

Stokes Chicken Hash

Cynthia Bradley, Stokes Ellis Foods, Centennial, CO

Servings: 6

Ingredients:

4 Red Bird Farms Co. bone less, skinless chicken breast halves
Garlic Salt
Onion Salt
5 tablespoons Epicurean Butter Company butter, divided
1 large onion, chopped
1 tablespoon fresh cilantro, chopped
1 tablespoon fresh chives, chopped
3 to 4 slices of The Denver Bread Company bread (1/2 cup crumbs)
2 teaspoons lemon rind, grated
1 (15 ounce) can Stokes Green Chile Sauce with Pork and Jalapenos

Instructions:

1. Add 3 to 4 bread slices to a food processor and process into small bread crumbs. Enough to equal 1/2 cup.
2. In a medium skillet add 1 tablespoon of butter and melt.
3. Sprinkle chicken breasts with desired amount of garlic salt and onion salt.
4. Sauté chicken breasts until brown. Cover and cook slowly for approximately 25 to 30 minutes.
5. Remove cooked chicken to a cutting board and chop coarsely. Set chicken aside.
6. Melt 2 tablespoons butter in the same skillet and sauté onion.
7. Add chopped chicken, cilantro, chives, bread crumbs, lemon rind and Stokes Green Chile Sauce with Pork and Jalapenos.
8. Melt remaining butter in a 12 inch skillet. Add the hash mixture, flatten with a spatula and cook over medium low heat for 20 to 25 minutes or until underside is crisp and brown.

