



BETTER THAN GRANDMA'S FRIED CHICKEN SANDWICH

Tender boneless chicken is fried until golden brown and crispy, then topped with melted American cheese, shaved yellow onions, and pickles, then served on a brioche bun with garlic aioli.

INGREDIENTS

- ☐ 1 piece Mouataire® Black Label Chicken Chop™, Fresh, Boneless, Skin-on (47417)

SEASONING

- ☐ 1 cup pickle juice
 - ☐ 2 cups buttermilk
 - ☐ 2 cups all-purpose flour
 - ☐ 2 tbsp paprika, ground
 - ☐ 1 tbsp kosher salt
 - ☐ 1 tsp black pepper
-
- ☐ 1 slice American cheese
 - ☐ 1 brioche bun, toasted
 - ☐ 1 tbsp roasted garlic aioli
 - ☐ 3 finger pinches yellow onion, shaved thin
 - ☐ 3 hamburger pickles

*NOTE: Substitute Mouataire Black Label Fresh Boneless Thighs, Skinless (47180) if desired.

NOTES



PREPARATION

Yield: 1 serving

1. Marinate chicken: In a covered plastic container, marinate boneless chicken leg in pickle juice¹ for 30 minutes, up to overnight.
2. Batter/dredge chicken: Remove chicken leg from pickled brine and soak in buttermilk. Combine all-purpose flour, paprika, salt, and black pepper. Mix until uniform. Dredge chicken in dry flour mixture and shake off any excess.
3. Deep-fry chicken: With fryer at 325°F, fry for about 8 minutes, until internal temperature reaches 165°F. Pull chicken and top with a slice of American cheese.
4. Assemble sandwich in this order: Toasted brioche bun heel brushed with garlic aioli, fried chicken, shaved yellow onions, pickles, and toasted brioche bun crown.

¹ Pickle juice acts as a brine for the boneless chicken legs, adding flavor and helping to retain moisture when fried.



☐ 1 piece Mountaire® Black Label
Chicken Chop™, Fresh, Boneless, Skin-on (47417)

☐ 1 tbsp blackening seasoning

- ☐ ½ cup heirloom tomatoes, thinly sliced
- ☐ ¼ oz red onion, thin-shaved
- ☐ 1 tbsp extra virgin olive oil
- ☐ 2 tsp red wine vinegar
- ☐ 1 pinch kosher salt
- ☐ 1 tbsp fresh oregano leaves

- ☐ 2 oz arugula greens
- ☐ 2 oz baby kale greens
- ☐ 2 fl oz blue cheese dressing
- ☐ 1 oz Roquefort blue cheese crumbles

Yield: 1 serving

1. Season chicken: Rub blackening seasoning on both sides of boneless chicken leg. Grill on medium-high, until chicken reaches an internal temperature of 165°F. Let rest 3–5 minutes, then slice.
2. Make marinade: Combine heirloom tomatoes, red onion, extra virgin olive oil, red wine vinegar, salt, and oregano leaves. Let marinate briefly.
3. Toss salad: In a mixing bowl, toss together greens, blue cheese dressing, and Roquefort blue cheese crumbles.
4. Assemble: Plate dressed greens, then top with sliced chicken and marinated tomatoes.

NOTES



CHICKEN PARM PIE

A favorite Italian main dish gets the pizza treatment in this savory, cheesy twist on chicken Parmesan. While a pizza dough recipe is provided, of course feel free to use your own recipe, sauce/cheese ratios, and baking time.

INGREDIENTS

- ☐ 1 piece Mountaire® Black Label Chicken Chop™, Fresh, Boneless, Skinless (47270)
- ☐ 16 oz pizza dough
- ☐ 3 oz spicy vodka sauce
- ☐ 6 oz mozzarella cheese, shredded
- ☐ 2 oz pepperoni
- ☐ Shaved garlic, as needed
- ☐ Fresh basil, as needed
- ☐ Parmesan, as needed

SPICY VODKA SAUCE

- ☐ 1 gal vodka sauce, prepared
- ☐ ¼ cup plus 2 tbsp chile flake

PIZZA DOUGH

Makes enough dough for about 12 14" pizzas. NOTE: Gram measurements are more precise, but ounces are provided for reference.

- ☐ 2025 g (71.43 oz) water
- ☐ 112 g (3.95 oz) olive oil
- ☐ 54 g (1.90 oz) sugar
- ☐ 41 g (1.45 oz) yeast
- ☐ 81 g (2.86 oz) salt
- ☐ 112 g (3.95 oz) whole milk powder
- ☐ 3240 g (114.28 oz) all-purpose flour



PREPARATION

Yield: One 14" pizza

1. For the cutlet, pound out skinless Mountaire® Chicken Chop™ (#47270) and portion 6 oz cutlets. Using standard breading procedure, bread and fry with breadcrumbs and allow to rest. Once completely cooled, slice the fried cutlets into strips. This should be done ahead of service and not done a-la-minute.
2. Prepare pizza dough: Combine ingredients, in order, in the bowl of a mixer. Use the dough hook to mix on medium speed for 10 minutes. Portion into 453 g (16 oz.) balls and allow to rest for 30 minutes. Use immediately. Alternatively, shape and store, refrigerated until ready to use.
3. Prepare spicy vodka sauce: Combine the ingredients and bring to a simmer. Cool and store for service.
4. To build the pizza, stretch the dough, and top with sauce, pepperoni, cutlet pieces, cheese, and shaved garlic. After baking, finish with fresh basil and parmesan.



CHORIZO STUFFED CHICKEN LEG W/TEQUILA LIME PAN SAUCE

Tender chicken is stuffed with chorizo and mozzarella, then rolled and baked. Served with a tequila lime pan sauce.

INGREDIENTS

- ☐ 1 piece Mouataire® Black Label Chicken Chop™, Fresh, Boneless, Skin-on (47417), pounded ¼" thin¹

STUFFING

- ☐ 2 oz ground chorizo, cooked, drained
- ☐ 2 oz mozzarella, ½" diced

TEQUILA LIME PAN SAUCE

- ☐ 1 tbsp avocado oil
- ☐ 1 tbsp garlic, minced
- ☐ ¼ cup tequila
- ☐ 1 fl oz lime juice
- ☐ ⅓ cup heavy cream
- ☐ ¼ cup tri-color grape tomatoes
- ☐ 1 tsp agave nectar
- ☐ 1 tbsp fresh oregano leaves
- ☐ 1 tbsp butter, unsalted, cold

- ☐ Kosher salt, to taste
- ☐ Crushed red pepper, to taste

¹ Using a pounded-thin chicken leg helps to get a tight roll on the stuffed chicken leg. Let rest properly to retain all the flavorful juices before slicing.

NOTES



PREPARATION

Yield: 1 serving

1. Prep chicken: Trim boneless chicken leg, if needed, to create a rough rectangle shape.
2. Stuff chicken: Add chorizo and mozzarella in center of boneless chicken leg. Using butcher's twine, wrap and secure the chicken, tying about every ½".
3. Bake chicken: Bake ~15 minutes, until internal temperature reaches 165°F. Let rest and slice on a bias.
4. Make tequila lime pan sauce: In a medium saucepan, add oil, shallots, and garlic. Cook over medium-high heat until translucent and fragrant. De-glaze with tequila and lime juice. Reduce liquid by about half, cooking out the alcohol.
5. Stir in heavy cream, tomatoes, agave nectar, and fresh oregano leaves. Reduce by half. Mount sauce in cold butter.
6. Season: Add salt and red pepper to taste.
7. To assemble: Plate stuffed chicken over pan sauce.



CITRUS TERIYAKI GRILLED CHICKEN SLIDERS

Boneless chicken leg with citrus teriyaki glaze is char-grilled until caramelized and juicy, then sliced and heaped on Hawaiian slider buns. Finished with pickled cucumbers, rich Kewpie® mayo, and sliced green onions.

INGREDIENTS

- ☐ 3 pieces Moultair® Black Label Chicken Chop™, Fresh, Boneless, Skin-on (47417)

SEASONING

- ☐ ¼ cup vegetable oil
- ☐ 1 tsp kosher salt
- ☐ ½ tsp black peppercorns, ground

CITRUS TERIYAKI SAUCE

- ☐ 1 cup teriyaki sauce
- ☐ 2 tbsp orange juice
- ☐ 1 tbsp lemon juice
- ☐ 2 tbsp pineapple juice (drained from canned pineapple)

PINEAPPLE MAYONNAISE

- ☐ ½ cup Kewpie mayonnaise
- ☐ ¼ cup crushed pineapple, canned (juice drained and used for teriyaki sauce)
- ☐ ¼ cup kosher salt

- ☐ 8 Hawaiian slider buns
- ☐ 16 cucumber pickles
- ☐ ¼ cup green onions, thinly sliced

NOTES



PREPARATION

Yield: 1 serving

1. Make the citrus teriyaki sauce: In a saucepot, add teriyaki sauce, orange juice, lemon juice, and pineapple juice. Simmer on medium-low heat until thickened, 10–15 minutes. Set aside.
2. Make the pineapple mayonnaise: In a mixing bowl, whisk together Kewpie mayonnaise, crushed pineapple, and kosher salt. Set aside and keep chilled.
3. Season and grill chicken: Season all chicken legs with vegetable oil, kosher salt, and black pepper. Grill chicken on medium-high flame, while glazing with citrus teriyaki sauce, until chicken reaches an internal temperature of 165°F. Remove from grill and cut into bite-sized strips.
4. Assemble sliders: Build each slider as follows: 1 slider bun heel, 1 tablespoon pineapple mayonnaise, 2 pickle coins, ~2 ounces grilled chicken, 1/2 tablespoon sliced green onions, 1 slider bun crown.



CORNBREAD FRIED CHICKEN

Chicken drumsticks are dipped in sweet cornbread batter, fried until golden, and then drizzled with honey butter and sea salt.



INGREDIENTS

- ☐ 8 Moultairr® Black Label Fresh Drumsticks (28568)

CORNBREAD BATTER

- ☐ 1½ cups all-purpose flour
 - ☐ 1½ cups yellow cornmeal
 - ☐ ¼ cup granulated cane sugar
 - ☐ 1½ tsp kosher salt
 - ☐ 1 tbsp baking powder
 - ☐ 1 egg, large
 - ☐ 2 cups whole milk
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- ☐ ½ cup unsalted butter, melted
 - ☐ ¼ cup honey
 - ☐ ¼ cup sea salt, flaked

PREPARATION

Yield: 4 servings

1. Make the cornbread batter: In a mixing bowl, whisk together flour, cornmeal, sugar, kosher salt, and baking powder. In a separate bowl, whisk together eggs and whole milk. Add egg mixture to the flour mixture and stir until just combined.
2. Batter and cook the chicken drumsticks: Preheat the oven to 325°F, low fan. Dip each chicken drumstick in the cornbread batter, ensuring complete and even coating. Shake off excess batter and par-fry each drumstick for 2 minutes to set the cornbread batter. Transfer par-fried drumsticks to a parchment-lined baking sheet and bake for 30 minutes, until drumsticks reach an internal temperature of 165°F.
3. Garnish cooked drumsticks by brushing them with melted butter, drizzling with honey, and seasoning with flaked sea salt.

NOTES



CRISPY ROASTED CHICKEN WITH GREEK LEMON SAUCE

Roasted chicken with perfectly crisped skin, topped with Greek lemon and egg sauce. Served over a bed of long grain rice.



INGREDIENTS

- ☐ 4 pieces Moultairr® Black Label Chicken Chop™, Fresh, Boneless, Skin-on (47417)

SEASONING

- ☐ ¼ cup vegetable oil
- ☐ 1 tsp kosher salt
- ☐ ½ tsp black peppercorns, ground

GREEK LEMON AND EGG SAUCE

- ☐ 1½ cups chicken stock
- ☐ ¼ cup lemon juice
- ☐ 5 large eggs
- ☐ 1 tsp kosher salt

RICE

- ☐ 4 cups long grain rice, cooked
- ☐ ¼ cup parsley, minced
- ☐ ¼ cup parsley, minced

PREPARATION

Yield: 4 servings

- Season and roast chicken: Preheat a convection oven to 350°F, low fan. Season chicken legs with vegetable oil, kosher salt, and pepper. On a parchment-lined baking sheet, add chicken in a single, even layer with skin-side up. Bake chicken for 30–40 minutes, until chicken reaches an internal temperature of 165°F. Remove from the oven and let rest for 5 minutes.
- Make the Greek lemon and egg sauce: While the chicken is roasting, use blender to puree chicken stock, lemon juice, eggs, and kosher salt until smooth. Transfer to a saucepot and simmer on medium-low heat, whisking constantly, for 10–15 minutes until sauce thickens and reaches 165°F (consistency should be close to a Hollandaise sauce). Remove from heat and keep warm.
- Assemble each plate with 1 cup cooked rice, 1 chicken leg, ½ cup sauce, and 1 tablespoon of minced parsley.

NOTES



GREEN GODDESS GRILLED CHICKEN

Chicken breast is brined in dill and garlic, then grilled to tender perfection. Finished with a creamy green goddess sauce and served with grilled summer vegetables.

INGREDIENTS

- ☐ 4 pieces Moultaine® Black Label Fresh Boneless Single Lobe Breasts, Skinless (25688)

DILL AND GARLIC BRINE

- ☐ 2 cups water
- ☐ 2 tbsp granulated cane sugar
- ☐ 3 tbsp kosher salt
- ☐ 3 sprigs dill, fresh
- ☐ 1 tbsp garlic cloves, minced
- ☐ ½ cup white onions, sliced lengthwise
- ☐ 1 tsp black peppercorns, whole
- ☐ 1 cup ice
- ☐ 2 tbsp white distilled vinegar

GREEN GODDESS SAUCE

- ☐ 1 cup Greek yogurt, plain
- ☐ ¼ cup fresh basil, stems removed
- ☐ ¼ cup fresh parsley, roughly chopped
- ☐ ¼ cup fresh green onions, roughly chopped
- ☐ 1 tbsp tarragon, roughly chopped
- ☐ ¼ cup extra virgin olive oil
- ☐ 2 tbsp lemon juice
- ☐ ½ tbsp lemon zest
- ☐ 1½ tsp kosher salt
- ☐ ½ tsp black peppercorns, ground



PREPARATION

Yield: 1 serving

1. Make the brine: In a sauce pot on medium heat, combine water, sugar, and salt until dissolved. Add dill, garlic, white onion, and black peppercorns. Lower heat and simmer for 3–5 minutes to infuse water with aromatics. Remove from heat and add ice and vinegar, and let mixture cool to room temperature.
2. Brine the chicken: In a lidded container, add chicken and cooled brine. Cover and chill for at least 2 hours, up to overnight.
3. Make the green goddess sauce: In a blender, puree Greek yogurt, basil, parsley, green onion, tarragon, olive oil, lemon juice, lemon zest, kosher salt, and black pepper until smooth. Transfer to a lidded container and keep chilled until service.
4. Grill brined chicken: Remove chicken breasts from brine and grill on medium heat until internal temperature reaches 165°F. Remove from grill and let rest for 5 minutes.



JAPANESE CHICKEN CURRY BOWL

Diced chicken is simmered with carrots, potatoes, onions, chicken stock, and Japanese curry spices until tender. Served over rice and finished with sliced green onions and chili oil.

INGREDIENTS

JAPANESE CHICKEN CURRY

- ☐ 4 pieces Moultairc® Black Label Chicken Thighs, Boneless Skinless (47180)
- ☐ 2 tbspc vegetable oil
- ☐ 1 cup Japanese curry powder
- ☐ 2 cups yellow onions, small diced
- ☐ 3 tbspc garlic, minced
- ☐ 2½ cups carrots, small diced
- ☐ 3 cups red potatoes, small diced
- ☐ ½ cup all-purpose flour
- ☐ 2 qts chicken stock
- ☐ ¼ cup soy sauce
- ☐ 1 tbspc kosher salt

RICE

- ☐ 4 cups long grain rice, cooked
- ☐ ¼ cup green onion, sliced thinly on a bias
- ☐ 2 tbspc cilantro, minced
- ☐ 2 tbspc chili oil

NOTES



PREPARATION

Yield: 4 servings

1. Brown chicken: In a rondeau on high heat, add vegetable oil and brown diced chicken thighs for 10–15 minutes until chicken is lightly browned.
2. Sweat vegetables: Add Japanese curry powder, yellow onion, garlic, carrots, and red potatoes. Sweat vegetables for 5–10 minutes.
3. Cook curry: Stir in flour until evenly dispersed in mixture. Add chicken stock, soy sauce, and kosher salt. Bring to a boil, stirring occasionally. Lower heat to medium-low, and let curry simmer for 30–45 minutes, stirring occasionally.
4. Assemble each curry bowl in the following order: 1 cup cooked rice, 2 cups chicken curry, 1 tablespoon sliced green onion, 1 teaspoon minced cilantro, and 1 teaspoon chili oil drizzle.



KOREAN HONEY BUTTER FRIED CHICKEN WITH POTATO CHIP CHILI CRISP

Boneless chicken legs fried until golden brown and tossed in a sweet and spicy honey butter sauce. Topped with potato chip garlic chili crisp and pickle relish.



INGREDIENTS

- ☐ 4 pieces Mountaire® Black Label Chicken Chop™, Fresh, Boneless, Skinless (47270)
- ☐ 1 cup all-purpose flour
- ☐ 1 tablespoon kosher salt
- ☐ 6 large eggs, beaten
- ☐ 6 cups panko breadcrumbs, plain
- ☐ ½ cup unsalted butter, melted
- ☐ 1 tsp cayenne pepper
- ☐ ½ cup clover honey
- ☐ 1 tsp kosher salt
- ☐ ½ cup chili crisp
- ☐ ½ cup kettle potato chips, salted
- ☐ 2 tbsp vegetable oil
- ☐ 1 cup pickle relish

PREPARATION

Yield: 4 servings

1. Bread chicken legs: In a mixing bowl, combine all-purpose flour and kosher salt. Create a 3-step breading station with the flour mixture, beaten eggs, and panko breadcrumbs. Dredge each chicken leg in flour, egg, and panko, then transfer to a parchment-lined sheet tray. Chill breaded chicken for at least 15 minutes to let the breading set.
2. Make the spicy honey butter sauce: In a saucepot on low heat, whisk together melted butter with cayenne pepper, clover honey, and kosher salt. Keep warm and whisk occasionally to keep butter and honey mixture from separating.
3. Make the potato chip chili crisp: Using a food processor, pulse chili crisp, potato chips, and vegetable oil together until chips are small, pea-sized pieces. Transfer to a lidded container and set aside.
4. Deep fry chicken legs: Deep fry breaded chicken for 5-8 minutes until internal temperature reaches 165°F.
5. Serve fried chicken with a drizzle of warm spicy honey butter sauce and sides of potato chili crisp and pickle relish.

*NOTE: Substitute Mountaire Black Label Single Lobe Boneless Skinless Chicken Breast (25688) if desired.



MESQUITE GRILLED CHICKEN FLATBREAD

Mesquite-seasoned chicken, grilled until tender and layered onto flatbread with Mexican shredded cheese, summer corn, fire roasted peppers, and chipotle ranch dressing.



INGREDIENTS

MESQUITE GRILLED CHICKEN

- ☐ 2 pieces Mountaire® Black Label Chicken Chop™, Fresh, Boneless, Skin-on (47417)
- ☐ 2 tbsp vegetable oil
- ☐ 1 tbsp mesquite seasoning blend

TOASTED FLATBREAD

- ☐ 2 pieces flatbread
- ☐ 4 cups Mexican-style cheese, shredded
- ☐ ½ cup sweet corn, IQF
- ☐ ½ cup fire-roasted red bell pepper strips
- ☐ ½ cup chipotle ranch dressing
- ☐ ¼ cup parsley, minced

PREPARATION

Yield: 4 servings

1. Season and grill chicken: Rub chicken legs with vegetable oil and mesquite seasoning blend. Grill on medium-high heat until chicken reaches an internal temperature of 165°F and skin is golden crispy. Remove from grill and let rest for 5 minutes, then medium dice.
2. Assemble flatbread: Build each flatbread as follows: 1 flatbread crust, 1½ cups shredded cheese, ¼ cup sweet corn, ¼ cup fire roasted red bell pepper strips, 1 cup diced chicken, and ½ cup shredded cheese.
3. Bake loaded flatbread until cheese is melted and slightly toasted, and bottom of crust is crisp.
4. Garnish with a drizzle of chipotle ranch dressing and minced parsley.

NOTES



MISO CHICKEN KARAAGE STREET FOOD

Diced, marinated chicken is deep-fried to perfection, then sprinkled with salt and sesame seeds and drizzled with Japanese mayo. Served with lemon wedges.

INGREDIENTS

- ☐ 1 piece Moultairc® Black Label Chicken Chop™, Fresh, Boneless, Skin-on (47417), 1" diced

MARINADE

- ☐ 1 cup soy sauce, low-sodium
- ☐ 1 tbsp miso paste
- ☐ 1 tsp garlic, minced
- ☐ 1 tsp ginger, minced

FLOUR MIXTURE

- ☐ 1 ½ cup potato starch
 - ☐ ¾ cup all-purpose flour
 - ☐ 1 tbsp kosher salt
 - ☐ 2 tsp black pepper
-
- ☐ 1 tbsp toasted sesame seeds
 - ☐ 2 lemon wedges
 - ☐ 2 tbsp Japanese mayo

NOTES



PREPARATION

Yield: 1 serving

1. Prep chicken: Dice boneless chicken into 1" pieces.
2. Make marinade: Whisk together soy sauce, miso paste, sugar, garlic, and ginger to create marinade. Marinate chicken at least 30 minutes, up to overnight.
3. Create flour mixture: Mix together dry ingredients until uniform. Coat each marinated chicken piece in the flour mixture and shake off excess flour.
4. Deep fry chicken: With fryer at 325°F, deep fry chicken, shaking the fryer basket halfway through. Ensure chicken cooks to an internal temperature of 165°F.
5. Season: Add salt to taste, then sprinkle with toasted sesame seeds.
6. To assemble: Plate and garnish with lemon wedges and Japanese mayo drizzle.



MOJO CHICKEN BOWL

Chicken breast marinated in a chili lime sauce, then grilled and diced. Served with simmered black beans, pico de gallo, and fresh guacamole—all plated on a bed of cilantro lime rice.

INGREDIENTS

- ☐ 3 pieces Mountaire® Black Label Fresh Boneless Single Lobe Breasts, Skinless (25688)

MOJO CHILI LIME MARINADE

- ☐ ¼ cup orange juice
- ☐ ¼ cup lime juice
- ☐ 2 tsp lime zest
- ☐ 2 tsp oregano, dried
- ☐ 1 tsp cumin, ground
- ☐ 1 tsp red chili flakes
- ☐ 1 tbsp jalapeno peppers, seeds removed, roughly chopped
- ☐ 1 tsp kosher salt
- ☐ 1 tbsp garlic granules
- ☐ 1 tsp onion powder
- ☐ ½ cup olive oil

CILANTRO LIME RICE

- ☐ 4 cups long grain rice, cooked
- ☐ 1 tbsp lime juice
- ☐ 2 tsp lime zest
- ☐ 2 tbsp cilantro, minced
- ☐ 1 tsp kosher salt

CILANTRO LIME RICE

- ☐ 1 cup black beans, fully cooked
- ☐ 1 cup pico de gallo
- ☐ ½ cup guacamole



PREPARATION

Yield: 4 servings

1. Make the mojo chili lime marinade and marinate chicken: In a blender, puree all ingredients together. Place chicken in a mixing bowl and pour marinade over chicken. Cover and chill 2–6 hours.
2. Make the cilantro rice: In a mixing bowl, combine lime juice, lime zest, cilantro, and kosher salt. Fold lime cilantro mixture into hot cooked rice until evenly mixed. Keep warm until served.
3. Grill the marinated chicken: Shake off excess marinade from chicken breast and grill on medium heat until it reaches an internal temperature of 165°F. Remove chicken from grill and let rest for 5 minutes. Then cube to prep for bowl assembly.
4. Build each Mojo Chicken Bowl in the following order:
 - 1 cup cilantro lime rice
 - ½ grilled chicken breast, cubed
 - ¼ cup black beans
 - ¼ cup pico de gallo
 - 2 tbsp guacamole



ROASTED GARLIC CHICKEN ROULADE

This French-inspired dish features tender baked chicken stuffed with shallots, mozzarella, and Parmesan. Served with a delicious apricot mustard sauce.

INGREDIENTS

- ☐ 1 piece Mouataire® Black Label Chicken Chop™, Fresh, Boneless, Skin-on (47417), pounded ¼" thin
- ☐ 2 tsp roasted garlic puree, commercially prepared

STUFFING

- ☐ 1 tsp shallot, brunoise
- ☐ ¼ cup mozzarella, ½" diced
- ☐ ¼ cup Parmesan, shredded

SEASONING MIX

- ☐ Kosher salt, to taste
- ☐ Black pepper, to taste
- ☐ 2 tsp Herbes de Provence

APRICOT MUSTARD SAUCE

- ☐ 1 tbsp avocado oil
- ☐ 1 tbsp shallot, brunoise
- ☐ ¼ cup white wine, such as sauvignon blanc
- ☐ 1 tbsp whole grain mustard
- ☐ 2 tbsp apricot preserves
- ☐ 2 tbsp butter, cold

NOTES



PREPARATION

Yield: 1 serving

1. Prep chicken: Trim boneless chicken leg, if needed, to create a rough rectangle shape. Brush chicken with roasted garlic.
2. Stuff chicken: Add shallots, mozzarella, and Parmesan to center of boneless chicken leg. Using butcher's twine, wrap and secure the chicken, tying about every ½".
3. Bake chicken: Season chicken roulade with salt, pepper, and herbs. Bake ~15 minutes, until internal temperature reaches 165°F. Let rest and slice on a bias.
4. Make apricot mustard sauce: In a medium saucepan, add oil and shallots. Cook over medium-high heat until translucent and fragrant. De-glaze with wine and stir in mustard and apricot preserves. Reduce liquid by about half and mount sauce with cold butter.
5. To assemble: Plate chicken over apricot mustard sauce.



SMOKESHOW PIE

Smoked chicken and cheddar give savory BBQ flavor to this endlessly customizable pie. While a pizza dough recipe is provided, of course feel free to use your own recipe, sauce/cheese ratios, and baking time.

INGREDIENTS

- ☐ 1 piece Mountaire® Black Label Chicken Chop™, Fresh, Boneless, Skin-on (47417)
- ☐ 16 oz pizza dough
- ☐ 2 oz smoky BBQ sauce
- ☐ 6 oz smoked chicken
- ☐ 6 oz smoked cheddar, shredded
- ☐ 1 oz pickled jalapeños
- ☐ French fried onions, as needed

PIZZA DOUGH

Makes enough dough for about 12 14" pizzas. NOTE: Gram measurements are more precise, but ounces are provided for reference.

- ☐ 2025 g (71.43 oz) water
- ☐ 112 g (3.95 oz) olive oil
- ☐ 54 g (1.90 oz) sugar
- ☐ 41 g (1.45 oz) yeast
- ☐ 81 g (2.86 oz) salt
- ☐ 112 g (3.95 oz) whole milk powder
- ☐ 3240 g (114.28 oz) all-purpose flour

NOTES



PREPARATION

Yield: 1 serving

1. Prepare the smoked chicken: Season boneless chicken legs with salt and allow to cure for 30-60 minutes. Place in a smoker set to 225°F, skin-side-down over applewood, and smoke approximately 90 minutes, or until reaching an internal temperature of 185°F. Discard the skin and shred the chicken. Reserve for service.
2. Make the pizza dough: Combine ingredients, in order, in a mixing bowl. Use the dough hook to mix on medium speed for 10 minutes. Portion into 16-ounce balls and rest for 30 minutes. Use immediately. Alternatively, shape and store refrigerated until ready to use.
3. Build the pizza: Stretch the dough and top with BBQ sauce, smoked chicken, smoked cheddar, and pickled jalapeños. Recommended bake time: 570°F for 7-10 minutes.
4. After baking, sprinkle with French fried onions.



SPICY CHICKEN CHEESESTEAK

Juicy sliced chicken breast cooked on a griddle with provolone cheese, green hatch chilis, bell peppers, and onion. Finished with a drizzle of spicy ranch and served on a toasted hoagie roll.



INGREDIENTS

SPICY SLICED CHICKEN BREASTS

- ☐ 3 pieces Mountaire® Black Label Fresh Boneless Single Lobe Breasts, Skinless (25688)
- ☐ 1 tsp kosher salt
- ☐ ½ tsp black peppercorns, ground
- ☐ ⅛ cup vegetable oil
- ☐ 8 slices provolone cheese

VEGETABLES

- ☐ ½ cup green hatch chiles, canned
- ☐ 1 cup red bell pepper
- ☐ 1 cup yellow onion, thinly sliced
- ☐ ⅛ cup vegetable oil
- ☐ 4 hoagie rolls, 9"
- ☐ ¾ cup spicy ranch dressing

PREPARATION

Yield: 4 servings

1. Season and cook chicken: Sprinkle sliced chicken breast with kosher salt and pepper. On a griddle preheated to medium-high, spread half of vegetable oil where the chicken will be cooked. Add chicken and cook until internal temperature reaches 165°F, flipping occasionally. When cooked evenly, add provolone.
2. Cook vegetables: While the chicken is cooking in one area, spread the remaining oil on an empty part of the griddle. Add green hatch chilies, red bell pepper strips, and sliced yellow onion. Cook until vegetables have softened slightly and are browned, flipping occasionally.
3. Build each hoagie as follows: 1 toasted hoagie roll sliced lengthwise, ~8 ounces griddled cheesy chicken, 1/2 cup cooked vegetables, and 2 tablespoons spicy ranch dressing drizzle.

NOTES



SPINACH AND FETA STUFFED CHICKEN LEGS

Boneless chicken legs stuffed with cream cheese, spinach, feta, parsley, and lemon, then baked until golden brown and bubbly. Served over herbed Israeli couscous with harissa sauce.



INGREDIENTS

- ☐ 4 pieces Moultairr® Black Label Chicken Chop™, Fresh, Boneless, Skin-on (47417)

SPINACH AND FETA STUFFING

- ☐ 1 cup cream cheese
- ☐ 1 cup baby spinach, lightly packed
- ☐ ½ cup feta cheese
- ☐ ¼ cup parsley
- ☐ 1 tsp lemon zest
- ☐ 1 tbsp lemon juice
- ☐ ½ tsp kosher salt
- ☐ ½ tsp black peppercorns, ground
- ☐ 4 cups Israeli couscous, fully cooked
- ☐ 1 cup harissa sauce, warmed
- ☐ ¼ cup parsley, minced

PREPARATION

Yield: 4 servings

1. Make the spinach and feta stuffing: In a food processor, combine cream cheese, baby spinach, feta cheese, parsley, lemon zest, lemon juice, kosher salt, and black pepper until smooth.
2. Stuff and bake chicken: Preheat a convection oven to 350°F, low fan. For each skin-on chicken leg, place skin-side down and add ½ cup of spinach and feta stuffing. Roll and truss the chicken using butcher's twine to keep cheese stuffing inside each chicken roll.
3. Place each stuffed chicken leg on a parchment-lined baking sheet and bake for 30 minutes, until chicken reaches an internal temperature of 165°F. Remove chicken from oven and let rest for 5 minutes.
4. Remove butcher twine from chicken and slice into 1-inch-thick pieces. Plate each serving in the following order: 1 cup cooked couscous, 1 stuffed chicken leg (sliced), ¼ cup harissa sauce, 1 tablespoon minced parsley.

NOTES



SUYA SPICED CRISPY CHICKEN DRUMSTICKS

Nigerian suya spiced chicken drumsticks are air-fried until crisp, then served with a side of red pepper tomato sauce.

INGREDIENTS

SUYA SPICED CRISPY CHICKEN DRUMSTICKS

- ☐ 8 Mountaire® Black Label Fresh Drumsticks (28568)
- ☐ ¼ cup peanuts*, roasted unsalted
- ☐ 2 tbsp ginger powder
- ☐ 2 tsp cayenne powder
- ☐ 2 tbsp smoked paprika
- ☐ 3 tbsp onion powder
- ☐ 3 tsp chicken bouillon paste
- ☐ 1 tsp kosher salt
- ☐ ¾ cup vegetable oil

RED PEPPER TOMATO SAUCE

- ☐ 2½ cups Roma tomatoes, large diced
- ☐ 3 cups red bell peppers with stems and seeds removed, large diced
- ☐ ¼ cup jalapeno peppers with stems and seeds removed, roughly chopped
- ☐ 1 tbsp habanero peppers with stems and seeds removed, roughly chopped
- ☐ 5 garlic cloves
- ☐ 1 ½ cups white onion with peel removed, large diced
- ☐ ¼ cup vegetable oil
- ☐ 2 tbsp curry powder
- ☐ 2 tsp kosher salt
- ☐ ½ cup water

*Peanuts can be substituted with sunflower seeds.



PREPARATION

Yield: 4 servings

1. Marinate the chicken drumsticks: In a food processor, blend suya spices and vegetable oil until a fine paste forms. Transfer suya paste to a mixing bowl and add drumsticks. Coat chicken entirely with suya paste, cover, and chill for at least 2 hours to marinate (up to overnight).
2. Make the red pepper tomato sauce: Preheat convection oven to 400°F, low fan. In mixing bowl, toss all ingredients until tomatoes and peppers are coated in oil and spices. Transfer in an even layer to a parchment-lined baking sheet.
3. Bake sauce on sheet for 20 minutes until peppers, tomatoes, and onions have slightly charred edges. Remove from oven and let cool for 15 minutes. Transfer cooled mixture to blender and puree until smooth. Store chilled until service. Warm sauce for serving.
4. Air-fry marinated drumsticks: Preheat convection oven to 375°F, high fan. On parchment-lined baking sheet, add marinated drumsticks in an even layer. Bake for 20 minutes, until drumsticks are golden brown and crisp on the outside and have an internal temperature of 165°F.
5. Serve cooked chicken drumsticks with a side of warmed red pepper tomato sauce.



ZA'ATAR CHAR-GRILLED CHICKEN RICE BOWL

Char-grilled za'atar seasoned chicken layered over cilantro rice, Mediterranean olive mixture, and grilled zucchini. Topped with Greek yogurt, fresh dill, crispy chickpeas, and lemon wedges.

INGREDIENTS

- ☐ 1 piece Moutaire® Black Label Chicken Chop™, Fresh, Boneless, Skin-on (47417)

SEASONING

- ☐ 1 tbsp extra virgin olive oil
- ☐ 1 tbsp za'atar seasoning
- ☐ ½ tsp kosher salt

CILANTRO RICE

- ☐ 1 ½ cups rice, cooked, heated
- ☐ 1 tbsp cilantro with stems, chopped

OLIVE MIXTURE

- ☐ ½ cup olives, pitted, mixed, roughly chopped
 - ☐ ¼ oz red onion, thinly shaved
 - ☐ 1 oz feta cheese crumbles
 - ☐ ½ oz cucumber, thinly sliced
 - ☐ ½ oz bell pepper, julienne
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- ☐ 3 pieces zucchini, thinly sliced and 2" long
 - ☐ 2 tbsp Greek yogurt
 - ☐ Fresh dill, as needed
 - ☐ 2–3 lemon wedges

NOTES



PREPARATION

Yield: 1 serving

- Season and grill chicken: Coat boneless chicken leg in extra virgin olive oil and season with za'atar seasoning on both sides and grill on medium-high, until chicken reaches an internal temperature of 165°F. Let rest 3–5 minutes, then slice.
- Cook rice: Heat rice and stir in chopped cilantro.
- Create olive mixture: In a mixing bowl, combine olives, onions, feta, cucumbers, and bell peppers.
- Grill the zucchini slices until marked and tender.
- To assemble: Plate cilantro rice in bowl, layer olive mixture, and add grilled zucchini pieces. Top with sliced boneless chicken leg and a dollop of Greek yogurt. Garnish with fresh dill, crispy chickpeas, and lemon wedges to serve.