

Cook Day Recipes for May 26 - June 8

1. Loaded Baked Potatoes (Cook Day: Tuesday, May 27)

Ingredients:

- Russet potatoes (1 per person)
- Shredded rotisserie chicken
- Cooked crumbled bacon
- Shredded cheese
- Sour cream or plain Greek yogurt (optional)
- Butter
- Chives or green onions
- Salt & pepper

Instructions:

1. Preheat oven to 400°F.
 2. Wash potatoes, prick a few times with a fork, and bake directly on oven rack for 45-60 min.
 3. While baking, prepare toppings: heat chicken, crisp bacon, chop green onions.
 4. Slice open potatoes, fluff insides with a fork, and pile on toppings.
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2. Garlic Butter Chicken Thighs (Cook Day: Thursday, May 29)

Ingredients:

- Bone-in, skin-on chicken thighs
- 4 cloves garlic, minced
- 3 tbsp butter
- 1 tsp paprika
- Salt & pepper
- Optional: lemon wedges, parsley

Instructions:

1. Pat chicken dry, season with salt, pepper, and paprika.
2. Melt butter in a skillet over medium-high heat. Add garlic, cook 1 min.
3. Add chicken thighs, skin-side down, sear 5 min until golden.

4. Flip and cook another 5-7 min or until internal temp is 165°F.
 5. Serve with lemon wedges and parsley.
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3. Bacon Wrapped Chicken (Cook Day: Sunday, June 1)

Ingredients:

- Chicken breasts or tenders
- Bacon strips
- Brown sugar (optional)
- Garlic powder, paprika, salt, pepper

Instructions:

1. Preheat oven to 400°F.
 2. Season chicken, then wrap each piece in 1-2 strips of bacon.
 3. Place on foil-lined baking sheet, sprinkle with brown sugar if desired.
 4. Bake 25-30 min or until chicken is cooked and bacon is crisp.
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4. Flatbreads: BBQ Chicken & Pesto Veggie (Cook Day: Monday, June 2)

Ingredients:

- Naan or flatbread
- Shredded rotisserie chicken
- BBQ sauce
- Pesto
- Shredded mozzarella
- Red onion, tomato, bell pepper

Instructions:

1. Preheat oven to 425°F.
 2. Spread BBQ sauce on one flatbread, pesto on another.
 3. Top BBQ with chicken, onion, mozzarella.
 4. Top pesto with tomato, pepper, mozzarella.
 5. Bake 8-10 min until cheese melts and edges are crisp.
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5. Bacon Fried Rice (Cook Day: Wednesday, June 4)

Ingredients:

- 4 cups cooked rice (preferably cold)
- 4 slices bacon, chopped
- 2 eggs
- 1 cup frozen peas and carrots
- 2 green onions, chopped
- 2 tbsp soy sauce
- 1 tbsp sesame oil (optional)

Instructions:

1. In a large skillet, cook bacon until crispy. Remove and set aside.
 2. In bacon fat, scramble eggs, then add vegetables and cook 2-3 min.
 3. Add rice, soy sauce, sesame oil, and bacon. Stir-fry 5-7 min.
 4. Garnish with green onions.
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6. Chicken Bacon Tomato Pasta (Cook Day: Friday, June 6)

Ingredients:

- 12 oz pasta
- 2 cups shredded cooked chicken
- 4 slices cooked bacon, crumbled
- 1 pint cherry tomatoes, halved
- 2 cloves garlic, minced
- Olive oil
- Parmesan cheese

Instructions:

1. Cook pasta, reserve 1/2 cup pasta water.
 2. In a large skillet, sauté garlic in olive oil, add tomatoes until softened.
 3. Add chicken and bacon. Stir in drained pasta.
 4. Add a splash of pasta water if needed. Top with Parmesan.
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7. Herb Roasted Chicken Thighs (Cook Day: Sunday, June 8)

Ingredients:

- Bone-in, skin-on chicken thighs
- Olive oil
- Fresh or dried rosemary, thyme, parsley
- Garlic powder, salt, pepper

Instructions:

1. Preheat oven to 400°F.
2. Rub thighs with oil and season generously with herbs and spices.
3. Place on a baking sheet, roast 35-40 min or until cooked through.
4. Serve with roasted veggies or rice.