Leftover Smoked Chicken Recipes

Prep: 15 min Cook: 20 min Difficulty: Easy

Ingredients

- 3 cups (420 g) cooked smoked chicken, shredded
- 1 tbsp (15 ml) olive oil
- 1 onion, sliced
- 2 bell peppers, sliced
- 1 tsp smoked paprika
- 1 cup (240 ml) low-sodium chicken broth
- 1/2 tsp (3 g) salt, adjusted to taste
- 1/4 tsp (0.5 g) ground black pepper

Method

1. Soften onion and peppers in oil over medium heat for 8 minutes. Stir in paprika.

2. Add smoked chicken and broth; cover and simmer 8-10 minutes until the chicken reaches 165°F (74°C). Adjust seasoning and serve.

Food safety

Cook raw chicken and reheat cooked chicken to 165°F (74°C), measured with a food thermometer.

Use fully cooked smoked chicken; smoking alone does not establish safe doneness.

Cooking stages



- Ingredients: cooked smoked chicken, peppers, onion, broth and smoked paprika measured and ready.
- Prep: slice peppers and onion; shred the cooked smoked chicken.
- Cooking: soften peppers and onion in oil, then stir in smoked paprika.
- Finishing: add smoked chicken and broth; cover and heat until the chicken reaches 165°F (74°C).
- Serving: serve the hot smoked chicken and pepper mixture in bowls.