

When *Taste of Home* staffers were growing up, these chicken dinners brought them running to the table. Each mom gives her recipe its own special touch, but they all share the same ingredient: **LOVE.**

# Mom's FAMOUS Chicken

“My mom would make chicken adobo for every family get-together—it was her specialty. She would have to cook two big batches because we all ate it so quickly! She makes it from scratch, and of course adds a little TLC to make it even better. I compare every other chicken adobo to my mom’s. Hers is always the best.” —MICHAEL MOYA



That's Michael at right with brother Marc and his mom Priscilla.



## FILIPINO CHICKEN ADOBO

*Mom always makes this saucy chicken recipe when I come home to visit. I think it tastes even better the next day!*

—Michael Moya,  
Senior Marketing Manager

Prep: **10 min. + marinating**

Cook: **30 min.**

Makes: **6 servings**

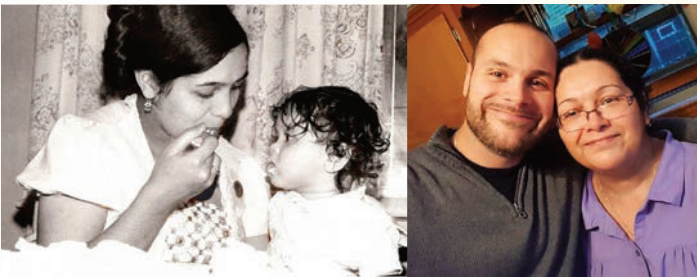
- 1 cup white vinegar
- ¼ cup soy sauce
- 1 whole garlic bulb, smashed and peeled
- 2 tsp. kosher salt
- 1 tsp. coarsely ground pepper
- 1 bay leaf
- 2 lbs. bone-in chicken thighs or drumsticks
- 1 Tbsp. canola oil
- 1 cup water

1. Combine the first six ingredients. Add chicken; turn to coat. Refrigerate, covered, 20-30 minutes. Drain, reserving the marinade. Pat chicken dry.
2. In a large skillet, heat oil over medium-high heat; brown chicken. Stir in water and reserved marinade. Bring to a boil. Reduce heat; simmer, uncovered, until the chicken is no longer pink and the sauce is slightly reduced, 20-25 minutes. If desired, serve chicken with cooking sauce.

**Per serving:** 234 cal., 15g fat (4g sat. fat), 71mg chol., 1315mg sod., 2g carb. (0 sugars, 0 fiber), 22g pro.



*This chicken dish is irresistibly saucy. Serve it with rice to soak up that all that tangy, garlicky marinade.*



“There’s something about Mama Linda’s chicken that brings back memories of togetherness in our family. I remember standing at the stove, barely tall enough to see the top, watching the chicken sizzle in her frying pan (which she *still* uses to this day), impatiently waiting for a piece to finish so I could have at it! Sometimes she would double the batch because my brother David and I would fight over how many pieces we could get.” —EDWIN ROBLES JR.

## MAMA'S PUERTO RICAN CHICKEN

*Of all my mom's recipes, this crispy, spiced-up chicken is the best of the bunch. We love it with red beans and rice.*

—Edwin Robles Jr.,  
Associate Creative Director

Prep: **20 min.** • Cook: **45 min.**  
Makes: **8 servings**

- 1 broiler/fryer chicken (about 4 lbs.), cut up
- 1 tsp. ground cumin
- 1 tsp. dried oregano
- 1 tsp. garlic powder, divided
- 1 tsp. salt, divided
- 1 tsp. coarsely ground pepper, divided
- 1 cup dry bread crumbs
- $\frac{3}{4}$  cup all-purpose flour
- 2 large eggs, beaten
- $\frac{1}{4}$  cup canola oil
- $\frac{1}{4}$  cup butter

1. Preheat oven to 350°. Sprinkle chicken with cumin, oregano,  $\frac{1}{2}$  tsp. garlic powder,  $\frac{1}{2}$  tsp. salt and  $\frac{1}{2}$  tsp. pepper. In a shallow bowl, mix bread crumbs with remaining garlic powder, salt and pepper. Place flour and eggs in separate shallow bowls. Dip chicken pieces in flour to coat all sides; shake off excess. Dip in egg, then in crumb mixture, patting to help coating adhere.
  2. In a large skillet, heat oil and butter over medium heat. Add chicken in batches; cook until golden brown, 2-3 minutes per side. Place chicken on a rack in a shallow roasting pan. Bake, uncovered, until chicken is no longer pink, 30-35 minutes.
- Per serving:** 421 cal., 20g fat (6g sat. fat), 152mg chol., 507mg sod., 19g carb. (1g sugars, 1g fiber), 38g pro.



Add a side of fried plantains to serve this dish Puerto Rican style.

“Roasting chicken is one of those aromas that instantly transport me back to grade school. When the weather would start getting cold, I could count on my mom roasting chicken. It will always be one of my favorites.”

—JAMES SCHEND



Linda juggles James and his twin sister, Susan.



## MOM'S ROAST CHICKEN

*This is the best way to cook a whole chicken that roasts up super juicy with crisp, golden skin. It's simple, but incredible.*

—James Schend, Editor, Food, Experiential & Video

Prep: **15 min. + chilling**  
 Bake: **35 minutes + standing**  
 Makes: **6 servings**

**1 broiler/fryer chicken (4 to 5 lbs.)**

- 2 tsp. kosher salt**
- 1 tsp. coarsely ground pepper**
- 2 tsp. olive oil**
- Minced fresh thyme or rosemary, optional

- 1.** Rub outside of chicken with salt and pepper. Transfer chicken to a rack in a rimmed baking sheet. Refrigerate chicken, uncovered, overnight.
- 2.** Preheat oven to 450°. Remove chicken from

refrigerator while oven heats. Heat a 12-in. cast-iron or ovenproof skillet in the oven for 15 minutes.

**3.** Place chicken on a work surface, neck side down. Cut through skin where legs connect to the body. Press thighs down so joints pop and legs lie flat.

**4.** Carefully place chicken, breast side up, into hot skillet; press legs down so they lie flat on bottom of pan. Brush chicken with oil. Roast until

a thermometer inserted in thickest part of thigh reads 170°-175° and breast reads 165°, 35-40 minutes. Remove chicken from oven; let stand 10 minutes before carving. If desired, top with herbs before serving.

**Per serving:** 405 cal., 24g fat (6g sat. fat), 98mg chol., 760mg sod., 0 carb. (0 sugars, 0 fiber), 44g pro.



“My mom’s chicken Francese is extra special because it actually started with my grandma—I was lucky enough to enjoy her version when I was little, then my mom put her own spin on it after Grandma passed away. Cooking homemade meals is just one of several amazing skills and qualities that they shared, and this recipe will always serve as a reminder of that.” —JOE LOSARDO

## CHICKEN FRANCESE

*I grew up on this tender, lemony chicken dish that’s a classic in Italian cooking. It’s delicious as is, but we sometimes add sauteed mushrooms. Serve it with pasta or crusty bread to mop up its amazing pan sauce.*

—Joe Losardo,  
Executive Marketing Director

Prep: **10 min.** • Cook: **30 min.**  
Makes: **4 servings**

- 1 lb. boneless skinless chicken breasts
- 2 large eggs, beaten
- 1 cup dry bread crumbs
- 3 Tbsp. grated Parmesan cheese
- 1 tsp. dried parsley flakes
- ½ tsp. garlic powder
- ½ tsp. salt
- ½ tsp. pepper
- ⅓ cup olive oil

### LEMON SAUCE

- 1 cup water
- ⅓ cup lemon juice
- 2 chicken bouillon cubes
- Lemon slices

**1.** Pound chicken breasts with a meat mallet to ¼-in. thickness; slice into cutlets 1½ in. wide. Place beaten eggs in a shallow bowl; in a separate shallow bowl, combine the next six ingredients. Dip chicken in egg, then in crumb mixture, patting to help coating adhere.

**2.** In large skillet, heat 2 Tbsp. oil over medium heat. Brown the chicken in batches, adding oil as needed, until golden brown, about 2-3 minutes per side. Remove; drain on paper towels.

**3.** For lemon sauce, add water, lemon juice and bouillon to skillet, stirring to loosen browned bits from pan. Bring to a boil over medium-high heat. Reduce heat; simmer, uncovered, until liquid is reduced by half, 8-10 minutes. Return chicken to pan; toss to coat. Cook until heated through, 4-6 minutes. Serve with lemon slices.

**Per serving:** 318 cal., 19g fat (3g sat. fat), 111mg chol., 806mg sod., 10 carb. (2g sugars, 1g fiber), 27g pro. ■



## CHICKEN WINNERS

Do you feel like chicken tonight? Then you’ll love the 120+ slow-cooked, souped-up, oven-roasted, stovetop-sizzlin’ recipes in *Taste of Home Chicken*. Find it now on newsstands near you!