

CASHEW CHICKEN

1 tablespoon oil
2 cups Augason Farms Freeze Dried Chicken Breast Chunks, rehydrated
3/4 cup Augason Farms Dehydrated Cross-Cut Celery, rehydrated in hot water for 15 minutes, drained
3/4 cup chicken broth
3 tablespoons soy sauce
2 tablespoons frozen orange juice concentrate
2 tablespoons honey
1 tablespoon corn starch
1 can mandarin oranges
3/4 cup roasted cashews
Steamed rice

Heat oil in a large skillet. Stir in chicken, add celery and cook for 3 minutes. Mix together broth, soy sauce, orange concentrate, honey and cornstarch. Add to chicken mixture and cook until thickened. Stir in oranges and cashews. Cook additional 5 minutes. Serve over steamed rice.

CHICKEN SALAD SUPREME

1/4 cup Augason Farms Dehydrated Cross-Cut Celery
1/4 cup Augason Farms Dehydrated Apple Slices, diced
1 cup water
1 cup Augason Farms Freeze Dried Chicken Breast Chunks, rehydrated
1 teaspoon prepared mustard
1 cup mayonnaise
1/2 cup slivered almonds
1/3 cup chopped red onions
1/3 cup sliced red seedless grapes

Place the celery, apples and water in saucepan, simmer for 20 minutes. Drain and cool. Mix all ingredients together. Let chill in refrigerator for 1 to 2 hours. Serve on lettuce as a salad or on a croissant for a gourmet sandwich.