

2nd Prize -
2005

1

HARVEST CHICKEN BITES

Ingredients.

Phyllo cups. (pastry cups)
sour cream
2 sazón seasoning pkgs
1/2 cup chicken broth
1 small potatoe
1 carrot
1 celery stalk
1/2 onion
2 cups cubed chicken
2 tbs olive oil
2 gloves minced garlic

Directions.

Chop potatoe, carrot, celery, onion and chicken into small cubes.
Saute in olive oil. Add garlic, chicken broth and seasoning package.
Cover and simmer for 10 minutes or until chicken is cooked.

Relish recipe.

1/4 cup each of chopped parsley, cilantro, onion, red and green peppers and tomato.

Add one glove of minced garlic, juice of one lime, olive oil to taste and salt/pepper.

Assemble.

Fill pastry cup with meat mixture. Top with sour cream and relish.

Permission to Publish

Cherret M Schade, Flowery Branch