



Chicken Dinner Recipes | Whisk it Real Gud

Hawaiian Style Maple Shoyu Chicken

Madagascar Chicken

One Pot Cider Braised Chicken Thighs with Leek Sauce

Broccoli Mushroom and Leek Chicken Alfredo

Easy Vietnamese Caramel Chicken

Produce

- pineapple (optional garnish)
- lemon (1 for zest)
- garlic cloves (3)(2)
- onion (1/2) (1/2)
- orange bell pepper (1)
- leeks (2) (1)
- mushrooms (16 oz)
- broccoli florets (2 1/2 C)
- lime (1/8 t juice)

Herbs

- fresh ginger (2 inches) (1 T)
- fresh thyme (6 sprigs)
- green onions (optional garnish)

Spices

- garlic powder (4 t)
- ginger (3 t) (1/8 t optional)
- chili powder (1/2 t optional)
- smoked paprika (1 1/4 t)
- celery salt (1/2 t)
- garlic seasoning (1/4 t)
- lemon pepper (pinch, optional)
- cayenne (1/2 t)

Dairy

- unsalted butter (2 T) (1 T)
- heavy whipping cream (1 1/2 C)
- parmesan cheese (1/4 C)

Pasta & Grains

- fettuccine pasta (1 package)
- rice (for serving) (for serving)

Chicken

- chicken thighs (4 lbs)(8) (6) (4)
- leg quarters (4)

Pantry Items

- soy sauce (1 C) (1 t)
- worcestershire sauce (1 1/4 C)
- sugar (1 C)
- white vinegar (2 T)
- maple syrup (2 t)
- flour or cornstarch (3 T) (1 T)
- coconut oil (1/3 C)
- vegetable oil (1 T) (2 T) (1 1/2 t)
- apple cider vinegar (1 C)
- apple cider juice (1/4 C)
- chicken stock (2 1/2 C)
- rice vinegar (1 t)
- fish sauce (1 1/2 T)
- brown sugar (1/4 C)