Miscellaneous

Cooking with Chef Boyar-Dave: Chicken'n'Weeds

Average Cost of Meal: \$7- \$12 Time of Preparation: 5 Minutes Cook Time: 1 Hour and 15 Minutes Difficulty: 1 Ingredients:

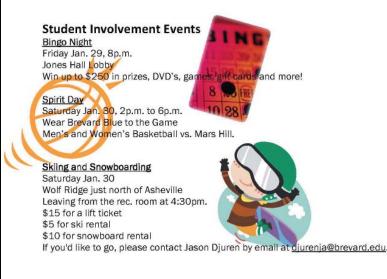
4-6 Boneless and Skinless Chicken Breasts
1 tsp. Garlic Salt
1 tsp. Paprika
1 16 oz. can of Diced Tomatoes with Liquid
1 Medium Onion, Sliced
1 4 oz. can of Mushrooms, Sliced with Liquid
2 tbls. Parsley Flakes
½ tsp. Oregano
½ tsp. Celery Seed

1. Preheat oven to 350 degrees.

Place chicken in a Pyrex baking dish. Sprinkle with garlic salt and a dash of paprika. Put tomatoes on top, then add onion (separated into rings) on top of the tomatoes. Then add mushrooms and sprinkle parsley, oregano, and celery seeds over top of it.
 Cover the baking dish with foil and bake at 350 degrees for 1 hour.

4. Take off foil after an hour and bake for an additional 10 minutes.

This meal is incredibly simple and goes great with any kind of side dish. I will never recommend anything that I have not fixed myself. If you have a recipe you would like for me to try please email me at alexandl@brevard.edu.



Sesquipedalian Literary Society's Five Dollar Word of the Week

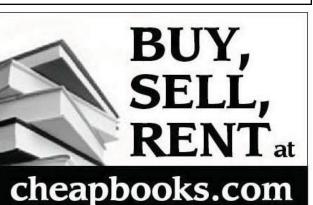
Quaquaversal:

-adjective

 Dipping outward from a common center toward all points of the compass
 Dipping uniformly in all directions

Origin:

First showed up in the 1913 edition of Webster's New World Dictionary; usually used in geology to describe the lava bed patterns around a crater.





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