

Recipes

CHICKEN AND RICE

Serves 6 people

- Cook rice (1 cup, uncooked) using **chicken broth** instead of water.
 - Chop **1 pound of boneless, skinless chicken breasts** into 1-inch pieces. Season with **Cajun/Creole seasoning**.
 - Add 2 tablespoons of **olive oil** (enough to cover the bottom of pan) to large pot. When oil is hot, add chicken and brown on both sides. When chicken is cooked through, remove it from the pot and set aside.
 - Add another 1 tablespoon of olive oil to pot and add **1 diced onion** and **3 sliced bell peppers**. Add more seasoning and cook the vegetables, stirring occasionally until softened.
 - Add a **10-ounce can of diced tomatoes** and the cooked chicken to pot.
 - Stir in the cooked rice
- ... and it's done!*
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PRALINE SUNDAE

- Scoop vanilla ice cream into cups.
- Spoon caramel topping over it.
- Add roasted pecans on top.

Praline candy and pecan sundaes are favorite desserts in New Orleans!

SHORT-CUT BEIGNETS

Here is an easy recipe for making this famous New Orleans dessert.

You will need **refrigerated pizza dough, oil, and powdered sugar**.

- Heat 1½–2 cups of vegetable oil in a large skillet and slice the pizza dough into 9 equal rectangles.
- Carefully drop a few pieces of dough at a time into the hot oil and cook until they turn a deep, golden brown on both sides.
- Remove the beignets from oil, and place them on paper towels to drain.
- Sprinkle them lightly with powdered sugar.

Delicious!

