

Thai Chicken Osso Buco

Servings: 8

INGREDIENTS

- 5 lb Chef's Line™ natural chicken osso buco
- 1 qt Monarch® Thai satay dressing
- 12 oz Chef's Line classic chicken stock
- 12 oz water
- 1 lb shredded carrots
- 1 lb fresh red peppers, julienned
- 8 oz green onions, sliced
- 1 lb snow peas, julienned
- 1 lb Monarch rice, cooked

PREPARATION

In a large braiser, combine all ingredients except onions and snow peas. Cover and bake at 350° for 45 minutes or until chicken is done. Add the snow peas and green onions; let stand for 5 minutes. Serve over rice.

