

Team #8

Mojo Chicken

Reduction Sauce

- 2 Limes
- 1 cup chopped green onion
- 1 cup orange juice
- 3 Tablespoons GloryBee Honey
- ¼ teaspoon ground ginger
- ¼ teaspoon ground thyme
- ¼ teaspoon ground cinnamon
- 1 clove fresh garlic

- 4 3-4 oz chicken breasts
- 3 Tablespoons olive oil

Flour Dredge Mixture

- 1 cup flour
- 2 teaspoons crushed red pepper
- 2 teaspoon ground cumin
- Fresh ground pepper (to taste)
- Fresh ground sea salt (to taste)

Preparing reduction sauce:

Juice limes and reserve in small stainless steel bowl. Chop fresh green onions and place in reserve bowl. Add orange juice, honey, ginger, thyme, cinnamon, and garlic. Set aside and let flavors blend until chicken is cooked.

Preparing flour mixture for dredging:

Combine flour, red pepper cumin, pepper, and salt in a shallow baking pan. Mix well with fork, making sure there are no lumps.

Take chicken breast one at a time and dredge through flour mixture, making sure to coat evenly on all sides. Set aside.

Heat large skillet, add olive oil. When oil is hot add chicken and cook until golden brown to 120*, remove from pan, hold in oven until temp is 165*. Reheat pan and deglaze with reserved lime juice. Add reduction sauce mixture, bring to a boil.

Reduce by 1/3. Remove from heat, and plate with chicken.

Team #8

Lemon Baby Butter Cream Potatoes

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| 16 | small baby butter potatoes | 3 | Tablespoons salted butter |
| 2 | cups chicken stock | ¼ | cup fresh parsley, chopped |
| 1 | teaspoon sea salt | 1 | Tablespoon grated lemon peel |
| | | 1 | Tablespoon fresh lemon juice |
| | | | Fresh ground pepper to taste |

Garnish

- 15 Asparagus spears
- ¼ cup chives, chopped

Pour chicken stock in 2qt sauce pan, add salt and cover. Bring to a boil, place cleaned potatoes into a steamer basket. Place in boiling chicken stock and cover. Steam until potatoes are toothpick tender, about 20 minutes. Measure Asparagus spears and cut to length (4 inches), and reserve. When potatoes are done, remove and place in a reserve bowl, return steamer basket to pan, cover, and reserve. Melt butter in a large skillet over medium heat. Add potatoes, half of the parsley, lemon peel, lemon juice, and pepper. Cook potatoes until heated through and begin to brown, add chives, tossing often for about 5 minutes. Remove and place on plate, sprinkle remaining parsley over top and serve. Place Asparagus in steamer basket, sprinkle with sea salt and steam for 2-3 minutes, remove just before plating is complete.

Baby Arugula and Mango Salad

- 1 small mango (peeled, seeded, and diced)
- 1 small celeriac root (peeled, and julienned)
- 1 med tomato, small diced
- 1 bundle baby Arugula
- ¼ cup fresh de-stemmed cilantro

Dressing

- 2 teaspoons red wine vinegar
- 2 teaspoons extra-virgin olive oil
- 1 Tablespoon GloryBee honey

Whisk all ingredients together in a medium stainless steel bowl. When well blended add to Salad toss and serve.