

Myerberg Center – Cooking with Chef Alba
“Flavorful Dishes Using Rotisserie Chicken”

BBQ Chicken Sheet Pan Pizza

1 store bought pizza dough, cover, leave at room temp to rise 2-3 hours
2 tablespoons extra virgin olive oil
2 cups cooked shredded chicken
1 cup BBQ sauce (your favorite)
1 small red onion, thinly sliced
1 jalapeño, thinly sliced, *optional*
Drizzle of honey

1. When the pizza dough has rested and risen, preheat the oven to 425F.
2. Drizzle olive oil on a parchment paper lined baking sheet.
3. Stretch the pizza dough as much as you can. If the dough resist the stretch, allow it to rest 10 minutes.
4. Cover the dough with plastic wrap and stretch.
5. Mix the shredded chicken and barbecue sauce in a bowl, then spread evenly over the pizza dough, leaving a little bit of a border around the pizza. Scatter the red onion and then the jalapeño if using. Drizzle the olive oil and honey on top. Bake about 15 minutes until golden. (time will depend on thickness of dough).

Chicken and Vegetable Salad with Home-made Dressing

1 head romaine lettuce, chopped
1 cup purple cabbage, chopped
1 cup grape tomatoes, halved
3 radishes, thinly sliced
1 medium carrot, julienned or shredded
1 Persian cucumber, sliced
¼ red onion, thinly sliced
1 breast of rotisserie chicken, cut into ½-inch slices or pieces
2 slices rustic bread toasted
¼ cup homemade dressing (ingredients below)

1. In a large serving platter, add romaine lettuce, cabbage, grape tomatoes, radishes, carrot, cucumber, red onion. Lastly add the cooked chicken.
2. Drizzle olive oil on the slices of bread and lightly toast in a frying pan or oven to golden. When ready cut into small cubes and add to the salad.
3. If making my Maple Balsamic Dressing, combine the dressing ingredients into a medium mixing bowl. Whisk until smooth, then pour over the salad.

Maple Balsamic Vinaigrette Dressing

2-3 tablespoons balsamic vinegar
1-2 tablespoons maple syrup
1-2 teaspoons Dijon mustard
Pinch sea salt
black pepper
Squeeze of fresh lemon juice
4 tablespoons extra virgin olive oil

In a bowl whisk balsamic vinegar, maple syrup, Dijon mustard, salt, pepper, and lemon juice until combined. Slowly add in oil and whisk until the dressing is emulsified. You can also add the ingredients to a jar and shake or in a bowl until the ingredients are incorporated.

Rotisserie Chicken and Vegetables Stir-Fry

3 tablespoons toasted sesame oil, *divided* (or extra virgin olive oil)
1/2 sweet onion, thinly sliced
½-3/4 cup sugar snap pea (or green beans)
2-3 baby bell peppers, sliced thinly
1 carrot, grated or cut in small sticks
1-2 teaspoons fresh ginger, grated (or 1 teaspoon ground ginger)
1-2 cloves of garlic, minced
2 cups rotisserie chicken, cut in cubes
2 teaspoons cornstarch
4 tablespoons soy sauce
Red pepper flakes, *optional*
1 tablespoon brown sugar
Salt and pepper

1. Add 1 tablespoon oil to a large wok or skillet over medium-high heat. Add the sliced onion and sauté for 3-4 minutes. Add the sugar snap peas, bell peppers, and carrot; cook 6-7 minutes. Add garlic and ginger when vegetables are almost done.
2. Whisk together cornstarch and soy sauce until smooth. Add brown sugar and 2 tablespoons oil. Taste for seasoning and adjust as needed.
3. Add chicken and pour sauce over. Toss until sauce thickens and becomes glossy, about 2 minutes. Serve over rice.