



★ AMERICAN ★ ≡ COLLECTION ≡





Prep 40 mins

Cook 20 mins

Serves 4

New York Style Buffalo Chicken Bites

Ingredients

500g chicken breast, cut into 3cm pieces
220g pouch **Chicken Tonight New York Buffalo Chicken Wings Sauce**
2 cups panko breadcrumbs, for coating
Oil Spray
Lime wedges and fresh parsley, for serving

Preparation

1. Place chicken pieces in a bowl and pour over a third of the Chicken Tonight Sauce. Toss to coat, cover and refrigerate for 15-30 minutes to marinate.
2. Dip marinated chicken pieces into breadcrumbs and coat evenly. Place chicken onto a baking paper lined tray and lightly spray with oil.
3. Cook chicken in a preheated oven at 200°C for 15-20 minutes or until golden and cooked through.
4. Heat remaining Chicken Tonight Sauce in a small saucepan or in the microwave. Serve buffalo bites sprinkled with chopped parsley and warmed sauce for dipping.



Serve with an additional ranch style dressing if desired.



Prep 10 mins

Cook 35 mins

Serves 4

Smoked Texan Chicken Drumsticks

Ingredients

- 1 tablespoon oil
- 8 chicken drumsticks
- 220g pouch **Chicken Tonight Smoked Texan Chicken Drumsticks Sauce**
- 2 x 250g pouch microwave Mexican rice, cooked following packet directions, for serving
- 4 corn cobs, cooked, for serving
- Coriander, for garnish

Preparation

1. Heat oil in an ovenproof non stick frypan, add chicken drumsticks, cook turning regularly until golden brown. Add Chicken Tonight Sauce and bring to the boil.
2. Transfer to a preheated oven at 180°C and cook for 30 minutes, basting occasionally until chicken is fully cooked.
3. Serve drumsticks with Mexican rice and corn, garnish with coriander.



To make your own Mexican rice, sauté onion and capsicum with some cumin and smoked paprika to taste. Add rice, stock and canned black beans, bring to boil, reduce heat and cook covered for 10 minutes.



Prep 15 mins

Cook 15 mins

Serves 3-4

Californian Chipotle Chicken Quesadillas

Ingredients

1 tablespoon oil
500g chicken mince
220g pouch **Chicken Tonight Californian Chipotle Chicken Tacos Sauce**
6 x 20cm flour tortillas
2 cups grated cheese (cheddar, mozzarella)
 $\frac{3}{4}$ cup chopped fresh coriander leaves
 $\frac{1}{2}$ cup chopped pickled jalapenos
Oil spray
Salsa and sour cream, for serving



Preparation

1. Heat oil in a non stick frypan over medium-high heat. Panfry chicken mince for 5-6 minutes or until until coloured.
2. Stir in Chicken Tonight Sauce, cook over medium heat for 2-3 minutes until bubbling.
3. Sandwich a third of the chicken mixture, cheese, coriander and jalapenos between flour tortillas. Repeat to make 3. Lightly spray with oil.
4. Cook in a sandwich press or non stick frypan until golden on both sides. Cut into wedges and serve with salsa and sour cream.

Cheese on the inside edge of both tortillas helps them stick together making flipping the quesadilla easier when cooking.



Prep 10 mins

Cook 15 mins

Serves 4

Louisiana BBQ Chicken Skewers

Ingredients

- 1 tablespoon oil
- 500g diced chicken thigh or breast, thread onto skewers
- 220g pouch **Chicken Tonight Louisiana Style BBQ Chicken Skewers Sauce**
- Coleslaw and sweet potato chips, for serving
- Lime wedges and gherkins, for garnish

Preparation

1. Heat oil in a large non-stick frypan over medium-high heat. Cook chicken skewers until golden brown, turning regularly. Add Chicken Tonight Sauce and simmer uncovered for 10 minutes.
2. Serve chicken skewers with coleslaw and sweet potato chips. Garnish with lime wedges and gherkins.



Cook skewers on a BBQ or chargrill plate.



Prep 15 mins

Cook 25 mins

Serves 4

Smoked Texan Chicken Rice

Ingredients

1 tablespoon oil
400g skinless chicken breast, cut into 3cm pieces
1½ cups medium grain rice
220g pouch **Chicken Tonight Smoked Texan Chicken Drumsticks Sauce**
2 cups chicken stock or water
1 cup corn kernels, frozen or canned
1 green capsicum, diced
400g can black beans, drained
Fresh coriander and tortilla chips, for serving

Preparation

1. Heat oil in a large non stick fry pan over high heat. Cook chicken for 3-4 minutes or until golden.
2. Add rice and stir to coat.
3. Pour in Chicken Tonight Sauce and stock (or water) and bring to boil. Add capsicum, corn and black beans, return to simmer. Reduce heat to medium-low and cook for 15-20 minutes. Check rice during cooking, adding a little extra stock or water if necessary.



For a burrito style lunch the next day, wrap warmed leftover rice, some shredded cheese and sour cream inside tortilla breads.



Prep 15 mins

Cook 25 mins

Serves 4

New York Buffalo Wings

Ingredients

1 tablespoon oil

1-1.5kg or 8 large chicken wings

220g pouch **Chicken Tonight New York Buffalo Chicken Wings Sauce**

Vegetable crudité's, eg: baby cucumber, celery, capsicum, radish, for serving

Guacamole and corn chips, for serving

Preparation

1. Heat oil in an ovenproof non stick frypan over medium-high heat, add chicken wings, cook until browned, turning regularly. Add Chicken Tonight Sauce.
2. Transfer wings to a preheated oven at 180°C and cook uncovered for 20 minutes, basting occasionally until chicken is fully cooked.
3. Serve as part of a sharing table with crudité's, guacamole and corn chips.



Substitute wings with wing nibbles. Provide a finger bowl for your guests!



Prep 15 mins

Cook 20 mins

Serves 4

One Pan Southwest Buttermilk Chicken

Ingredients

- 2 tablespoons oil
- 2 chicken breast fillets
- 200g button mushrooms, quartered
- 220g pouch **Chicken Tonight Southwest Buttermilk Baked Chicken Sauce**
- Mash potato and steamed green beans, to serve

Preparation

1. Cut each chicken breast horizontally in half to make 4 thinner fillets. Heat oil in a non stick oven proof frypan over medium-high heat. Cook chicken for 2 minutes on each side or until golden. Remove chicken from pan and set aside.
2. Add mushrooms to pan and cook for 2-3 minutes, stirring regularly. Return chicken to pan and pour in Chicken Tonight Sauce. Bring to a simmer, cover pan and cook for 10 minutes or until chicken is fully cooked.
3. Serve with mash potato and steamed green beans.



For cheesy baked chicken – sprinkle grated cheese over chicken and place under a hot grill for 2-3 minutes or until cheese is bubbling and golden.



Prep 15 mins

Cook 10 mins

Serves 4

Californian Chipotle Chicken Tacos

Ingredients

- 1 tablespoon oil
- 500g chicken mince
- 220g pouch **Chicken Tonight Californian Chipotle Chicken Tacos Sauce**
- 1 tomato, finely diced
- ¼ red onion, finely diced
- 1 tablespoon chopped fresh coriander
- Shredded lettuce, sour cream and lime wedges, for serving
- Flour tortillas, warmed or charred, for serving

Preparation

1. Heat oil in a non stick frypan, add chicken mince, cook for 8 minutes or until browned and cooked, breaking up mince during cooking. Add Chicken Tonight Sauce and cook for a further 2 minutes.
2. Meanwhile, combine tomato, onion and coriander to make a salsa. Season to taste.
3. Place chicken, salsa, lettuce and sour cream in serving bowls. Serve with warm tortillas and let everyone assemble their own tacos.



Add your favourite condiments such as pickled jalapenos, shredded cheese and/or guacamole for a feast.



Prep 10 mins

Cook 15 mins

Serves 4

Louisiana BBQ Pulled Chicken Burgers

Ingredients

1 tablespoon oil
4 chicken thigh fillets, trimmed of excess fat
220g pouch **Chicken Tonight Louisiana Style BBQ**

Chicken Skewers Sauce

4 brioche burger buns
Coleslaw, for assembling
Chips, for serving

Preparation

1. Heat oil in a non stick frypan over medium-high heat. Add chicken thighs and cook both sides for 2 minutes until golden.
2. Add Chicken Tonight Sauce, bring to boil. Reduce heat, cover and simmer for 15 minutes or until chicken is tender and fully cooked.
3. Remove chicken from pan and shred with two forks. Return to pan, cook a further 2 minutes until sauce has thickened.
4. Assemble burgers with coleslaw and pulled chicken. Serve with chips.



For an authentic Southern flavour dress coleslaw in ranch style dressing.



Prep 15 mins

Cook 55 mins

Serves 4

Buttermilk Chicken With Southern Style Vegetables

Ingredients

2 small sweet potatoes

1½ tablespoons oil

4 skin-on chicken thigh fillets

220g pouch **Chicken Tonight Southwest Buttermilk Baked Chicken Sauce**

4-8 corn cobettes

1 medium zucchini, sliced

150g green beans, trimmed and steamed

Chopped chives, for garnish

Preparation

1. Wrap sweet potatoes in foil, place on a baking tray and cook in a preheated oven at 200 °C for 45-55 minutes or until cooked through. Cut lengthways in half and keep warm.
2. Meanwhile, heat 1 tablespoon oil in a non stick frypan over medium-high heat. Cook chicken on both sides for 2-3 minutes or until golden brown. Remove chicken from pan and set aside.
3. Pour Chicken Tonight Sauce into same pan and bring to a simmer. Return chicken to pan, cover and cook for 10 minutes or until chicken is cooked through. Keep warm.
4. Heat remaining oil in a non stick frypan over medium-high heat and cook corn and zucchini slices for 2-3 minutes, turning to create even charring.
5. Serve chicken with corn, zucchini, green beans and sweet potato garnished with chives.



Use 500g of chicken tenders instead of thigh fillets for a leaner option.

Chicken Tonight®



PLEASE
WITH EASE!