



# Forgotten Chicken Bake



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## Introduction

The Forgotten Chicken recipe is a delightful and comforting dish that brings back nostalgic flavors. This recipe combines simple ingredients with an easy cooking method, making it perfect for a family dinner or a casual gathering. Whether you're revisiting a cherished meal from your childhood or trying it for the first time, this dish promises to impress with its rich flavors and satisfying texture.

## Detailed Ingredients with measures

Chicken pieces (2-3 pounds)  
Salt (to taste)  
Black pepper (to taste)  
Garlic powder (1 teaspoon)  
Onion powder (1 teaspoon)  
Paprika (1 teaspoon)  
Olive oil (2 tablespoons)  
Chicken broth (1 cup)  
Cream of mushroom soup (1 can)  
Mixed vegetables (2 cups, frozen or fresh)  
Fresh parsley (for garnish)

## Prep Time

Preparation for this dish takes about 15 minutes. During this time, you will gather and measure your ingredients, season the chicken, and prepare any additional components like vegetables.

## Cook Time, Total Time, Yield

The cooking time for the Forgotten Chicken is approximately 45 minutes. Therefore, the total time from start to finish comes to about 1 hour. This recipe yields around 4-6 servings, making it an ideal choice for a family meal or small gathering.





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## Detailed Directions and Instructions

### Step 1: Preparation of Chicken

Begin by preheating your oven to 350°F (175°C). Rinse the chicken pieces thoroughly under cold water and pat them dry with paper towels.

### Step 2: Seasoning the Chicken

In a small bowl, mix together salt, pepper, paprika, and any additional herbs or spices you prefer. Rub this mixture all over the chicken pieces, ensuring they are well coated.

**Step 3: Searing the Chicken**

In a large skillet, heat oil over medium-high heat. Once hot, add the chicken pieces skin-side down. Sear them for about 5-7 minutes or until they are golden brown. Flip and sear the other side for another 5 minutes.

See also [Mango Litchi Bingsu](#)

**Step 4: Preparing the Baking Dish**

In a separate baking dish, place sliced onions, bell peppers, and garlic at the bottom to create a base for the chicken.

**Step 5: Arranging the Chicken**

Carefully transfer the seared chicken pieces to the baking dish, placing them on top of the vegetable base. Make sure to arrange them evenly.

**Step 6: Adding Liquid**

Pour chicken broth or white wine over the chicken and vegetables in the baking dish. This will keep the chicken moist while it cooks.

**Step 7: Covering the Dish**

Cover the baking dish tightly with aluminum foil to trap the moisture inside during cooking.

**Step 8: Baking the Chicken**

Place the covered dish in the preheated oven and bake for approximately 45 minutes. After this time, remove the foil and bake for an additional 15 minutes to allow the skin to crisp up.

**Step 9: Checking for Doneness**

Use a meat thermometer to check that the internal temperature of the chicken has reached 165°F (74°C). If it hasn't, return it to the oven for a few more minutes.

**Step 10: Serving**

Once cooked, remove the dish from the oven and let it rest for about 5-10 minutes before serving. This allows the juices to redistribute, making the chicken more flavorful.

## Notes

**Note 1: Vegetable Options**

Feel free to substitute the suggested vegetables with those you prefer, such as carrots, zucchini, or mushrooms for added variety.

**Note 2: Marinating Time**

For more flavor, consider marinating the chicken overnight in the seasoning mix before cooking.

**Note 3: Cooking Time Variations**

Cooking times may vary depending on the size of the chicken pieces used. Larger pieces will require more time.

**Note 4: Storage Tips**

Leftover chicken can be stored in an airtight container in the refrigerator for up to 3 days. Reheat thoroughly before serving.



See also [Brownie with Strawberries](#)



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## Cook Techniques

### Roasting

Roasting is a cooking method that uses dry heat to cook food evenly in an oven. It results in a crispy exterior while keeping the inside moist and tender.

### Marinating

Marinating involves soaking meat in a mixture of ingredients to enhance flavor and tenderness. A good marinade typically includes an

acid, oil, and seasonings.

### **Searing**

Searing is done by cooking the surface of the meat at high temperatures to create a flavorful crust. It also helps to lock in juices.

### **Braising**

Braising combines both dry and wet cooking methods. It starts with browning the meat, followed by slow cooking in a small amount of liquid to develop rich flavors.

### **Deglazing**

Deglazing is the process of adding liquid to a hot pan to loosen and dissolve browned bits of food. This technique enhances the flavor of sauces.

## **FAQ**

### **What is the best way to store leftover forgotten chicken?**

Leftover forgotten chicken can be stored in an airtight container in the refrigerator for up to four days or frozen for longer preservation.

### **Can I use different types of meat for this recipe?**

Yes, you can substitute different types of meat, such as pork or turkey, but cooking times may vary depending on the type and cut of meat used.



**How can I adjust the spiciness of the dish?**

To adjust the spiciness, add more or less of the spicy ingredients in the marinade, or use a milder alternative to achieve your desired heat level.

**Is there a vegetarian version of the forgotten chicken recipe?**

While the traditional recipe features chicken, you can experiment with tofu or hearty vegetables as a substitute to create a vegetarian version.

**What sides pair well with forgotten chicken?**

Sides such as rice, roasted vegetables, or a simple salad complement forgotten chicken nicely, enhancing the overall meal experience.



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# Conclusion

The Forgotten Chicken Recipe is a delightful combination of flavors and textures that offers a comforting meal for any occasion. With its simplicity and adaptability, it proves to be a perfect choice for both busy weeknights and special gatherings. This dish not only showcases the magic of slow cooking but also encourages creativity in the kitchen by allowing for various ingredient substitutions and additions. It is a wonderful reminder of how classic recipes can stand the test of time and remain beloved for generations.

See also Triple Smash Cheeseburger with Onions

# More recipes suggestions and combination

## Vegetable Medley

Pair the Forgotten Chicken with a colorful vegetable medley, incorporating seasonal vegetables like carrots, bell peppers, and zucchini. This adds freshness and balance to the hearty dish.

## Herbed Rice

Serve the chicken over a bed of herbed rice, infused with parsley, thyme, and a hint of lemon zest. The rice will soak up the savory juices, creating a satisfying culinary experience.

## Garlic Mashed Potatoes

For a comforting addition, consider garlic mashed potatoes. The creamy texture and rich flavor complement the chicken beautifully, making for

a truly hearty meal.

### **Crispy Brussels Sprouts**

Roasted crispy Brussels sprouts add a delightful crunch and a touch of bitterness that pairs perfectly with the savory chicken. A sprinkle of balsamic glaze can elevate the dish even further.

### **Mixed Green Salad**

A refreshing mixed green salad with a light vinaigrette can provide a contrast to the richness of the Forgotten Chicken. Incorporate ingredients like cherry tomatoes, cucumbers, and avocado for added flavor.

### **Stuffed Bell Peppers**

For a unique twist, consider using the chicken in stuffed bell peppers. Mix shredded chicken with rice, herbs, and spices, then bake them in halved bell peppers for a fun, portable meal option.

### **Crusty Bread**

Accompany the dish with some crusty bread or rolls to mop up the delicious sauce. This simple addition can enhance the dining experience and provide an extra layer of satisfaction.





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