



# *Holiday Recipe*

EBOOK



## CHICKEN & MUSHROOM



# Puff Pastry Bundles

PREP TIME: 20 MINUTES | COOKING TIME: 30 MINUTES  
SERVING SIZE: 4

### INGREDIENTS:

- |  |  |
|--|--|
| 2 Fresh From The Farm® Boneless Skinless Chicken Breasts, sliced | 2 cloves garlic, minced  |
| 1/2 teaspoon each salt and pepper, divided                       | 4 ounces brick-style plain cream cheese, at room temperature                 |
| 1 tablespoon olive oil   | 4 teaspoon Dijon mustard   |
| 2 tablespoon butter  | 1/4 cup grated Parmesan cheese   |
| 1/2 pound sliced mushrooms                                       | 2 tablespoon finely chopped chives   |
| 1 small onion, finely diced                                      | 1 egg, beaten  |
| 1 tablespoon finely chopped fresh thyme                          | 2 pre-rolled frozen puff pastry sheets, thawed (each about 10-inches) square |

### DIRECTIONS:

1. Remove chicken from fridge; let stand at room temperature for 10 minutes. Season with half of the salt and pepper. Heat oil in large skillet set over medium heat; cook chicken for 5 to 7 minutes or until cooked through. Transfer to plate; set aside.
2. Melt butter in same skillet set over medium heat; cook mushrooms, onion, thyme, garlic and remaining salt and pepper for 6 to 8 minutes or until golden brown and softened. Return chicken to pan and toss with mushroom mixture. Transfer mixture to plate; let cool completely.
3. Preheat oven to 425°F. Using electric mixer, beat together cream cheese and mustard until smooth; stir in Parmesan and chives.
4. Place puff pastry on lightly floured work surface. Cut each sheet into four squares; brush edges with egg wash. Spread 1 tablespoon cream cheese mixture in centre of each square. Top with mushroom and chicken mixture. Bring corners of pastry to centre and pinch together. Brush with remaining egg wash.
5. Place on parchment paper-lined baking sheet; bake for 15 to 20 minutes or until golden brown.

FIND FRESH FROM THE FARM AT YOUR LOCAL FOOD BASICS.



PRODUCTS USED:  
BONELESS, SKINLESS  
CHICKEN BREASTS





PRODUCTS USED:  
WHOLE CHICKEN



## HARVEST SLOW COOKER

# Roasted Chicken



PREP TIME: 20 MINUTES | COOKING TIME: 4-5 HOURS  
SERVING SIZE: 4

### INGREDIENTS:

- |   |                                      |
|---|--------------------------------------|
| 1 Fresh From The Farm® Whole Chicken                            | 1 garlic bulb, unpeeled, cut in half |
| 2 onions, peeled and quartered                                  | 3/4 teaspoon paprika                 |
| 1 fennel bulb (discard stalks), roughly chopped in large pieces | 1 teaspoon onion powder              |
| 4 carrots, peeled and roughly chopped in large pieces           | 1 teaspoon dried oregano             |
| 4 celery stalk, roughly chopped in large pieces                 | Pinch cayenne pepper                 |
|   | Salt & pepper                        |
|   | 1 lemon, washed                      |



### DIRECTIONS:

1. Place all vegetables and garlic bulb at the bottom of the crockpot. Season lightly with salt and pepper.
2. In a bowl, mix all spices and herbs. Rub chicken inside and outside.
3. Cut lemon in half and slide the two pieces into the chicken cavity.
4. Place chicken on top of vegetables. Cover and cook on High for 4 hours. Avoid lifting cover before 3 hours have passed, then prick chicken thighs to see if juices run clear to ensure it's cooked. If juices don't run clear, continue to cook for another hour.
5. Using two large spoons, carefully transfer chicken to an ovenproof dish and broil in the oven on low for 5 minutes. Serve with cooked vegetables from the slow cooker and mashed potatoes.

FIND FRESH FROM THE FARM AT YOUR LOCAL FOOD BASICS.





# SLOW COOKER Chicken Soup



## WITH LEMON & ORZO

PREP TIME: 10 MINUTES | COOKING TIME: 5 HOURS  
SERVING SIZE: 6

### INGREDIENTS:

- |  |   |
|--|---|
| 1 Fresh From the Farm® Whole Chicken                       | 2 cups orzo                               |
| 2 leeks, finely chopped (white and light green parts only) | 1 teaspoon salt                           |
| 2 stalks celery, finely chopped                            | 1/2 teaspoon pepper                       |
| 2 large carrots, finely chopped                            | 1/4 cup lemon juice                       |
| 2 small fresh thyme sprigs                                 | 1 tablespoon finely chopped fresh thyme   |
| 3 strips lemon peel, each about 2 inches long              | 2 green onions, sliced                    |
| 3 cloves garlic, chopped                                   | 2 tablespoon finely chopped fresh parsley |

### DIRECTIONS:

1. In slow cooker, combine chicken, leeks, celery, carrots, thyme sprigs, lemon peel and garlic. Pour in 8 cups (2 L) water. Cover and cook on High for about 5 hours or Low for 7 hours, until chicken is starting to melt away from the bone. Remove thyme sprigs and lemon peel; discard. Remove chicken and carefully transfer to large bowl; let cool slightly.
2. Using two forks, pull away chicken from bones; return to slow cooker along with orzo, salt and pepper. Cover and cook on High for 30 to 40 minutes or Low for 50 to 60 minutes until pasta is tender. Stir in lemon juice and chopped thyme. Spoon into bowls; garnish with green onions and parsley.

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## CHICK'N & CHEESE

# Snackin' Crescents

PREP TIME: 20 MINUTES | COOKING TIME: 15 MINUTES  
SERVING SIZE: 4

### INGREDIENTS:

4 slices Natural from The Farm® Oven Roasted Cooked Chicken Breast Deli (halved)

4 strips Maple Lodge Farms® Original Chicken Bacon Style™, halved and cooked

1 pkg (8 oz/250 g) refrigerated crescent roll dough

3 tbsp (45 mL) honey

3 tbsp (45 mL) grainy mustard

4 oz (125 g) aged Cheddar cheese, cut into 8 cubes

1 egg, lightly beaten



### DIRECTIONS:

1. Preheat oven to 375°F (190°C). Separate dough into 8 triangles. Stir together honey and mustard; spread 1 tsp (5 mL) over each triangle.
2. Place cheese cube, and half of a chicken slice and bacon slice on base of each triangle; roll up starting from base. Place 2 inches (5 cm) apart on parchment paper-lined baking sheet. Beat together egg and 1 tbsp (15 mL) water; brush over tops of rolls.
3. Bake for 13 to 15 minutes or until pastry is golden brown. Let cool slightly before serving. Serve with remaining honey mustard.

**TIP:** Substitute Swiss, Emmental or Brie for aged Cheddar cheese if desired.



PRODUCTS USED:  
ORIGINAL CHICKEN  
BACON



PRODUCTS USED:  
OVEN ROASTED  
CHICKEN BREAST DELI



## ONE-PAN

# Chicken Dinner

PREP TIME: 10 MINUTES | COOKING TIME: 35 MINUTES  
SERVING SIZE: 4

### INGREDIENTS:

- |   |                             |
|---|-----------------------------|
| 3 Fresh From The Farm® Boneless, Skinless Chicken Breasts | 4 pieces of fresh rosemary  |
| 3/4 pound baby potatoes, cut into chunks                  | 4 teaspoons thyme           |
| 3/4 pound sweet cherry tomatoes on the vine               | 1 teaspoon sugar            |
| 3 garlic cloves, peeled and halved                        | 1 tablespoon olive oil      |
|   | 1 tablespoon butter, melted |
|   | Salt & pepper               |

### DIRECTIONS:

1. Arrange oven rack to upper middle position. Preheat oven to 475°F.
2. Toss vegetables with the thyme, oil, sugar, salt, and pepper in a large bowl. Spread vegetables in an even layer in a large sheet pan.
3. Pat chicken dry with paper towels and season lightly with salt and pepper. Place chicken on top of vegetables in sheet pan, arranged skin side up. Stir thyme and melted butter together and brush evenly over chicken pieces. Add rosemary leaves onto the pan.
4. Roast approximately 35 minutes or until chicken registers done on an instant read meat thermometer. Rotate pan once halfway through cooking. Remove from oven and tent loosely with aluminum foil and let rest for 5 to 10 minutes before serving.

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PRODUCTS USED:  
BONELESS, SKINLESS  
CHICKEN BREASTS

# Buffalo Chicken Dip

PREP TIME: 15 MINUTES | COOKING TIME: 20 MINUTES  
SERVING SIZE: 4

## INGREDIENTS:

- |   |   |
|---|---|
| 2 Fresh From The Farm® Boneless, Skinless Chicken Breasts | 1/2 cup ranch dressing                    |
| 1 package plain cream cheese, softened                    | 1/2 cup of your favourite shredded cheese |
| 1/2 cup hot sauce   |   |

## DIRECTIONS:

### Grilled Chicken:

1. Spray grill pan with cooking spray, and preheat on the stovetop over medium high heat for about one minute.
2. Place the chicken breasts on the hot grill pan.
3. Cook 6 minutes on each side or until done.
4. Let chicken cool for 10 minutes.
5. Shred chicken apart with fork until it is pulled nicely.

### Buffalo Dip:

1. Preheat oven to 350°F.
2. Combine all ingredients together and spoon into a shallow baking dish.
3. Bake 20 minutes or until mixture is heated thoroughly.

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## CHEESY

# Chicken Quesadillas

PREP TIME: 10 MINUTES | COOKING TIME: 15 MINUTES  
SERVING SIZE: 2

### INGREDIENTS:

8 slices Natural from The Farm® Oven Roasted Cooked Chicken Breast Deli	1 jalapeño pepper, seeded and diced
1 1/3 cups (325 mL) shredded Tex Mex Cheese	2 tbsp (30 mL) canola oil, divided
4 whole wheat tortillas (10 inch)	1 cup (250 mL) salsa
1/2 cup (125 mL) diced red pepper	1/4 cup (60 mL) sour cream



### DIRECTIONS:

1. Sprinkle cheese over half of each tortilla; top evenly with chicken slices, red pepper and jalapeño. Fold each tortilla over to enclose filling.
2. Brush half of the oil into large skillet set over medium heat; cook quesadillas, in batches, for 2 to 3 minutes per side or until golden brown and cheese melts. Cut each quesadilla into 3 wedges. Serve with salsa and sour cream.

**TIP:** Alternatively, serve quesadillas with guacamole. Substitute Monterey Jack for Tex Mex cheese.



PRODUCTS USED:  
OVEN ROASTED COOKED  
CHICKEN BREAST DELI





**PRODUCTS USED:  
BONELESS, SKINLESS  
CHICKEN BREASTS**



**CRANBERRY DIJON**

# Chicken Wellingtons

**PREP TIME: 20 MINUTES | COOKING TIME: 20 MINUTES**  
**SERVING SIZE: 4**



## INGREDIENTS:

- |  |   |
|--|---|
| 2 Maple Lodge Farms® Fresh From the Farm® Boneless, Skinless Chicken Breasts | 2 tablespoons Dijon mustard   |
| 2 tablespoons finely chopped fresh sage                                      | 2 tablespoons finely chopped fresh chives                             |
| 1/2 teaspoon poultry seasoning   | 2 cloves garlic, minced   |
| 3/4 teaspoon each salt and pepper, divided                                   | 1/3 cup cranberry sauce   |
| 1 tablespoon olive oil   | 1 teaspoon grainy mustard   |
| 1 tablespoon butter  | 1 teaspoon maple syrup  |
| 4 ounces brick-style plain cream cheese, at room temperature                 | 6 frozen pre-rolled puff pastry sheets, thawed (each about 10-inches) |
|  | 1 egg, lightly beaten   |

## DIRECTIONS:

1. Using sharp knife, slice each chicken breast in half lengthwise; season with sage, poultry seasoning and half of the salt and pepper. Heat oil and butter in large skillet set over medium heat; sear chicken, turning once, for 1 to 2 minutes or until golden brown. Transfer to plate; let cool completely.
2. Meanwhile, preheat oven to 425°F (220°C). In bowl, beat together cream cheese, Dijon mustard, chives, garlic and remaining each salt and pepper. In separate bowl, stir together cranberry sauce, mustard and maple syrup.
3. Place puff pastry on lightly floured work surface. Cut each sheet into two 7- x 5-inch (18 x 13 cm) rectangles to make a total of 12 rectangles.
4. Spread cream cheese mixture over four pastry rectangles, leaving 1-inch (2.5 cm) border; spread cranberry mixture over cream cheese mixture. Place chicken breast on top. Cap each breast with two pastry rectangles to create thicker crust on top. Press together edges to seal; roll and crimp border. Cut vent holes in top pastry.
5. Place on parchment paper-lined baking sheet, spacing at least 4 inches (10 cm) apart. Brush egg lightly over pastry; bake for 18 to 20 minutes or until golden brown.



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