

Jessie Grearson, a talented home cook from Falmouth, Maine, has produced one of America's best new chicken recipes and she created the dish with a little help from her favorite flatbread, International Fabulous Flats Tandoori Naan™!

Jessie's recipe for **Chicken Naanwiches with Date & Yogurt Sauces** was named "Best New Chicken Dish in New England," according to regional judges in the 48th annual National Chicken Cooking Contest (NCCC).

(We've been saying for a long time that International Fabulous Flats Tandoori Naan™ can turn any dish, no matter how humdrum, into a special lunch, or dinner, occasion. But even we never predicted that our naan would help someone advance to the final round of one of America's top cook-off contests!)

Jessie beat out contestants from Connecticut, Maine, Massachusetts, New Hampshire, Rhode Island and Vermont with her chicken-naanwich recipe.



Jessie Grearson, Maine home cook whose "Chicken Naanwiches" recipe was named best New Chicken Dish in New England.

Judging was based on taste, appearance, simplicity and appeal.

Recipes in the cook-off must use chicken, whole, or part; the chicken can be fresh, marinated, pre-cooked (such as rotisserie), or ground. Contest recipes must make 4 to 8 servings.

The NCCC forbids recipes that call for chicken to be grilled. One presumes that they don't want anyone to have *THAT* much fun with chicken.

The National Chicken Council (NCC), headquartered in Washington, DC, sponsors the National Chicken Cooking Contest. The NCC represents integrated chicken producer-processors, the companies that produce, process and market chickens. Member companies of NCC account for 95 percent of the chicken produced in the United States.

The NCC maintains several web sites to inform the public about chicken. On the consumer level, you're best to check out www.eatchicken.com.

This site has become one of the leading culinary sites on the Web, packed with hundreds of recipes, nutritional information, dietary news, advice on handling chicken, and offers of informative literature. It also has interactive features, including a recipe database, where you'll find Jessie's award-winning recipe.

But to make it easy for naan-lovers, we're reprinting Jessie's chicken-naanwich recipe below, modified to use International Fabulous Flats Tandoori Naan™. The version, which Jessie made in competition, did not stipulate a particular brand of naan, as brand identifying is forbidden by NCCC rules. But at home in Maine, Jessie makes this dish with International Fabulous Flats Tandoori Naan, the Original variety.

Recipe below.

Chicken Naanwiches with Date & Yogurt Sauces

2 boneless, skinless chicken breast halves (8 oz. each)
½ tsp salt
1 tsp pepper, divided
1¼ cups panko
½ tsp ground cumin
¼ tsp cayenne
½ tsp garam masala
¾ cup flour, divided
1 large egg
2 tbsp light mayonnaise
½ tsp paprika
3 tbsp olive oil, divided
2 tbsp butter, divided
2 packages International Fabulous Flats Tandoori Naan™, Original variety
2 cloves garlic, finely minced
2 medium tomatoes, sliced
4 leaves Boston lettuce
Sweet Date Sauce: recipe follows
Tangy Yogurt Raita: recipe follows

Cut each chicken breast horizontally, stopping ½ inch from edge. Open each breast and pound to ¼ inch thickness. Sprinkle with salt and ¼ tsp of the pepper.

In large pie plate, place panko. Stir in cumin, cayenne, garam masala and remaining ¾ teaspoon pepper.

In another pie plate, place 1/2 cup of the flour. In third plate, whisk egg and mayonnaise with paprika; whisk in remaining ¼ cup flour until smooth.

Dredge 1 chicken breast in flour; shake off excess. Then dip chicken in egg mixture to coat; next dip in panko. Repeat with remaining chicken breast.

In large skillet over medium heat, place 2 tbsp olive oil and 1 tbsp butter. Add chicken and cook, turning once, about 2 minutes per side. Remove and keep warm.

Wipe skillet and add remaining 1 tbsp oil and 1 tbsp butter. Add garlic and stir until fragrant. Briefly heat four International Fabulous Flats Tandoori Naan™ in garlic oil, turning once, until soft and golden. Place a chicken breast on each of two Naan and top with tomato slices, lettuce leaves, 1 tbsp each of Sweet Date Sauce and Tangy Yogurt Sauce and top each open-faced sandwich with remaining Naan. Cut sandwiches in half and then, half again. Serve with extra sauces for dipping.

Makes two Naanwiches, or 4 servings.

Sweet Date Sauce: In 1-1/2 cups of water, simmer 5 ounces dried dates about 15 minutes or until soft. Cool slightly and place dates and liquid in blender; process until fine. Add 1 tsp tamarind paste (or 2 tbsp fresh lime juice); 1 tbsp brown sugar; ½ tsp salt; 1-½ tsp mixture of freshly ground cumin and pepper; 3 tsp lemon juice; and 2 tbsp water. Process to smooth sauce.

Tangy Yogurt Raita: In small food processor, place 1 cup low fat plain yogurt and 1 cup lightly packed fresh cilantro. Process until sauce turns pale green and cilantro is finely incorporated. Spoon into medium bowl and stir in ¼ cup finely grated carrot; 1 cup finely minced sweet onion; ½ cup grated cucumber; ½ teaspoon ground cumin; ¼ tsp red chili powder; and ½ tsp salt.