEED

- 4 tbsp. Knorr Chicken flavor Bouillon
- 1 cup plain dry bread crumbs
- 2 eggs, lightly beaten
- 4 boneless, skinless chicken breast halves, pounded 1/4-inch-thick (about 1-1/4 lbs.)
- 4 tbsp. vegetable oil

### MAKE IT

1. Combine Knorr Chicken flavor Bouillon with bread crumbs in shallow dish. Dip chicken in eggs, then bread crumb mixture, coating well; set aside.

2. Heat oil in 12-inch nonstick skillet over medium-high heat and cook chicken, turning once, until chicken is thoroughly cooked and golden brown, about 5 minutes.

**TIP:** To bake, preheat oven to 425°F. Line baking pan with aluminum foil, then spray with no-stick cooking spray. Arrange chicken on pan, then lightly spray with no-stick cooking spray. Bake 15 minutes or until chicken is thoroughly cooked.





## chocolate 100th birthday cake

**PREP TIME:** 5 minutes  
**COOK TIME:** 30 minutes  
**MAKES:** 12 servings

### WHAT YOU NEED

- 1 box chocolate cake mix (18 oz.)
- 1 cup Hellmann's or Best Foods Real Mayonnaise
- 1 cup water
- 3 eggs
- 1 tsp. ground cinnamon (optional)



### MAKE IT

1. Preheat oven to 350°. Grease and lightly flour two 9-inch round cake pans\*; set aside.
2. Beat cake mix, Hellmann's or Best Foods Real Mayonnaise, water, eggs and cinnamon 30 seconds in large bowl with electric mixer on low speed. Beat on medium speed, scraping sides occasionally, 2 minutes. Pour batter into prepared pans.
3. Bake 30 minutes or until toothpick inserted in centers comes out clean. Cool on wire rack 10 minutes. Remove cakes from pans and cool completely. Sprinkle, if desired, with confectioners sugar or fill and frost.

*\*Or, prepare cake mix as above in 13 x 9-inch baking pan and bake 40 minutes or until toothpick inserted in center comes out clean.*



## buffalo chicken dip

**PREP TIME:** 10 minutes  
**MAKES:** 1-1/4 cup dip

### WHAT YOU NEED

1/2 cup Wish-Bone Buffalo Blue Cheese Dressing  
1/4 cup low-fat sour cream  
1/2 cup chopped cooked chicken  
1/2 cup chopped celery  
1 tbsp. sliced green onions

### MAKE IT

1. Combine Wish-Bone Buffalo Blue Cheese Dressing with sour cream in medium bowl. Stir in chicken, celery and green onions.
2. Serve with baked potato chips, tortilla chips or cut up vegetables.

