

Cornell Cooperative Extension | Schoharie and Otsego Counties

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Blackeyed Chicken

Ingredients:

6 chicken legs, skinless

½ cup seasoned flour*

4 Tablespoons chopped onion

½ teaspoon garlic powder

½ teaspoon black pepper

½ teaspoon basil, dried

1 cup chicken broth, low sodium

5 cups cooked blackeyed peas

1 medium tomato, diced

water, as needed vegetable oil spray

Makes 6 servings - 19% calories from fat

Nutri Serving Size			
beans			
Servings Pe	r Contain	er6	
Amount Per Se	rving		
Calories 34	0 Cale	ories fron	n Fat 60
		% Da	ily Value
Total Fat 7g			11%
Saturated Fat 1.5g			8%
Trans Fat	0g		
Cholesterol 105mg			35%
Sodium 250mg			10%
Total Carbo	hydrate	33g	11%
			28%
Sugars 30	1		
Protein 37g	,		
- rotem or g			
Vitamin A 29	6 .	Vitamin (8%
Calcium 8%	•	Iron 25%	
*Percent Daily V diet. Your daily v depending on yo	alues may b	e higher or	
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydra Dietary Fiber	ase	300g 25g	375g 30g

Instructions:

- 1. Roll chicken pieces in seasoned flour mixture until well coated.
- 2. Spray large skillet with vegetable oil spray. Brown chicken on both sides, when browned, remove from skillet, and reserve, keeping warm.
- 3. In the same skillet cook chopped onion about 5 minutes. Sprinkle lightly with garlic powder, pepper, and basil while cooking.
- 4. Add blackeyed peas, diced tomato and chicken broth to skillet. Heat to just boiling.
- 5. Arrange reserved chicken pieces into bean mixture.
- 6. Add additional water to just below bean level. Cover and simmer 30 minutes or until chicken is thoroughly cooked.

Notes:

- To make *seasoned flour combine ½ cup flour, 1/8 teaspoon each of salt, pepper and paprika, in a small bowl. Mix thoroughly.
- Use canned or frozen blackeyed peas without sodium.



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