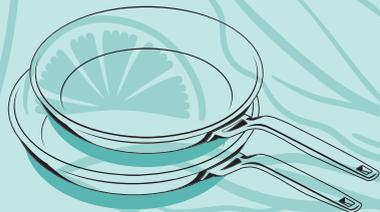


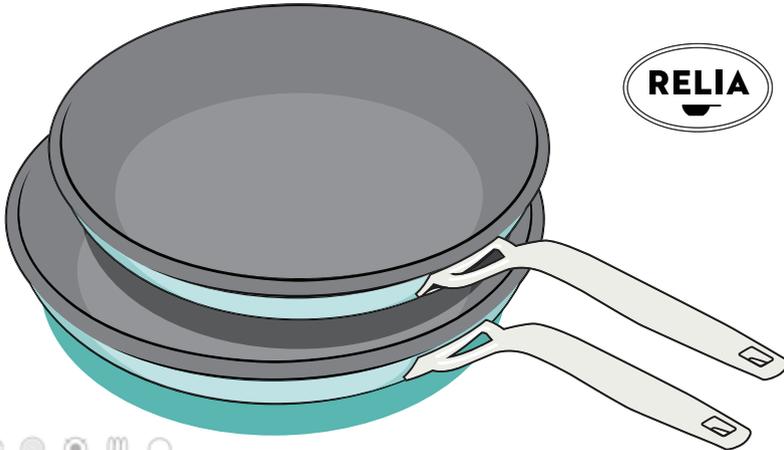
GOOD HOUSEKEEPING

recipes + usage instructions



**2-PIECE
10-IN. & 12-IN.
FORGED
FRY PAN SET**

2-PIECE 10-IN. & 12-IN. FORGED FRY PAN SET



SET INCLUDES

10-In. Fry Pan

12-In. Fry Pan

FEATURES & BENEFITS

- Forged aluminum body with reinforced rims for added strength
- Exclusive Relia-Pan™ nonstick interior
- 5 layers of interior coating
- 4x stronger than non-reinforced coatings
- Premium food release that lasts
- Easy clean up
- PFOA free
- Safe to use on all cooktops, including induction
- Double-riveted stainless steel handles
- Dishwasher safe
- Suitable for oven use

BEFORE FIRST USE

- Remove all packaging, stickers, labels and tags.
- Wash in warm, soapy water, then rinse and dry thoroughly.

CLEANING YOUR COOKWARE

- Immediately wipe up any drips that occur during cooking for easier cleanup later.
- Do not pour cold water into hot cookware, as this may cause warping or splattering of oil and may affect the nonstick performance of your cookware.
- After each use, wash the inner and outer coatings of your pan with warm water, mild liquid detergent and a sponge. Rinse and dry thoroughly.
- Do not use metal scouring pads, abrasive wire wool or harsh scouring powder. This can scratch both the interior and exterior coating, which is not covered by the manufacturer's warranty.
- To help preserve the finish of the pan, hand-washing is recommended. The pans are dishwasher safe; however, the dishwasher may cause discoloration to the base, which in no way affects the performance of the pan. Discoloration is not covered by the manufacturer's warranty.
- Always dry cookware thoroughly after washing, paying particular attention to rims, handles, rivets and other small spaces where water might collect.

OVEN USE

- This cookware is oven safe to 450°F. Do not use above this temperature setting. Using above this temperature setting can cause discoloration and permanently damage the cookware.
- In a convection oven, adjust the temperature in line with the oven manufacturer's guidelines.
- Do not place empty cookware in a hot oven.
- Always use oven mitts when removing cookware from the oven.
- This cookware can be used under a broiler. Ensure that the cookware and handle are at least 3 in. away from the heat source. Do not exceed the oven-safe temperature when using cookware under the broiler/grill.

HANDLES

- The handles are stainless steel. Always use oven mitts when moving the pan into and out of the oven.

- While the handles are designed to minimize heat transfer under normal stovetop cooking conditions, using oven mitts to handle the pan is recommended.

COOKWARE USE

- This cookware is suitable for all cooktop types, including induction.
- We recommend not cooking on high heat, as this may damage the nonstick coating, burn food, produce stains or damage the base of the product.
- Always choose a suitably sized flame or ring for the base of the pan. When using a gas cooktop, do not allow the flames to rise up alongside the pan. This could damage the cookware, coating and handles. Turn down the flame to prevent this from happening. If the flames do rise up alongside of the pan, the stainless steel handles will get hot.
- Never heat fat or oil to the extent that it smokes, burns or turns black.
- After prolonged usage, some minor discoloration of the nonstick coating may occur. This is normal and will not affect the nonstick properties of your cookware.
- Never heat an empty pan or allow pan to boil dry. This may damage the coating or the base. If this occurs, turn off the heat and allow the cookware to cool completely before attempting to move it from the cooktop.
- Your cookware interior is lined with the high-quality Relia-Pan™ nonstick coating, which allows for easy food release and cleanup.
- While the interior of the pan is metal utensil-safe, we do recommend that you use nylon, wooden or silicone utensils to prolong the life of your nonstick cookware.
- Do not use sharp-edged utensils on the nonstick surface.
- Do not use a knife or any utensil with a pointed tip to cut or pierce food directly on the nonstick surface, as this could cause permanent damage that is not covered under the manufacturer's warranty. Do not gouge the nonstick surface.
- Always clean and dry the base of your cookware before cooking, especially if you use it on a ceramic or halogen cooktop; otherwise the pan may stick to the stovetop.
- Avoid dragging or sliding cookware over the cooktop surface, as this may damage your cooktop

surface. Take special care when you are using a glass cooktop or any other surface that may scratch easily. We do not take responsibility for scratched cooktops.

- Depending on your cooktop type, the base of your pan may become marked or scratched. This is normal. Center your pan over the heat source (this prevents damage to the handle and exterior coating). Small pans may need careful placement on the support legs of gas cooktops.

STORAGE

- To protect your nonstick coating, do not stack or nest cookware pieces without a protective sheath (e.g., a tea towel) between them.

GENERAL SAFETY ADVICE

- Cookware should never be used in a microwave.
- Ensure that cookware is stable on the cooktop surface to prevent tipping.
- Never leave unattended cookware on a hot cooktop. Never leave food cooking unattended.
- Overheating or continuous exposure to high heat may shorten the life of cookware, cause discoloration and damage both the interior and exterior surfaces.
- Never leave the handle of your pan sticking out over another burner.

- Never put a hot pan on the floor or near the edge of a kitchen surface. Let it cool down and keep it out of reach of children.
- Use the lid to prevent burns caused by hot ingredients splattering.
- In general, we recommend using oven mitts when holding handles on cookware and lids.
- In the event of a pan fire, turn off the heat supply, place a dampened towel over the pan and leave for 30 min. before removing.

MANUFACTURER'S ONE-YEAR LIMITED WARRANTY

Your Good Housekeeping product is warranted by FoodFight for 1 year to be free of defects under normal household use to the original purchaser.

This warranty excludes damage caused by accident, overheating, misuse or abuse, and does not apply to scratches, discoloration, stains, dents or other damage which does not affect the functionality of the cookware. This warranty gives you specific legal rights, and you may also have other rights which vary between states. If it is determined that the warranty claim is valid, we will provide the original purchaser with a replacement of the same product. Should the product be discontinued, a replacement product of close to equivalent value will be sent. Shipping and handling charges may apply.

PIMIENTO CHEESE SCRAMBLE SANDWICHES

ACTIVE 15 min. **TOTAL** 15 min. **SERVES** 4

6 large eggs
1 tsp hot sauce
Kosher salt and pepper
1 Tbsp olive oil or unsalted butter
3 oz thinly sliced ham, torn into small pieces
1 medium roasted red pepper, cut into 1/4-in. pieces
2 scallions, thinly sliced white and dark green parts separated
2 oz extra-sharp Cheddar, coarsely grated (about 1/2 cup)
1 Tbsp cream cheese, cut into small pieces
4 thick slices country bread, toasted

DIRECTIONS

1. In large bowl, whisk together eggs, hot sauce, 1 Tbsp water, and 1/2 tsp each salt and pepper.
2. Heat oil or butter in medium nonstick skillet on medium. Add ham and cook, tossing occasionally, until beginning to brown around edges, 2 to 3 minutes. Add red pepper and scallion whites and cook, tossing, for 1 min; transfer to plate.
3. Add egg mixture to the skillet and cook, stirring every few seconds with rubber spatula, to desired doneness, 2 to 3 minutes for medium-soft eggs. Fold in ham, red pepper, scallions, Cheddar, and cream cheese. Divide among bread and sprinkle with dark green scallion.



HERB-ROASTED CHICKEN & CHERRY TOMATOES

ACTIVE 25 min. TOTAL 25 min. SERVES 4

1 tsp plus 1 Tbsp olive oil, divided
2 large bone-in chicken breasts (about 12 oz each)
Kosher salt and pepper
1 lb cherry tomatoes, halved
1 sprig rosemary
1 tsp fennel seeds, crushed
1 cup instant polenta
1 tsp red wine vinegar
¼ cup flat-leaf parsley, chopped

DIRECTIONS

1. Heat oven to 450°F. Heat 1 tsp oil in large oven-safe skillet on medium. Season chicken breasts with ½ teaspoon each salt and pepper. Cook, skin sides down, until golden brown and crisp, 5 to 7 min.
2. Flip chicken breasts and add tomatoes, rosemary and fennel seeds; drizzle with remaining Tbsp oil and season with ¼ tsp each salt and pepper, then roast until chicken is just cooked through and tomatoes have begun to break down, 12 to 15 min.
3. Meanwhile, prepare polenta per pkg directions.
4. Discard rosemary; transfer chicken to cutting board and let rest 5 min. Stir vinegar into tomatoes, then toss with parsley. Remove bone from chicken, slice and serve over polenta, topped with tomatoes.



ULTIMATE BREAKFAST BURRITOS WITH TOMATILLO SALSA

ACTIVE 25 min. **TOTAL** 35 min. **SERVES** 4

½ lb tomatillos, husked, rinsed and halved
1 jalapeño, halved and seeded
½ small onion, cut into wedges
2 Tbsp fresh lime juice
⅓ cup packed fresh cilantro
Kosher salt
6 large eggs
1 tsp olive oil
1 cup coarsely grated Pepper Jack or Cheddar cheese
1 cup fat-free refried beans
4 large tortillas

DIRECTIONS

1. Arrange oven rack 6 in. from broiler; heat broiler.
2. Arrange tomatillos and jalapeño, cut sides down, on foil-lined baking sheet along with onion and broil until blistered, 10 to 12 min. Let vegetables cool, then transfer to food processor. Add lime juice, cilantro and ¼ tsp salt, and pulse to combine (salsa should be slightly chunky).
3. In large bowl, beat eggs with 1 Tbsp water and ¼ tsp salt. Heat oil in large nonstick skillet on medium. Add eggs and cook, stirring with rubber spatula every few seconds, to desired doneness, 2 to 3 min. for medium-soft eggs. Fold in ½ cup cheese.
4. Spread ¼ cup beans on each tortilla, then divide eggs and remaining cheese on top. Spoon 2 Tbsp salsa over each and roll, folding sides over filling and then rolling from bottom up. If desired, crisp both sides in nonstick skillet on medium. Serve with remaining salsa.

TEST KITCHEN TIP Freeze foil-wrapped burritos up to 3 weeks. To reheat, remove foil and microwave until heated through, 3 to 5 min.



STRIPED BASS WITH RADISH SALSA VERDE

ACTIVE 35 min. **TOTAL** 40 min. **SERVES** 4

1 clove garlic, pressed
1 Tbsp anchovy paste or 3 anchovy fillets, finely chopped
½ small red onion, finely chopped
1 Tbsp red wine vinegar
½ cup plus 1 Tbsp olive oil, divided
1 bunch radishes, diced, leaves separated and finely chopped
1 cup flat-leaf parsley leaves, finely chopped
1 tsp tarragon leaves, finely chopped
4 6-oz fillets striped bass
Kosher salt and pepper

DIRECTIONS

1. In medium bowl, combine garlic, anchovy paste, onion and vinegar and let sit 5 min.
2. Stir in ½ cup oil, then radishes and greens, parsley and tarragon.
3. Heat remaining Tbsp oil in medium skillet on medium. Pat fish dry and season with ½ tsp each salt and pepper and cook, skin side down, until skin is crisp and golden brown, about 7 min. Flip and cook until fish is opaque throughout, 3 to 6 min. more. Serve topped with radish salsa verde.



CHICKPEA & KALE RIGATONI WITH SMOKY BREADCRUMBS

ACTIVE 35 min. **TOTAL** 35 min. **SERVES** 6

2 Tbsp olive oil, divided
1/2 tsp smoked paprika
1/2 cup panko
Kosher salt
8 oz fresh chorizo (or hot Italian sausage), casings removed
1 Tbsp tomato paste
1 cup low-sodium chicken broth
1 can (15.5 oz) chickpeas, rinsed and drained
2 large bunches kale (about 1 1/4 lbs total), stemmed and chopped (about 20 cups)
12 oz rigatoni
2 oz Manchego cheese, finely grated, plus more for serving

DIRECTIONS

1. Heat 1 Tbsp oil in large skillet on medium-high. Add smoked paprika and cook, stirring often, 30 sec. Add panko and pinch salt and cook, stirring, until toasted, about 3 min. Transfer crumbs to plate.
2. Wipe out skillet and heat remaining Tbsp. oil on medium-high. Add chorizo; cook, breaking up with spoon, until browned, 5 to 7 min.
3. Add tomato paste and cook, stirring, 1 min. Add broth and simmer, stirring occasionally, until sauce is reduced by one-third, 4 to 6 min.
4. Add chickpeas and cook until heated through, 2 min. Stir in kale and 1/4 tsp. salt and cook until tender, 2 to 3 min.
5. Meanwhile, cook rigatoni per pkg directions. Reserve 1 cup cooking liquid, then drain pasta and return to pot. Toss with chickpea mixture and Manchego, adding some of reserved cooking liquid if pasta seems dry. Serve sprinkled with breadcrumbs and more cheese, if desired.



CREAMY THYME CHICKEN WITH SAUTÉED APPLES & MUSHROOMS

ACTIVE 30 min. TOTAL 30 min. SERVES 4

3 Tbsp olive oil, divided
1 10-oz. package cremini mushrooms, quartered
Kosher salt and pepper
1 large shallot, finely chopped
2 Gala apples, cut into 1/2-in.-thick wedges
1 Tbsp unsalted butter
4 chicken thighs (about 1 1/2 lbs)
1/2 cup dry white wine
1/2 cup low-sodium chicken broth
6 sprigs thyme, plus more for serving
1/4 cup heavy cream
1 Tbsp Dijon mustard

DIRECTIONS

1. Heat oven to 375°F. Heat 2 Tbsp oil in large oven-safe skillet on medium-high. Add mushrooms and pinch of salt and cook, tossing occasionally, 5 min. Add shallot and cook, stirring occasionally, until mushrooms are golden brown, 2 to 3 min.; transfer to plate. Add apples and butter to skillet and cook, tossing occasionally until beginning to turn golden brown, 2 to 3 min.; transfer to second plate and wipe skillet clean.
2. Return skillet to medium heat. Rub chicken with remaining Tbsp oil, season with 1/2 tsp each salt and pepper, and cook, skin side down first, until browned, 8 to 10 min.; drain excess fat. Turn chicken skin side up, add wine and cook 1 min., then add broth and thyme. Return apples to skillet, transfer skillet to oven, and bake until chicken is cooked through (165°F), 7 to 8 min.
3. Transfer chicken and apples to plate, discard thyme, and return skillet to medium heat. Whisk in cream and mustard, then fold in mushroom mixture and cook until heated through, about 2 min. Serve with chicken and apples and additional thyme if desired.



CHICKEN ROULADE WITH MARINATED TOMATOES

ACTIVE 35 min. **TOTAL** 35 min. **SERVES** 4

4 boneless, skinless chicken breasts
2 cloves garlic, finely grated
2 Tbsp lemon zest, plus 2 Tbsp lemon juice
1/2 cup grated Parmesan
32 baby spinach leaves
Kosher salt and pepper
3 Tbsp olive oil, divided
2 pints grape or cherry tomatoes, sliced
1/4 small red onion, thinly sliced
2 Tbsp red wine vinegar

DIRECTIONS

1. Heat oven to 450°F. Pound chicken breasts into thin cutlets. In small bowl, combine garlic, lemon zest and Parmesan. Lay 8 spinach leaves on each chicken cutlet, then sprinkle garlic mixture on top. Roll chicken up and secure with a toothpick (place toothpick in parallel to seam to make turning roulades easier). Season chicken with 1/2 tsp each salt and pepper.
2. Heat 1 Tbsp oil in large ovenproof skillet on medium-high. Carefully add roulades, seam side down, and cook, turning until browned on all sides, 6 to 7 min. Transfer to oven and bake until cooked through, 8 to 9 min. more. Drizzle lemon juice on roulades.
3. While chicken roasts, toss together tomatoes, onion, red wine vinegar, remaining 2 Tbsp oil and 1/2 tsp each salt and pepper. Serve with chicken.



SEARED STEAK & SPICY RADISH SALAD

ACTIVE 35 min. **TOTAL** 35 min. **SERVES** 4

- 2 Tbsp fish sauce
- 1 Tbsp brown sugar
- 1 tsp olive oil
- 1 ¼ lbs hanger or skirt steak, skirt steak cut crosswise into 4 pieces
- Kosher salt and pepper
- ¼ cup rice vinegar
- 1 small red chile, thinly sliced
- 1 lb carrots, peeled into ribbons
- 1 lb radishes, thinly sliced
- 1 Persian cucumber, peeled into ribbons
- 2 scallions, cut into matchsticks
- 2 Tbsp mint leaves, torn if large
- 3 Tbsp roasted peanuts, crushed

DIRECTIONS

1. In small bowl, combine fish sauce and brown sugar, stirring to dissolve sugar. Transfer 1 Tbsp mixture to large bowl and set aside.
2. Heat oil in large skillet on medium. Season steak with ½ tsp each salt and pepper and cook, brushing with fish sauce mixture frequently and turning occasionally, until browned on all sides and at desired doneness, 12 min. total for medium-rare. Transfer to cutting board and let rest at least 5 min. before slicing.
3. To large bowl with remaining fish sauce mixture, add rice vinegar, chile and ¼ tsp salt, stirring to dissolve salt. Toss with carrots, radishes and cucumber until evenly coated, then fold in scallions and mint. Serve with steak, sprinkled with peanuts.



CHICKEN WITH CREAMY SPINACH & ARTICHOKES

ACTIVE 10 min. **TOTAL** 30 min. **SERVES** 4

4 6-oz boneless skinless chicken breasts
Kosher salt and pepper
2 Tbsp olive oil, divided
1 lemon, halved
1 14-oz can artichoke hearts, drained, patted dry and halved
2 cloves garlic, thinly sliced
½ cup dry white wine
¼ cup sour cream
1 bunch spinach, thick stems discarded

DIRECTIONS

1. Season chicken with ½ tsp each salt and pepper. Heat 1 Tbsp oil in large skillet on medium. Add chicken and cook until golden brown, 6 to 8 minutes per side. Remove from heat and squeeze lemon juice on top.
2. Meanwhile, halve artichoke hearts. Heat 1 Tbsp oil in second skillet on medium-high, add artichokes, cut-side down and brown, about 3 min.
3. Lower heat to medium, toss with garlic, then stir in wine and cook 2 min. Stir in sour cream and spinach leaves, season with salt and pepper and cook until just wilted. Serve with chicken.



POTATO CHIP OMELET

ACTIVE 20 min. **TOTAL** 25 min. **SERVES** 4

8 large eggs, beaten
3 cups potato chips (about 4 oz), crushed
¼ cup flat-leaf parsley, chopped
Kosher salt
2 Tbsp olive oil
1 small onion, chopped
¼ tsp smoked paprika
Arugula salad and sliced baguette, for serving

DIRECTIONS

1. In large bowl, whisk eggs and ¼ tsp salt, then stir in potato chips and parsley.
2. Heat oil in medium nonstick skillet on medium-low. Add onion and cook, stirring occasionally, until tender, 6 to 8 min.
3. Add egg mixture, stirring slowly until edges start to set, then cook, undisturbed, until top is mostly set.
4. Remove skillet from heat and cover with large plate; carefully invert, holding plate and skillet together. Slide omelet back into pan; cook until set, about 5 min. more.
5. Sprinkle with smoked paprika. Serve with arugula salad and baguette.



SEARED COCONUT-LIME CHICKEN WITH SNAP PEA SLAW

ACTIVE 45 min. TOTAL 45 min. SERVES 4

2 Tbsp toasted sesame oil
1 Tbsp grated fresh ginger
3 Tbsp fresh lime juice, divided
Kosher salt and pepper
10 oz snap peas, strings removed and thinly sliced
4 oz snow peas, thinly sliced
2 scallions, thinly sliced
2 8-oz boneless, skinless chicken breasts
1 Tbsp olive oil
2 Tbsp coconut cream
1/2 cup cilantro

DIRECTIONS

1. In large bowl, whisk together sesame oil, ginger, 1 1/2 Tbsp lime juice and 1/2 tsp salt. Add snap peas, snow peas and scallions and toss to combine.
2. Cut each breast horizontally in half to make 4 thin cutlets, then pound to 1/4 in. thick. Heat oil in large skillet on medium-high. Season chicken with 1/2 tsp each salt and pepper and cook in batches until golden brown and cooked through, about 2 min. per side; transfer chicken to plates as it is cooked. Remove pan from heat and stir in coconut cream and remaining 1 1/2 Tbsp lime juice, scraping up any browned bits. Spoon over chicken on plates.
3. Fold cilantro into pea mixture and serve on top of chicken.



SPRING HERB FRITTATA

ACTIVE 15 min. **TOTAL** 40 min. **SERVES** 4

- 1/4 cup crème fraîche, at room temp
- 2 Tbsp chopped chives
- 6 large eggs
- 6 scallions, cut into 1-in. pieces
- 2 cups flat-leaf parsley leaves, plus more for sprinkling
- 2 cups cilantro leaves and tender stems, plus more for sprinkling
- 1/2 cup dill fronds, plus more for sprinkling
- 2 Tbsp tarragon leaves, plus more for sprinkling
- 4 Tbsp olive oil, divided Kosher salt and pepper

DIRECTIONS

1. Heat oven to 350°F. In small bowl, stir together crème fraîche and chives; set aside.
2. In large bowl, lightly beat eggs. In food processor, pulse scallions, parsley, cilantro, dill, tarragon and 2 Tbsp oil until evenly and finely chopped. Add to bowl with eggs along with 1/2 tsp each salt and pepper and mix to combine.
3. Heat remaining 2 Tbsp oil in medium skillet on medium until shimmering, about 2 min. Add egg mixture and cook until edges have begun to sizzle and set, about 2 min. Transfer skillet to oven and bake until center is just set, 18 to 20 min. Let rest at least 5 min. Serve with chive crème fraîche. Sprinkle with more herbs if desired.



PHILLY CHEESESTEAK

ACTIVE 25 min. **TOTAL** 25 min. **SERVES** 4

2 Tbsp olive oil, divided
2 medium onions, thinly sliced
Kosher salt and pepper
2 small bell peppers (red and green), sliced
1 1/2 lbs sirloin steak
4 oz sliced American or provolone cheese
4 hoagie or hero rolls

DIRECTIONS

1. Heat 1 Tbsp oil in large skillet on medium. Add onions, season with 1/4 tsp each salt and black pepper and cook, covered, stirring occasionally, 8 minutes. Add bell peppers and cook uncovered, stirring occasionally, until golden brown and very tender, 6 to 8 min. more; transfer vegetables to bowl.
2. Very thinly slice steak and season with 1/2 tsp each salt and pepper. Wipe out skillet and heat remaining Tbsp oil on medium-high. Add steak and cook, tossing occasionally, until browned and cooked through, 3 to 4 minutes.
3. Lay cheese slices over steak then cover and cook until cheese has melted, about 2 min. Remove from heat and gently fold cheese into steak. Form sandwiches with rolls, steak mixture and onions and peppers.



CHEESY TEX-MEX STUFFED CHICKEN

ACTIVE 20 min. TOTAL 30 min. SERVES 4

1 ¼ cups fresh cilantro, divided
2 scallions, thinly sliced
2 jalapeños, seeded and thinly sliced
1 tsp grated lime zest plus 3 Tbsp juice, plus wedges for serving
4 oz Monterey Jack cheese, coarsely grated
4 small boneless, skinless chicken breasts
3 Tbsp olive oil, divided
Kosher salt and pepper
2 bell peppers, thinly sliced
½ small red onion, thinly sliced
5 cups torn romaine lettuce

DIRECTIONS

1. Heat oven to 450°F. Chop ¼ cup cilantro and add to large bowl along with scallions, jalapeños and lime zest; toss to combine then toss with Monterey jack cheese.
2. Insert knife into thickest part of each chicken breast and move back and forth to create 2 ½-inch pocket that is as wide as possible without going through. Stuff chicken with cheese mixture.
3. Heat 2 Tbsp oil in large skillet on medium. Season chicken with ¼ tsp each salt and pepper and cook until golden brown on 1 side, 3 to 4 min. Turn chicken over and roast until cooked through, 10 to 12 min.
4. Meanwhile, in large bowl, whisk together lime juice, remaining Tbsp olive oil and ½ tsp salt. Add bell peppers and onion and let sit 10 min, tossing occasionally. Toss with lettuce and remaining cilantro. Serve with chicken and lime wedges.



BACON & EGG FRIED RICE

ACTIVE 15 min. **TOTAL** 15 min. **SERVES** 4

2 Tbsp canola oil, divided
5 slices bacon, chopped
1 bunch scallions, sliced
1 cup frozen peas
3 cups cooked white rice
5 oz baby spinach
Kosher salt
4 large eggs

DIRECTIONS

1. Heat 1 Tbsp oil in large skillet on medium. Add bacon and cook, stirring occasionally, until browned and crisp, 6 min.
2. Add scallions and peas and cook, tossing for 2 min. Add rice and cook, tossing occasionally, for 3 min. Add spinach, season with 1/2 tsp salt and cook, tossing until beginning to wilt, 2 to 3 min.
3. Meanwhile, heat remaining oil in second skillet on medium and cook eggs to desired doneness, 3 to 4 min. for slightly runny yolks. Dived rice among bowls and top with eggs.



OIL & VINEGAR CHICKEN CUTLET SAMMIES

ACTIVE 20 min. **TOTAL** 20 min **SERVES** 4.

1/2 small red onion, thinly sliced
1 Tbsp red wine vinegar
Kosher salt and pepper
1 lb boneless, skinless chicken breasts
1 Tbsp olive oil
6 cups baby spinach
4 5-in. pieces baguette, split and toasted

DIRECTIONS

1. Toss onion with vinegar and 1/8 tsp each salt and pepper; let sit, tossing occasionally, until ready to use.
2. Cut chicken into 6 thin cutlets. Heat oil in large skillet on medium-high. Season chicken with 1/2 tsp each salt and pepper and cook until browned and cooked through, 2 min. per side; transfer to cutting board.
3. Add spinach to skillet, season with salt and pepper and cook until just beginning to wilt. Slice chicken and sandwich between baguette halves with spinach and onions.



MOROCCAN OLIVE & ORANGE CHICKEN

ACTIVE 20 min. **TOTAL** 20 min **SERVES** 4

1/4 cup all-purpose flour
4 4-oz boneless, skinless chicken breast cutlets
Kosher salt and pepper
3 Tbsp olive oil
1 small red onion, sliced
2 navel oranges
1/2 cup pitted green olives, halved
Rice pilaf and chopped parsley, for serving

DIRECTIONS

1. On sheet of waxed paper, spread flour. Season chicken with 1/4 tsp each salt and pepper, then coat in flour.
2. Heat oil in large skillet on medium-high. Add chicken and cook until browned, 3 to 4 min. per side; transfer to plate.
3. Reduce heat to medium, add onion and cook stirring occasionally for 3 min. Squeeze juice from 1 1/2 oranges into skillet. Thinly slice remaining 1/2 orange and add to skillet along with olives and 1/4 cup water and bring to a simmer, scraping up any browned bits.
4. Return chicken to skillet and cook until just heated through, about 3 min. Serve over rice and sprinkle with parsley.



