



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.



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



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



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.



CHICKEN PARM PIR

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 Moultairr® 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 Moultairr® 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.



PREPARATION

1. Brine and grill the chicken: In a lidded container, add chicken legs and dill pickle juice. Cover and chill for at least 2 hours, up to overnight. Remove chicken from brine and grill until it reaches an internal temperature of 165°F. Let chicken cool to below 40°F and medium dice.
2. Make the chicken salad: In a mixing bowl, combine diced chicken, mayonnaise, chopped dill pickles, and sunflower seeds.
3. Assemble the wraps: In each wrap, place one lettuce leaf, 4 batonnets of cucumber, ¾ cup of chicken salad, and one slice of cooked bacon. Tightly wrap burrito-style using plastic food film. Keep chilled until service.

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Little gem lettuce cups filled with larb made from ground Mountaire® Black Label Chicken Chop™, lime, sambal oelek, cilantro, shallots, and Thai chiles. Topped with mint and pickled chiles.

INGREDIENTS

NOTES

CHICKEN CHOP LARB SALAD

INGREDIENTS

☐ Jasmine rice (toasted and ground fine)	.25 cup
☐ Avocado oil	2.5 tsp
☐ Shallots (julienne)	1.5 each
☐ Mountaire® Black Label (47417) Chicken Chop™ (ground)	1 lb
☐ Brown sugar	1.5 tsp
☐ Fish sauce	5 tsp
☐ Lime juice	5 tsp
☐ Sky Valley sambal oelek	1.25 tsp
☐ Thai chile, fresh (sliced thin)	1 each
☐ Scallions (sliced thin)	3 each
☐ Cilantro, fresh (picked and rough chopped)	.25 bunch
☐ Mint leaves (picked and washed)	.5 cup

DIRECTIONS

1. Place the uncooked jasmine rice in a sauté pan and toast over medium-low heat until lightly brown. Grind until fine in a spice grinder and set aside.
2. Pour the avocado oil in the bottom of a stock pot and turn heat to high. Add the ground Mountaire® Chicken Chop™ and brown. Once the chicken is cooked, turn off the heat and add the sliced shallots. Let sit for 2-3 minutes. Drain any excess fat or liquid, then place in the refrigerator to chill.
3. While the chicken is cooling combine the brown sugar, fish sauce, lime juice, and sambal oelek. Mix very well to make the dressing.
4. Pull chicken out of the fridge and place into a mixing bowl. Add the dressing, sliced Thai chiles, sliced scallions, chopped cilantro, and mint leaves. Mix very well.
5. Just before serving add half of the ground jasmine rice and mix well. Save the remaining rice powder to top the lettuce cups.
6. Use immediately.

PICKLED FRESNO CHILES

INGREDIENTS

☐ Fresno Chiles, sliced thin	10 each
☐ Cider vinegar	1 cup
☐ Brown sugar	.5 cup
☐ Kosher salt	1 tbsp
☐ Garlic cloves	4 each
☐ Black peppercorns	.5 tsp
☐ Coriander seeds	.25 tsp
☐ Fresh ginger, very thinly sliced	3 slices
☐ Water	.5 cup

DIRECTIONS

1. Place the sliced Fresno chiles, garlic cloves, and slices of ginger into a mason jar.
2. Combine the cider vinegar, water, sugar, salt, black peppercorns, and coriander seeds in a pot and bring to a boil.
3. Pour the hot liquid over the chiles and cover with a tight-fitting lid.
4. Place in the fridge to chill overnight.
5. Keep submerged in pickling liquid until ready to use.

*Makes extra



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.



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 Mountaire® 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



GRILLED CHICKEN CHOP BIBIMBAP

Ginger-soy marinated Mountaire® Black Label Chicken Chop™ grilled and served over egg and Kimchi Fried Rice with green onions, shredded carrots, soy braised mushrooms, and spicy gochujang sauce.

Yield: **10 servings**

INGREDIENTS

- ☐ Mountaire® Black Label Chicken Chop™ 60 oz
(47270 or 47417) (marinate for 6 hours in tamari and ginger marinade – see recipe)
- ☐ Kimchi Fried Rice (see subrecipe) 5 cups
- ☐ Soy Braised Mushrooms (see recipe) 1 cup
- ☐ Shredded Carrot Salad (see recipe) 2.5 cups
- ☐ Spicy Gochujang Sauce (see recipe) 10 tbsp
- ☐ Scallions (sliced on the bias) 7 tbsp
- ☐ White sesame seeds 5 tsp

NOTES

DIRECTIONS

1. Grill the marinated Mountaire® Chicken Chop™ to slight char on the outside and an internal temp of 165°F. Slice thin on the bias.
2. Place the Kimchi Fried Rice in the center of each of the 4 bowls.
3. Place the sliced chicken on top of each bowl of rice, fanning slightly.
4. In each bowl, place the soy braised mushroom off to the left side of the rice. Place the carrot salad next to the mushrooms, just to the right.
5. Drizzle the gochujang sauce over the chicken and rice in each bowl. Divide the scallions and sesame seeds into 4 piles, then use to garnish each bowl.
6. Enjoy!

TAMARI & GINGER MARINADE

INGREDIENTS

☐ Tamari	2 cups
☐ Honey	.75 cup
☐ Rice wine vinegar	.75 cup
☐ Sesame oil	.5 cup
☐ Ginger (sliced)	.5 cup
☐ Garlic cloves	12 each
☐ Crushed red pepper	2 tsp
☐ Green onions	.5 cup
☐ Black pepper (ground)	5 tsp

DIRECTIONS

1. Add tamari, honey, rice wine vinegar, sesame oil, sliced ginger, and garlic cloves to a blender.
2. Blend until completely puréed, about 1 minute.
3. Fold in the crushed red pepper, sliced scallions, and black pepper by hand.
4. Use immediately or refrigerate mixture in an airtight container until use.

SPICY GOCHUJANG SAUCE

INGREDIENTS

☐ Gochujang	2 tbsp
☐ Rice wine vinegar	2 tbsp
☐ Toasted sesame oil	4 tsp
☐ Honey	4 tsp
☐ White sesame seeds	.5 tsp

DIRECTIONS

1. Combine gochujang, rice wine vinegar, sesame oil, and honey in a blender.
2. Blend until emulsified, about 30 seconds.
3. Add white sesame seeds at the end.
4. Use immediately or store refrigerated in a container until use.

SHREDDED CARROT SALAD

INGREDIENTS

☐ Carrots	2.5 cups
☐ Sesame oil	5 tsp
☐ White sesame seeds	2.5 tsp
☐ Rice wine vinegar	2.5 tbsp
☐ Kosher salt	to taste
☐ Black pepper (ground)	to taste

DIRECTIONS

1. Shred the carrot on the course side of a box grater and place in a mixing bowl.
2. Add the remaining ingredients and mix well.
3. Season with salt and pepper to taste.
4. Use immediately.

SOY BRAISED MUSHROOMS

INGREDIENTS

☐ Crimini mushrooms, cut into quarters	20 oz
☐ Garlic cloves, rough chopped	2 tbsp
☐ Soy sauce	6.5 tbsp
☐ Butter, unsalted	3.5 tbsp
☐ Avocado oil	2 tbsp

DIRECTIONS

1. Pour the avocado oil into the skillet and turn to high heat.
2. Just before the oil starts to smoke, add the mushrooms and brown heavily.
3. Add the garlic and toasted just slightly.
4. Add the soy sauce and reduce until almost dry.
5. Pull off the heat and add the butter, stirring frequently to create an emulsified sauce.
6. Serve immediately.



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 Mouataire® 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 Mountaire® 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
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- ☐ 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.



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.



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 Moultairc® 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



TAMARI & GINGER ROASTED CHICKEN CHOP BANH MI

Crispy baguette with tamari and ginger roasted Mountaire® Black Label Chicken Chop™, Chicken Liver Pâté, Daikon-Kimchi-Carrot Slaw, Jalapeño-Cilantro Mayo, fresh mint, and cilantro.

Yield: **10 servings**

INGREDIENTS

☐ Baguette, demi	10 each
☐ Chicken Liver Pâté	10 oz
☐ Grilled Mountaire® Black Label Chicken Chop™ (47270 or 47417)	30 oz
☐ Daikon-Kimchi-Carrot Slaw	5 cups
☐ Sour pickle chips	50 each
☐ Cilantro leaves	2.5 cups
☐ Mint leaves	50 each
☐ Jalapeño-Cilantro Mayo	1.25 cups

NOTES

DIRECTIONS

1. Slice the baguette the long way and place in a 350°F oven for 30–45 seconds to slightly toast.
2. Once warm, spread the bread open and smear 1 ounce of Chicken Liver Pâté on the bottom (see recipe).
3. Fan out 3 ounces of thin sliced, marinated, grilled Mountaire® Chicken Chop™ on top of the pâté (see recipe).
4. Top with slaw, then pickle chips, then cilantro and mint leaves.
5. Spread 2 tablespoons of Jalapeño-Cilantro Mayo on the top portion of the spread open baguette (see recipe).
6. Close the bread and slice on the bias.
7. Enjoy!

TAMARI & GINGER MARINADE

INGREDIENTS

☐ Tamari	2 cups
☐ Honey	.75 cup
☐ Rice wine vinegar	.75 cup
☐ Sesame oil	.5 cup
☐ Ginger (sliced)	.5 cup
☐ Garlic cloves	12 each
☐ Crushed red pepper	2 tsp
☐ Green onions	.5 cup
☐ Black pepper (ground)	.5 tsp

DIRECTIONS

1. Add tamari, honey, rice wine vinegar, sesame oil, sliced ginger, and garlic cloves to a blender.
2. Blend until completely puréed, about 1 minute.
3. Fold in the crushed red pepper, sliced scallions, and black pepper by hand.
4. Use immediately or refrigerate mixture in an airtight container until use.

CHARRED JALAPEÑO - CILANTRO MAYONNAISE

INGREDIENTS

☐ Mayonnaise	1 cup
☐ Cilantro leaves, picked	.75 cup
☐ Jalapeños (charred, chopped)	2 each
☐ Garlic cloves	2 each
☐ Lime (juiced)	1 tbsp
☐ Sea salt	to taste
☐ Black pepper	to taste

DIRECTIONS

1. Combine charred jalapeños, picked cilantro, garlic cloves, and lime juice in a food processor. Purée until everything is uniformly very small.
2. Add the mayonnaise and continue to purée until smooth.
3. Season to taste with salt and pepper.
4. Use immediately or store refrigerated in an airtight container until use.

DAIKON - KIMCHI - CARROT SLAW

INGREDIENTS

☐ Kimchi (rough chopped)	2 cups
☐ Carrot (shredded)	2 cups
☐ Daikon radish (shredded)	1 cup
☐ Rice wine vinegar	4 tsp
☐ Black pepper (ground)	.5 tsp

DIRECTIONS

1. Combine all ingredients and mix very well.
2. Use immediately.

CHICKEN LIVER PATE

INGREDIENTS

☐ Chicken livers (12656)	.5 lb
☐ Yellow onions (julienned)	.25 cup
☐ Garlic cloves (smashed)	1 each
☐ Fresh thyme (picked, rough chopped)	1 tsp
☐ Water	1 tbsp
☐ Unsalted butter (softened)	3.5 tbsp
☐ Cognac	1 tbsp
☐ Salt	to taste
☐ Black pepper (ground)	to taste

DIRECTIONS

1. Clean the chicken liver well, removing fat and veins.
2. Combine cleaned livers, julienned onions, smashed garlic, chopped thyme, water, and a pinch of salt and pepper to a small pot.
3. Bring to a simmer.
4. Place a lid on the pot and turn heat down to keep to a low simmer, stirring periodically.
5. Once the livers are cooked and have a small amount of pink left, remove from heat. Drain any excess water and allow to cool to room temperature.
6. Place cooled mixture into food processor, add cognac and pulse until uniformly chunky.
7. Turn the food processor on and start to add the butter, 1 tbsp. at a time until incorporated. Make sure not to overwork, as it could break.
8. Adjust the salt and pepper to taste.
9. Place the mixture into a container with an airtight lid and refrigerate overnight.



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
-
- ☐ 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.



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
-
- ☐ 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 SZECHUAN CHICKEN DRUMS

Korean fried chicken Mountaire® Black Label Fresh Drumsticks tossed in spicy chili crisp, Nashville style, then served with pickled cucumbers and drizzled with honey and miso mayo.

Yield: **10 servings**

INGREDIENTS

- | | |
|--|-----------|
| ☐ Mountaire® Black Label Fresh Drumsticks (28568) | 10 each |
| ☐ Kosher salt | 2.5 tsp |
| ☐ AP flour | 10 cups |
| ☐ Eggs (beaten) | 40 each |
| ☐ Breader mix
(½ AP flour, ½ white rice flour) | 20 cups |
| ☐ Water | 1 cup |
| ☐ Chili Crunch Dip (see recipe) | 1.25 cups |
| ☐ Honey | 3 tbsp |
| ☐ Miso Mayonnaise (see recipe) | 10 tbsp |
| ☐ Pickle chips | 20 each |
| ☐ Scallions (sliced thin on the bias) | 3 tbsp |

DIRECTIONS

1. Place flour in 1 bowl, set aside. Whisk eggs in 1 bowl, set aside. Place breading mix in 1 bowl, take the water and drizzle it in while stirring/cutting to create a crumbly texture, set aside.
2. Season each chicken drumstick with ¼ tsp salt.
3. Bread the chicken drums in this order: Flour - eggs - breader - eggs - breader, creating a double pass on the breading portion.
4. Deep fry drumsticks at 350°F until golden brown and 165°F internal temperature, about 10-12 minutes.
5. Once the chicken drumsticks are cooked, spoon the chile crunch all over the surface, ensuring the chile flakes stick and are visible.
6. Place dipped chicken drumsticks in the center of a plate and drizzle with honey.
7. Smear the Miso Mayonnaise on one side, then top with pickle chips and sliced scallions.
8. Enjoy!

MISO MAYONNAISE

INGREDIENTS

☐ Mayonnaise	.66 cup
☐ White miso	2.5 tbsp
☐ Lemon juice	1.25 tsp
☐ Garlic cloves (rough chopped)	.5 tsp
☐ Ginger (peeled and rough chopped)	.5 tsp
☐ Kosher salt	to taste
☐ Black pepper (ground)	to taste

DIRECTIONS

1. Combine all items in a food processor and purée until smooth.
2. Adjust seasoning with salt and pepper to taste.
3. Store refrigerated in an airtight container until use.

CHILE CRUNCH DIP

INGREDIENTS

☐ Chile Crunch	13 tbsp
☐ Avocado oil	6.5 tbsp

DIRECTIONS

1. Combine all items and mix well.
2. Store in an airtight container until use.



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.



CHICKEN SALTIMBOCCA WITH GRILLED VEGETABLES

A lighter riff on the Roman classic. Tender chicken wrapped in prosciutto and fresh sage, pan-seared until golden and finished with a bright pan sauce. Served over charred broccoli, bitter radicchio, and blistered cherry tomatoes.

INGREDIENTS

- ☐ 20 butterflied, lightly pounded Moutaire® Black Label Tenderloins
- ☐ 10 slices prosciutto
- ☐ 20 sprigs fresh thyme
- ☐ Salt to taste
- ☐ Pepper to taste
- ☐ 2 cups AP flour
- ☐ 10 tbsp small dice shallots
- ☐ 2 ½ cups white wine
- ☐ 20 tbsp cold, diced butter

TO FINISH

- ☐ 60 pc blanched, grilled broccolini
- ☐ 10 leaves torn radicchio
- ☐ 50 halved cherry tomatoes
- ☐ 7 tbsp saba

NOTES



PREPARATION

Yield: 1 servings

1. For the chicken, season one side of each piece with salt, pepper, and thyme stripped from one sprig. Fold the chicken, pressing the seasoned side over onto itself, and wrap with a slice of prosciutto, securing with a toothpick if needed.
2. Dust the prosciutto side of the folded cutlet with flour and pan-roast, turning halfway through cooking, until the chicken is crispy and caramelized on the outside, and has achieved an internal temperature of 165 degrees.
3. Remove the chicken from the pan to rest, add the shallots, and deglaze with white wine until it has reduced by more than half and appears syrupy. Remove from heat and whisk in the butter to create a pan sauce.
4. To serve, toss together the broccolini, radicchio, and cherry tomatoes. Top with the chicken cutlets, spoon over the pan sauce, and drizzle with saba.



GRILLED MOROCCAN CHICKEN WITH TABBOULEH

Boldly spiced chicken marinated in a fragrant blend of spices, grilled until charred and juicy. Paired with a bright, herb-forward tabbouleh and served atop harissa-yogurt.

INGREDIENTS

- ☐ 20 Mountaire® Black Label Tenderloins

MOROCCAN MARINADE

- ☐ 1 ½ cups vegetable oil
- ☐ ½ cup olive oil
- ☐ ¼ cup lemon juice
- ☐ 2 tbsp minced garlic
- ☐ 2 tbsp minced ginger
- ☐ 1 tbsp ground cumin
- ☐ 1 ½ tsp ground coriander
- ☐ 2 tsp paprika
- ☐ 1 tsp ground cinnamon
- ☐ 1 tsp turmeric
- ☐ ¼ cup chopped cilantro
- ☐ Salt as needed

HARISSA YOGURT

- ☐ 2 cups plain Greek yogurt
- ☐ ½ cup harissa paste
- ☐ 1 tbsp salt

TABBOULEH SALAD

- ☐ 1 qt cooked bulgur
- ☐ 1 ½ cups small dice cucumber
- ☐ 1 ½ cups quartered cherry tomatoes
- ☐ ¼ cup lemon juice
- ☐ ½ cup olive oil
- ☐ 1 ½ cups chopped parsley
- ☐ 1 cup torn mint
- ☐ 2 cups crumbled feta
- ☐ ½ cup thinly sliced onion
- ☐ 1 cup sunflower seeds



PREPARATION

Yield: 1 servings

1. For the Moroccan Marinade, blend together all ingredients except salt. Marinate the chicken for 2-4 hours. Season with salt, to taste, and grill until an internal temperature of 165 degrees is achieved.
2. For the yogurt, whisk together the ingredients and reserve.
3. For the salad, gently toss together all the ingredients.
4. To serve, spoon ¼ cup of the yogurt onto a plate, top with 1 cup of tabbouleh, and 2 grilled chicken tenderloins.



PISTACHIO ALFREDO WITH LEMON-BASIL CHICKEN

Alfredo sauce blended with rich pistachio paste, blanched basil, and lemon zest to create a savory twist on this classic pasta sauce.

INGREDIENTS

- ☐ 20 Moultairr® Black Label Tenderloins
- ☐ ¾ cup prepared pesto
- ☐ Zest of 2 lemons
- ☐ ½ cup lemon juice
- ☐ 1 cup olive oil
- ☐ Salt to taste

PISTACHIO ALFREDO SAUCE

- ☐ 30 fl oz prepared Alfredo sauce
- ☐ 4 oz fresh basil
- ☐ ¾ cup unsweetened pistachio paste
- ☐ Zest of 3 lemons

TO FINISH

- ☐ 2 ½ lb dry fettuccine
- ☐ 10 tbsp grated Pecorino
- ☐ 10 tbsp chopped pistachio
- ☐ Black pepper to taste
- ☐ 50 leaves fresh, picked basil

NOTES

PREPARATION

Yield: 10 servings

1. For the chicken, whisk together the pesto, lemon juice and zest, and olive oil. Marinate 2-4 hours, season with salt, and pan-roast until an internal temperature of 165 degrees has been achieved.
2. For the pistachio Alfredo, blanch, shock, and wring out the basil. Puree the basil with Alfredo sauce, pistachio paste, and lemon zest.
3. To serve, cook 4 oz of the pasta to desired tenderness, toss with ½ cup of the pistachio Alfredo, and garnish each portion with 1 tbsp each of Pecorino and chopped pistachio. Finish with a crank of black pepper, and fresh basil.



GRILLED TERIYAKI CHICKEN MUSUBI

Marinated Mountaire® Black Label Chicken Thighs are grilled and glazed with traditional teriyaki, then layered with sticky rice and nori and drizzled with a sweet hot sauce.

Yield: **10 servings**

INGREDIENTS

☐ Mountaire® Black Label Chicken Thighs (47180) (cut into 1½" X 2½" rectangle, marinate for 6 hours in Tamari and Ginger Marinade - see recipe)	20 oz
☐ Tamari and Ginger Marinade (see recipe)	20 oz
☐ Teriyaki Sauce (see recipe)	40 oz
☐ Sticky Rice Cake (see recipe)	20 oz
☐ Sweet Hot Chile Sauce (see recipe)	10 oz
☐ Scallions (sliced on the bias)	10 tsp
☐ Nori wrappers (cut into 2" strips)	9 each

NOTES

DIRECTIONS

1. Marinate chicken thighs in the Tamari and Ginger Marinade for 6 hours.
2. Remove chicken from marinade and grill on high, just to heavily mark the chicken, but not cook it all the way.
3. Place the grilled chicken thighs in a sauté pan and pour the teriyaki sauce over the top. Making sure all sides are coated and slightly submerged in the sauce.
4. Place the chicken and Teriyaki Sauce in a 300°F oven to bake. The chicken will be cooked in the sauce, almost confit style, for roughly 25 minutes, until the center is 165°F and the chicken thigh is tender and almost falling apart.
5. Remove the chicken thighs from the sauce and cool.
6. Once cool, place the cooked thigh on top of the Sticky Rice Cake.
7. Wrap tightly and keep refrigerated until use.
8. To reheat: Place the wrapped musubi in a 300°F oven with some humidity to not dry the product out, until warm in the center. Roughly 10-12 minutes.
9. To plate: Place the warm musubi in the center of a plate. Drizzle the Sweet Hot Chile Sauce over the top and around the sides. Top with sliced scallions.

TAMARI & GINGER MARINADE

INGREDIENTS

☐ Tamari	2 cup
☐ Honey	.75 cup
☐ Rice wine vinegar	.75 cup
☐ Sesame oil	.5 cup
☐ Ginger (sliced)	.5 cup
☐ Garlic cloves	12 each
☐ Crushed red pepper	2 tsp
☐ Green onions	.5 cup
☐ Black pepper (ground)	.5 tsp

DIRECTIONS

1. Add tamari, honey, rice wine vinegar, sesame oil, sliced ginger, and garlic cloves to a blender.
2. Blend until completely puréed, about 1 minute.
3. Fold in the crushed red pepper, sliced scallions, and black pepper by hand.
4. Use immediately or refrigerate mixture in an airtight container until use.

SWEET-HOT CHILE SAUCE

INGREDIENTS

☐ Rice wine vinegar	.33 cup
☐ Water	.33 cup
☐ Garlic cloves (rough chopped)	3 each
☐ Soy sauce	4 tsp
☐ Sambal oelek	2 oz
☐ Cornstarch	2.5 tsp
☐ Brown sugar	.33 cup
☐ Crushed red peppers	.25 tsp

DIRECTIONS

1. Combine all ingredients except cornstarch and half of the water in a pot. Bring to a boil.
2. In a mixing bowl, combine the cornstarch and remaining water and whisk well to make a slurry. Make sure there are no clumps.
3. Slowly whisk the slurry into the boiling mixture, again, ensuring there are no clumps.
4. Turn the heat down and allow to cook for 2-3 minutes to fully thicken.
5. Cool and store in an airtight container in the refrigerator.

TERIYAKI SAUCE

INGREDIENTS

☐ Soy sauce	1.25 cup
☐ Brown sugar	.66 cup
☐ Fresh ginger (peeled and rough chopped)	4 tsp
☐ Garlic cloves (rough chopped)	2.5 tsp
☐ Honey	2.5 tbsp
☐ Sesame oil	2.5 tsp
☐ Mirin	.5 cup
☐ Cornstarch	.5 cup
☐ Water	.66 cup

DIRECTIONS

1. Combine all ingredients except cornstarch and water in a pot. Bring to a boil.
2. In a mixing bowl, combine the cornstarch and water and whisk well to make a slurry. Make sure there are no clumps.
3. Slowly whisk the slurry into the boiling mixture, again, ensuring there are no clumps.
4. Turn the heat down and allow to cook for 2-3 minutes to fully thicken.
5. Cool and store in an airtight container in the refrigerator.

STICKY RICE

INGREDIENTS

☐ Sushi rice	1 cup
☐ Water	1.5 cup
☐ Sea salt	.5 tsp
☐ Rice vinegar	1 tbsp
☐ Mirin	.5 tbsp
☐ Sugar	1 tbsp

DIRECTIONS

1. Place sushi rice in a fine mesh colander and rinse under cold water until the water runs clear, roughly 3-5 minutes.
2. Place rinsed rice in a pot and add $\frac{3}{4}$ of a cup of water. Let soak for 30 minutes.
3. Once soaked, bring the rice and water to a boil. Once it comes to a boil, place a tight-fitting lid on the pot and turn the heat to low to keep at a very low simmer. Cook for 20 minutes.
4. While cooking, combine the vinegar, mirin, and sugar in a sauté pan and bring to a boil. Set aside.
5. Once the rice is cooked, turn the heat off. Remove the lid and pour the vinegar/mirin/sugar mixture evenly over the top. Return the lid and let sit for 10 minutes.
6. Spread the cooked and seasoned rice in an even layer on a sheet tray. Make sure to press and pack the rice so it holds together once cut.
7. Place in the fridge to cool.
8. Once cool, cut into $1\frac{1}{2}$ " X $2\frac{1}{2}$ " rectangles, roughly 2½ ounces each. Make sure the rice stays packed and in shape.
9. Cover and keep refrigerated.



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 Mountaire® Black Label Chicken Thighs, Boneless Skinless (47180)
- ☐ 2 tbsp vegetable oil
- ☐ 1 cup Japanese curry powder
- ☐ 2 cups yellow onions, small diced
- ☐ 3 tbsp 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 tbsp kosher salt

RICE

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



YUZU GLAZED CHICKEN THIGH YAKITORI

Mountaire® Black Label Chicken Thighs are skewered, marinated, and grilled over charcoal. Basted with a Yuzu-Ginger Glaze and finished with toasted black sesame and shaved scallions.

Yield: **10 servings**

INGREDIENTS

- ☐ Mountaire® Black Label Chicken Thighs (47180) (cut into strips) 60 oz
- ☐ 6" bamboo skewers 30 each
- ☐ Tamari and Ginger Marinade 5 cups
- ☐ Yuzu-Ginger Glaze 10 tbsp
- ☐ Black sesame seeds 5 tsp
- ☐ Scallions (sliced on the bias) 5 tsp

NOTES

DIRECTIONS

1. Cut the thighs into 2-ounce strips. Place the chicken in the tamari ginger marinade for 6 hours in a pan.
2. Soak the bamboo skewers in water. Once the chicken is done marinating, skewer each strip the long way on the soaked bamboo skewer.
3. Grill the chicken skewers over a hot yakitori or charcoal grill, making sure to keep the handle portion away from the fire. While the chicken is cooking, baste the skewers with the yuzu-ginger glaze, ensuring it creates a sticky sauce on the outside of the chicken. Each skewer should be slightly charred on the outside and 165°F internally, with a sticky glaze on the outside.
4. Brush each skewer with a touch more sauce, stack on the plate, then top with black sesame seeds and sliced scallions.
5. Enjoy!

TAMARI & GINGER MARINADE

INGREDIENTS

☐ Tamari	2 cups
☐ Honey	.75 cup
☐ Rice wine vinegar	.75 cup
☐ Sesame oil	.5 cup
☐ Ginger (sliced)	.5 cup
☐ Garlic cloves	12 each
☐ Crushed red pepper	2 tsp
☐ Green onions	.5 cup
☐ Black pepper (ground)	.5 tsp

DIRECTIONS

1. Add tamari, honey, rice wine vinegar, sesame oil, sliced ginger, and garlic cloves to a blender.
2. Blend until completely puréed, about 1 minute.
3. Fold in the crushed red pepper, sliced scallions, and black pepper by hand.
4. Use immediately or refrigerate mixture in an airtight container until use.

YUZU-GINGER GLAZE

INGREDIENTS

☐ Soy sauce	.25 cup
☐ Rice wine vinegar	.33 cup
☐ Yuzu juice	.25 cup
☐ Brown sugar	3 tbsp
☐ Fresh ginger (peeled, chopped fine)	1 tbsp
☐ Garlic cloves (chopped fine)	3 each
☐ Toasted sesame oil	1.5 tsp
☐ Scallion (sliced thin, added when cool)	1 tsp
☐ Gochujang	2.5 tbsp
☐ Corn starch	1.5 tsp
☐ Water	1.5 tsp

DIRECTIONS

1. Place the toasted sesame oil in a pot and sweat the garlic and ginger over medium heat.
2. Add the soy sauce, rice wine vinegar, yuzu juice, brown sugar, and gochujang. Bring to a simmer.
3. Combine the cornstarch and water to make a slurry. Slowly whisk the slurry into the simmering sauce, ensuring there are no clumps. Bring back to a simmer to thicken.
4. Turn heat off and cool the sauce down.
5. Once cool, whisk in the sliced scallions.
6. Store refrigerated in an airtight container until use.



BACON WINGS

By treating chicken wings in the same process as pork belly, smoky bacon-flavored wings become a signature. Served by-the-piece alongside a variety of mouthwatering sauces.

INGREDIENTS

- ☐ 40 lbs Mouataire® Black Label Party Wings
- ☐ 7.5 lbs sea salt
- ☐ 10 lbs brown sugar
- ☐ 10 tbsp ground black pepper
- ☐ 10 tbsp cayenne
- ☐ 5 tbsp Prague Powder #1
- ☐ 43 oz maple syrup

SPICY MAPLE SAUCE

- ☐ 2 cups mayonnaise
- ☐ 2 cups maple syrup
- ☐ 1 tsp black pepper
- ☐ 1 tsp cayenne
- ☐ 1 tsp chipotle powder
- ☐ Salt to taste

SMOKY HONEY MUSTARD

- ☐ 1 qt honey mustard
- ☐ 4 tsp liquid smoke
- ☐ Salt to taste

HERB SOUR CREAM

- ☐ 3.25 cups sour cream
- ☐ 2 cups fresh, pickled tarragon
- ☐ 2 cups fresh, sliced chives
- ☐ 4 tsp lemon juice
- ☐ 4 tsp prepared garlic confit
- ☐ Salt to taste



PREPARATION

Yield: 40 lbs

1. Mix together the salt, sugar, spices, and curing salt. In a large, perforated container: set up to drain, line the bottom with cheese cloth, then toss together wings with rub and allow to cure overnight, for a minimum of 12 hours, and not more than 18 hours.
2. Rinse the cure from the wings, then hot smoke over a blend of apple and hickory wood until tender and smoky, about 1 hour at 250 degrees.
3. Brush the wings with maple and smoke an additional 10 minutes. Serve with sauces of your choice.
4. To make Spicy Maple Sauce and Smoky Honey Mustard: whisk ingredients together, then season with salt. To make Herb Sour Cream: mix ingredients and blend until smooth, then season with salt.
5. Optional step: after the wings have been cured and rinsed, allow them to dry out on racks overnight under refrigeration to form a pellicle before smoking.



BUTTER CHICKEN WINGS

In an unexpected twist on Indian comfort food, meaty wings are featured in this one-dish meal.

INGREDIENTS

- ☐ 60 Mouataire® Black Label Party Wings
- ☐ 2 cups Greek yogurt
- ☐ .5 cup ginger-garlic puree
- ☐ .25 cup garam masala
- ☐ 2 tbsp cumin
- ☐ .25 cup smoked paprika
- ☐ 6 tbsp kosher salt
- ☐ 2 qts tomato puree
- ☐ 3 cups heavy cream
- ☐ 15 cups cooked jasmine rice
- ☐ 2.25 cups minced cilantro
- ☐ 6 oz lime juice
- ☐ 10 tbsp Mexican crema

NOTES



PREPARATION

Yield: 10 servings

1. Mix together yogurt, ginger-garlic puree, spices, and 2 tbsp salt. Marinate the chicken in the yogurt mixture for a minimum of 4 hours, or overnight.
2. In a rondeau, brown the wings for color, then add the remainder of the yogurt mixture, tomato puree, and heavy cream. Bring to a simmer and cook until the sauce has reduced and thickened slightly, and until the chicken is very tender and would freely pull from the bone. Season the sauce with additional salt.
3. Season rice with lime juice and half of the cilantro. To serve, plate 1.5 cups of the seasoned rice, top with 6 wings, and ladle about .75 cup of the sauce over it all. Garnish with 1 tbsp of cilantro and 1 tbsp crema.



LOADED CAESAR WINGS

Move over loaded fries! Meaty wings become the foundation for a new loaded concept, adapting flavors from Caesar salad to create an indulgent yet nostalgic new dish.

INGREDIENTS

- ☐ 60 Mountaire® Black Label Party Wings
- ☐ 30 oz prepared Caesar dressing
- ☐ 10 cups finely shredded lettuce
- ☐ 1.25 cups shaved Parmesan
- ☐ 1.25 cups sliced green onion
- ☐ 1.25 cups crushed salt and vinegar potato chips

NOTES



PREPARATION

Yield: 10 servings

1. Fry wings until an internal temperature of 165 degrees is achieved.
2. Toss wings in .25 cup Caesar dressing, then plate. Toss romaine with additional 2 tbsp of dressing, then spread over the wings. Garnish with 2 tbsp each of shaved Parmesan, green onion, and crushed chips.



PIZZA-LOADED WINGS

Party wings tossed with rich pizza sauce, blanketed in mozzarella, and layered with pepperoni, then broiled until cheese bubbles and edges caramelize. Finished with pickled chiles, Parmesan, sliced green onions, fresh basil, and a drizzle of olive oil.

INGREDIENTS

- ☐ 60 Mountaire® Black Label Party Wings
- ☐ 15 oz grated mozzarella cheese
- ☐ 15 oz pizza sauce
- ☐ 5 oz diced pepperoni
- ☐ 5 oz pickled Fresno chiles
- ☐ 10 tbsp sliced green onion
- ☐ 10 tbsp grated Parmesan
- ☐ 10 tsp olive oil
- ☐ 50 leaves fresh basil

NOTES



PREPARATION

Yield: 10 servings

1. Fry the wings until an internal temperature of 165 degrees is achieved.
2. To serve, arrange 6 wings on a sizzle platter and top with 1 ½ oz each of mozzarella and pizza sauce, and ½ oz pepperoni. Broil until the cheese has melted and caramelized.
3. Transfer the cheesy wings to a plate and garnish with 1 tbsp each of pickled chiles, Parmesan, and green onions. Drizzle with 1 tsp of olive oil and garnish with basil leaves.



SWEET AND SOUR FILIPINO WINGS

Crispy chicken wings braised and lacquered in a classic Filipino adobo, then finished with a sweet-sour glaze. Served over steamed long-grain rice and scattered with toasted sesame seeds and sliced green onions for freshness and crunch.

INGREDIENTS

- ☐ 60 Moultairc® Black Label Party Wings

ADOBO MARINADE

- ☐ 30 cloves minced garlic
- ☐ 2 ½ cup soy sauce
- ☐ 2 ½ cup rice vinegar
- ☐ 15 bay leaves

BRAISING LIQUID

- ☐ ½ cup vegetable oil
- ☐ 5 thinly sliced white onions
- ☐ ¾ cup brown sugar
- ☐ ¼ cup ground black pepper
- ☐ 1 ½ qt water

TO FINISH

- ☐ 10 tsp thinly sliced green onion
- ☐ 10 tsp sesame seeds
- ☐ 10 cups cooked long grain rice
- ☐ 10 lime wedges
- ☐ Salt to taste

NOTES



PREPARATION

Yield: 10 servings

1. For the Adobo Marinade, whisk together the ingredients and marinate the chicken for 2-4 hours. Remove the chicken, being sure to reserve the marinade.
2. In a large rondeau, add oil and sear the chicken wings with sliced onions until the wings are caramelized on both sides and the onions have wilted. Add the reserved marinade with brown sugar, black pepper, and water.
3. Bring to a simmer and cook, covered for 10 minutes. Remove the lid and increase the heat to reduce the cooking liquid to a glaze.
4. To serve, place six of the braised wings onto a plate with a cup of steamed rice. Garnish the wings with 1 tsp each of green onion and sesame, and serve with 1 lime wedge. Finish with salt, if desired.



THAI STYLE GRILLED WINGS

Party wings are slowly grilled while being basted with a Thai-inspired glaze of fish sauce, lime juice, brown sugar, ginger, scallion, Thai chiles, and garlic.

INGREDIENTS

- ☐ 60 Mouataire® Black Label Party Wings

THAI BASTING SAUCE

- ☐ 1 ½ cups fish sauce
- ☐ ¾ cup lime juice
- ☐ 6 tbsp brown sugar
- ☐ 1 ½ oz peeled ginger
- ☐ 6 cloves garlic
- ☐ 6 whites, chopped green onions
- ☐ 3 stemmed, seeded Fresno chiles
- ☐ ¾ cup vegetable oil
- ☐ 10 tbsp honey

TO FINISH

- ☐ 10 tsp chopped cilantro
- ☐ 10 tsp toasted sesame seeds
- ☐ 30 pieces cucumber, sliced into coins
- ☐ 30 pieces carrots, cut into sticks

PREPARATION

Yield: 10 servings

1. For the Thai Basting Sauce, blend together the ingredients and reserve.
2. For the chicken, cook on a grill set to medium heat, basting and turning often, until the wings have reached an internal temperature of 165 degrees and are charred and caramelized on the outside.
3. To serve, plate six wings and drizzle with 1 tbsp of honey and 1 tsp each of sesame seeds and cilantro. Serve with cucumber and carrot crudite.

NOTES