



Broaster
Recipes
for
Moffat
Convection
Ovens

Oven Roasted Whole Chicken

Makes 1-8 whole birds

Whole Pre-Marinated, Pre-Seasoned Broasterie® Chicken

- Preheat convection oven to 375° F.
- Spray a half sheet pan with non-stick cooking spray.
- Place a beer can chicken rack* inside the half sheet pan.
- Place the Pre-Marinated Broasterie® bird onto the beer can chicken rack.
- Bake in convection oven for 50 minutes or until the internal temperature of the bird reaches 180° F.

4 whole birds can fit in the Moffat model E311MS, E25B or E25 using a beer can chicken rack.

**Chicken may be placed directly on the half sheet pan but you will not achieve an evenly browned and crispy skin under the chicken. Using this method eight whole birds can be cooked in the Moffat model E311MS and five whole birds can be cooked in the Moffat models E25B and E25.*

Cooking times may vary according to the size of the bird. Always cook poultry to an internal temperature of 180° F.

Chicken Enchiladas

Makes 16 enchiladas

1 1/2 lbs. Genuine Broaster Chicken® cooked, de-boned, and chopped
2 Tbsp. olive oil
1 red onion, chopped
2 cloves garlic, minced
2 tsp. cumin
2 tsp. garlic powder
1 tsp. Mexican spice blend
1 c. frozen corn
1 (4 oz.) can of diced chilis
1 (28 oz.) can diced tomatoes
1 c. Monterey Jack cheese, shredded
16 corn tortillas
1 1/2 c. enchilada sauce

Garnish: chopped green onion, sour cream, shredded lettuce, chopped tomato

- Preheat convection oven to 350° F.
- Coat a large sauté pan with the olive oil.
- Sauté onion until tender, add garlic and continue sautéing for 1 minute.
- Add Mexican spice blend, corn, chilis, and cooked Genuine Broaster Chicken®. Stir until combined.
- Add diced tomatoes and cook until heated throughout.
- Microwave the tortillas for 30 seconds. This warms them up and makes them more pliable. You can also do this by dropping the tortillas into your heated Broaster® pressure fryer for a few seconds.
- Spread a small amount of the enchilada sauce onto each tortilla.
- Spoon 1/3 c. of the chicken mixture onto each tortilla and wrap up.
- Spray a 2 inch deep half pan with non-stick cooking spray.
- Place the enchiladas in the pan with the seam side down.
- Top with remaining enchilada sauce and Monterey Jack cheese.
- Bake in convection oven for 15 minutes.
- Garnish as desired and serve.

Chicken Cacciatore

Makes 10 servings

20 pieces leftover Genuine Broaster Chicken® cooked, deboned, and chopped

2 Tbsp. olive oil

1 large onion, sliced

1 green pepper, cut into thin strips

1 small container of baby bellas mushrooms, sliced

1/2 c. Marsala wine

5 c. spaghetti sauce

- Preheat the convection oven to 350° F.
- Spray two, 2 inch deep half pans with nonstick cooking spray.
- Heat olive oil in a large skillet.
- Cook the onion, green pepper and mushrooms until tender.
- Add wine and spaghetti sauce.
- Place a layer of Genuine Broaster Chicken® evenly across the bottom of both half pans.
- Ladle the sauce over the chicken.
- Bake in convection oven for 30 minutes.

Serving suggestion:

Serve over pasta.

Chicken Parmesan

Makes 12 servings

*12 Broaster® Recipe Chicken Fillets or

24 Broaster® Recipe Chicken Tenders

24 oz. marinara or spaghetti sauce

1 c. grated fresh or processed Parmesan cheese

3 c. shredded Mozzarella cheese

- Preheat Broaster® pressure fryer to 360° F with Auto Comp on.
- Preheat convection oven to 350° F.
- Heat your desired tomato sauce on the stove top until the temperature reaches at least 165° F.
- Cook the Broaster® Recipe Chicken Fillets or Tenders according to food label directions.*
- Coat a 2 inch deep full pan with non-stick cooking spray.
- Place the cooked Broaster® Recipe Chicken Fillets or Tenders across the bottom of the pan in a single layer.
- Ladle heated sauce over the Broaster® Recipe Chicken Fillets or Tenders.
- Sprinkle the grated Parmesan and Mozzarella cheese over all.
- Place in convection oven and cook for 5 minutes or until the cheese is melted.

This may be served as a dinner entree when placed over your choice of pasta in marinara or spaghetti sauce.

This recipe can also be served as a sandwich. Toast an Italian roll and place the finished Chicken Parmesan on top.

**Leftover Broaster® Recipe Chicken Fillets or Tenders may be used. Remove Broaster® Recipe Chicken Fillets or Tenders from refrigerator and reconstitute in convection oven for 15 minutes at 350° F.*

Chicken Divan

Makes 8 servings

- 1 Tbsp. olive oil
- 2 Tbsp. butter
- 2 shallots, chopped
- 4 Tbsp. flour
- 1 c. dry white wine
- 1 qt. chicken broth
- 1/2 c. heavy cream
- 1/8 tsp. nutmeg
- salt and pepper
- 8 Genuine Broaster Chicken® breasts cooked, skinned, de-boned, and cut into 1/2 inch thick strips
- 1 lb. steamed broccoli spears
- 2 c. shredded Swiss cheese

- Preheat model E311MS or E25B convection oven to broiler setting.
- Heat the olive oil and butter together in a large skillet.
- Add shallots and sauté until tender. Sprinkle in the 4 Tbsp. of flour and cook about 1 minute.
- Add wine and continue to cook until sauce has reduced in half.
- Slowly add chicken broth while continuing to stir with a whisk.
- Stir in heavy cream, continue to stir until sauce thickens. Season sauce with the nutmeg and salt and pepper to taste.
- Toss all of the Genuine Broaster Chicken® into the sauce and stir to coat.
- Coat two, 2 inch deep half pans with non-stick cooking spray.
- Place the steamed broccoli evenly across the bottom of both pans.
- Top the broccoli with half the shredded Swiss cheese then top with all of the chicken in sauce mixture.
- Top the chicken with the remaining cheese and broil until golden brown, about 2 minutes.

Chicken Pot Pie

Makes 9 servings

1 package of Broaster® Cream of Chicken Soup
1 lb. Genuine Broaster Chicken® cooked, deboned, and chopped

Pie Crust:

8 oz. all purpose flour (1 1/2 c. & 2 Tbsp.)
1/2 tsp. salt
1 stick of cold butter, cut into 1/4 inch pieces
2 Tbsp. shortening
8 tsp. ice water
1 tsp. cider vinegar

- Preheat convection oven to 350° F. Prepare Cream of Chicken Soup as directed. Add Genuine Broaster Chicken® to the soup.
- Pour soup into a 2 inch deep half pan (there is enough soup for two pans).

For the pie crust:

- In a food processor, add flour, salt, chopped up butter and shortening.
- Mix together until well blended.
- Add the ice water and vinegar and blend until the mixture comes together in a ball.
- Wrap in saran wrap and refrigerate for 30 minutes.
- On a floured surface, roll out the pie crust into a large rectangle.
- Fold crust in half and carefully transfer to the top of the half pan (this is a single crust pie).
- Unfold the crust and place it evenly across the pan.
- Trim the excess crust away from the edge leaving an extra 1/2 inch.
- Tuck the extra 1/2 inch of crust up under itself and seal the edge either with your fingers or a fork.
- Cut a few slits into the top of the crust to allow steam to escape.
- Bake in convection oven for 30 minutes.
- Remove from oven and cool 10 minutes before serving.

Crust Variations:

Phyllo dough, mashed potatoes, biscuit topping

Oven Jambalaya

Makes 12 servings

1 lb. Genuine Broaster Chicken® cooked, de-boned, skinned, and chopped
15 medium shrimp
1 lb. smoked or andouille sausage
2 Tbsp. olive oil
1/3 c. chopped onion
1/3 c. chopped green pepper
1/3 c. chopped celery
1 Tbsp. minced garlic
1/2 c. chopped fresh tomato
1 1/2 tsp. hot sauce
1 tsp. Worcestershire sauce
3 Tbsp. Cajun seasoning
2 bay leaves
3 c. chicken broth
1 1/2 c. long grain rice

- Preheat convection oven to 350° F.
- Heat the olive oil in a large skillet.
- Sauté the onion, green peppers, and celery until tender.
- Add the minced garlic and sauté one more minute.
- Add the remaining ingredients into the large skillet with the exception of the shrimp.
- Pour mixture into a 2 inch deep half pan and cover with aluminum foil.
- Bake in convection oven for 25 minutes.
- Add the shrimp and bake uncovered for five more minutes.
- Allow to cool for 5-10 minutes and serve.

Western Quiche

Makes 6 servings

Use fresh or leftover Broaster® Recipe Frozen Potato Wedges

1/4 c. chopped onion

1/4 c. chopped green pepper

1/4 c. shredded cheddar cheese

1/4 c. - 1/2 c. chopped ham

9 eggs

1 1/2 c. half-and-half

1/2 tsp. Broaster® prep seasoning

1/4 tsp. pepper

additional shredded Cheddar cheese for garnish

- Preheat convection oven to 325° F.
- Spray a two inch deep half pan with non-stick cooking spray.
- Using fresh or leftover Broaster Recipe® Potato Wedges cut each wedge in half lengthwise.
- Line the bottom and sides of the pan with the potato wedges.
- Spread the onion, green pepper, Cheddar cheese and ham evenly across the potato crust.
- Whip the eggs, half-and-half, Broaster® prep seasoning and pepper together.
- Slowly pour the egg mixture over the potato crust.
- Bake in convection oven for 25 minutes.
- Test the quiche by gently shaking it. The center may move slightly, but the outside should be set.
- At this time sprinkle with additional Cheddar cheese and continue to bake for 5-10 minutes or until cheese is melted.
- Remove the quiche from oven and allow it to set up for 5 minutes before cutting.

Recipe can be doubled for a 2 inch deep full pan.

Chicken Melt Sandwich

Makes 4 servings

8 slices of whole wheat bread
4 slices sharp Cheddar cheese
softened butter
1 lb. Genuine Broaster Chicken® cooked, de-boned, and chopped
1/4 c. chopped celery
1/3 c. chopped red onion
1/4 c. pickle relish
1/3 c. chopped red apple (do not peel)
3/4 c. mayonnaise
1/2 tsp. Broaster® Prep Seasoning
1/4 tsp. black pepper

- Preheat model E311MS or E25B convection oven to broiler setting.
- Mix together all ingredients except the bread, butter and sharp Cheddar cheese slices.
- Butter one side only of the whole wheat bread slices.
- Assemble the sandwiches on a half sheet pan.
- Place two slices of bread, butter side down, on half of the sheet pan.
- Top with a large scoop of the chicken filling and spread evenly across the bread.
- Place two more slices of bread, butter side down, on the other half of the sheet pan.
- Top these slices of bread with a slice of sharp Cheddar cheese.
- Place the sheet pan on the top rack of the convection oven and broil for three minutes or until the cheese is melted.
- Place the slice of bread with the melted cheese over the chicken filled slice of bread.
- Repeat this procedure for the next two sandwiches.

Chicken Pizza

Makes 1 pizza

1 ready-made pizza crust
1/2 c. Alfredo sauce
1 c. Genuine Broaster Chicken® cooked, deboned, skinned, and chopped
1-2 Roma tomatoes, seeded and chopped
1/4 c. shredded Parmesan
fresh basil
1 tsp. minced garlic
1/4 - 1/2 tsp. crushed red pepper flakes
1/2 tsp. dry Italian seasonings
salt and pepper to taste
1 c. Mozzarella cheese

- Preheat convection oven to 400° F.
- Ladle the Alfredo sauce onto the crust and spread to within 1/2 inch of the outer edge of crust.
- Place the basil leaves on top of one another and roll them up like a cigar. Then slice the basil into 1/4 inch strips.
- Top the pizza evenly with the sliced basil and all other remaining ingredients.
- The pizza may be baked on a sheet pan or directly on the oven rack depending on desired crispness.
- Bake in convection oven for 10 minutes.

Variation:

Use a creamy garlic sauce, Genuine Broaster Chicken®, spinach, sautéed portabellas, and garlic.

Chicken Stuffed Baked Potatoes

Makes 8 servings

1 lb. Genuine Broaster Chicken® cooked, skinned, de-boned and chopped
8 baking potatoes
peanut oil
Kosher salt
1 lb. steamed broccoli
1/2 c. butter or margarine
2 c. shredded Cheddar cheese

- Preheat convection oven to 350° F.
- Clean and pierce potatoes with a fork.
- Rub each potato generously with peanut oil and sprinkle with Kosher salt.
- Place the potatoes into a shallow baking pan, uncovered and bake for 1 hour and 15 minutes.
- When potatoes are done* remove from oven and cut the potato 3/4 of the way through going lengthwise.
- Push in on each end slightly to open the potato. Fluff the potato pulp with a fork.
- Top each potato with butter and broccoli, salt and pepper then add Genuine Broaster Chicken® and Cheddar cheese.
- Return to convection oven for 3-5 additional minutes or until cheese melts.

**Potatoes are done when you can put a fork all the way through without resistance.*

Dried Cranberry Scones

Makes 12 servings

2 c. Broaster® All-Purpose Batter
1/3 c. sugar
2 tsp. baking powder
1/3 c. chilled butter, cut into pieces
1 egg
2/3 c. whipping cream
1 tsp. vanilla extract
1 tsp. almond extract
3/4 c. dried cranberries
egg wash (1 egg and 1 tsp. water, beaten)
sugar and sliced almonds, for sprinkling

- Preheat convection oven to 300° F.
- Combine Broaster® All-Purpose Batter, sugar and baking powder.
- Cut in butter with a pastry blender.
- Add dried cranberries and stir to disperse them evenly into the dry ingredients.
- In separate bowl combine the wet ingredients, then mix into the dry until just moistened. Mixture should be somewhat dry and sticky.
- Turn onto a floured surface and knead the dough four or five times.
- Shape the dough into a 3 inch tall by 16 inch long rectangle that is 1/2 inch thick (try not to over handle the dough or it will become tough).
- Cut vertically across the rectangle every 2 1/2 inches or so to make six smaller rectangles.
- Cut the six rectangles at a diagonal creating 12 triangles.
- Brush the triangles with the egg wash and sprinkle with sugar and sliced almonds.
- Bake for 20-25 minutes, turning the pan halfway through bake time.
- Remove from convection oven and cut again. Allow to cool slightly and serve while still warm.



BROASTER®

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