



## Beer Can Chicken

### PERDUE® CHICKEN

- 1 PERDUE® Fresh Whole Chicken

### PRODUCE

- 1 ½ tbsp. fresh Thyme Sprigs

### MISCELLANEOUS

- 1 can Craft Beer with Lime or Summer Brew

### PANTRY STAPLES

- 1 ½ tbsp. Salt
- 1 ½ tbsp. Garlic Powder
- 1 ½ tbsp. Onion Powder
- 2 tsp Black Pepper
- 3 tbsp. Vegetable Oil

## Grilled Chicken Antipasto Salad

### PERDUE® CHICKEN

- 2 PERDUE® HARVESTLAND® PERFECT PORTIONS®, Boneless Skinless Chicken Breasts

### PRODUCE

- 6 cups Romaine Lettuce
- ½ cup fresh Mushrooms

### MISCELLANEOUS

- 2 oz Provolone Cheese
- 1 oz Sliced Salami
- ½ cup Marinated Artichoke Hearts
- ½ cup Roasted Red Pepper Strips
- 3 tbsp. Red Wine Vinegar
- Loaf of Crusty Bread (optional)

### PANTRY STAPLES

- 1/8 tsp Salt
- 1/8 tsp Black Pepper
- 4 tbsp. Extra Virgin Olive Oil

## Buffalo Chicken Roulade with Blue Cheese Broccoli Slaw

### PERDUE® CHICKEN

- 1 package PERDUE® PERFECT PORTIONS® Boneless Skinless Chicken Breasts

### PRODUCE

- 1 head Bibb Lettuce
- 1 bag Broccoli Slaw

### REFRIGERATED

- 5 tbsp. shredded Mozzarella Cheese
- 5 tbsp. Blue Cheese Crumbles
- ½ cup Blue Cheese

### MISCELLANEOUS

- 1 tsp Celery Salt
- 1/3 cup Buffalo Hot Sauce
- 3 tbsp. Unsalted Butter

### PANTRY STAPLES

- 1 tbsp. Olive Oil

## Grilled Peppered Chicken Salad

### PERDUE® CHICKEN

- 1 package PERDUE® HARVESTLAND®, Boneless Skinless Chicken Thighs

### PRODUCE

- ½ lb Green Beans
- 1 cup Cherry Tomatoes
- 1 small head Bibb or Boston Lettuce
- 1 bunch Arugula
- 1 tbsp. Fresh Basil
- 1 tbsp. Parsley
- 1 tsp Shallots

### MISCELLANEOUS

- 2 tbsp. Worcestershire Sauce
- 2 tbsp. Red Wine Vinegar
- 1 tbsp. Dijon Mustard

### PANTRY STAPLES

- 1 tsp coarse or cracked Black Pepper
- ¼ tsp Salt
- 4 tbsp. Olive Oil

## Onion & Herb Chicken Breast BLT Sandwich

### PERDUE® CHICKEN

- 2 PERDUE® Encrusted Onion & Herb Breaded Chicken Breast Fillets

### PRODUCE

- 2 large Iceberg Lettuce Leaves
- 2 small tomatoes

### MISCELLANEOUS

- ¼ cup Pesto Mayonnaise
- 4 Bacon Slices

### PANTRY STAPLES

- 4 slices Toasted Bread

## Sautéed Chicken and Black Bean Salsa

### PERDUE® CHICKEN

- 4 PERDUE® PERFECT PORTIONS®, Boneless, Skinless Chicken Breasts

### PRODUCE

- ½ Red Onion
- ½ Red Bell Pepper
- 1 tsp Garlic
- 1 Avocado
- 2 tbsp. Cilantro

### MISCELLANEOUS

- Adobo All-Purpose Seasoning with Pepper, to taste
- 1 can Black Beans
- ½ can Whole Kernel Corn
- 2 tbsp. Lemon Juice

### PANTRY STAPLES

- 2 tbsp. Olive Oil
- ½ tsp Ground Cumin

## Zesty BBQ Drumsticks

### PERDUE® CHICKEN

- 6 PERDUE® Chicken Drumsticks

### PRODUCE

- 1 tsp Garlic
- 1 tbsp. fresh Cilantro

### MISCELLANEOUS

- 1 tbsp. Olive Oil
- ½ cup prepared BBQ Spice Rub
- 1 tbsp. Lime Juice
- 1 tsp Lime Zest
- ¼ tsp Salt
- 1/8 tsp Black Pepper
- BBQ Sauce for Serving (optional)