

## Great Ideas\*



### 3 Fun Ways to Use ROTISSERIE CHICKEN

Food Network star **Melissa d'Arabian** offers some easy recipes to give a supermarket roaster a gourmet spin



"Adding chicken amps up the classic bruschetta," says d'Arabian.

Mixing in white beans creates a hearty "salsa-style sauce," she says.



"With the crunchy slaw and barbecue sauce, it's like a backyard cookout in one bite," she says.



#### 1. CHICKEN-BASIL-TOMATO BRUSCHETTA (Makes 15 to 20)

Combine  $1\frac{1}{2}$  cups shredded chicken with **1 cup seeded, diced tomatoes**, **3 tbsp. chopped basil leaves** and **salt and pepper** to taste. Divide mixture evenly over **toasted baguette slices**; drizzle with **olive oil** and **balsamic vinegar**.

#### 2. CHICKEN SALSA COMBO (Makes 15 to 20)

Mix **1 cup diced chicken**, **1 cup seeded, diced tomatoes**,  $\frac{3}{4}$  **cup canned white beans**, rinsed and drained, **1 large shallot**, finely diced; **2 tbsp. chopped cilantro**, **2 tbsp. fresh lime juice**, and **salt and pepper** to taste in a medium bowl. Spread **prepared guacamole** over **toasted baguette slices**; top with chicken mixture.

#### 3. BBQ CHICKEN BITES (Makes 15 to 20)

Combine  $2\frac{1}{2}$  cups shredded chicken, **1 cup prepared barbecue sauce** and **2 tbsp. apple cider vinegar** in a large microwave-safe bowl; cover bowl with a damp paper towel. Cook on high  $1\frac{1}{2}$  to 2 minutes, stirring after 1 minute. Spoon mixture evenly over **toasted baguette slices**; top with **prepared coleslaw** or **chopped pickles**.