



CHICKEN, LEEK & TOMATO PIZZA

Makes 4-6 servings

2	leeks
2 cups (500 mL)	cherry or grape tomatoes
1 lb (500 g)	boneless skinless chicken thighs
	Salt and pepper to taste
4 oz (100 g)	shredded Parmesan OR Asiago cheese
2	flatbreads

Preheat oven to 450°F/225°C. Slice the pale green and white parts of the leeks into 1/4-inch pieces. Cut tomatoes in half. Thinly slice chicken and season lightly with salt and pepper. In frying pan over medium heat, stir cook chicken and leeks until chicken is fully cooked and leeks are tender (about 5-7 minutes). Sprinkle half of the cheese on the flatbreads. Top with cooked chicken, leeks, tomatoes and remaining cheese. Bake until cheese has melted and flatbreads are crisp.

Serve with: Molson M (Beer, Canada) or Molson M Lager and Lime – add a splash of lime cordial and garnish with lime wedge.

MARGARITA CHICKEN BREASTS

Makes 4 servings

4	boneless skinless chicken breasts
1 Tbsp (15 mL)	lime zest
1/2 cup (125 mL)	fresh lime juice
1/4 cup (50 mL)	canola oil
3 Tbsp (45 mL)	Tequila
1 tsp (5 mL)	Kosher salt
1/8 tsp (0.5 mL)	cayenne pepper

Put chicken in a resealable plastic bag. Whisk together marinade ingredients and pour over chicken. Seal bag and turn it gently so marinade coats each piece of chicken. Refrigerate for 1 hour. Pour marinade into small saucepan, leaving chicken in bag. Bring marinade to a boil and continue boiling for 1 minute. Remove from heat. Broil or grill, turning chicken once and basting frequently with boiled marinade, until a thermometer inserted into the chicken reads 170°F/77°C (about 5-7 minutes per side). Remove from heat and let stand 5 minutes before serving.

Serve with: Rickard's White (Beer, Canada) with a slice of orange or Rickard's Blonde (Beer, Canada)

DOUBLE CRUST CHICKEN POT PIE

Makes 4 servings

2	frozen deep dish pastry shells
2 cups (500 mL)	frozen mixed vegetables
2 cups (500 mL)	diced cooked chicken
1 can	condensed cream of mushroom soup
1/4 tsp (1 mL)	ground sage OR poultry seasoning

Preheat oven to 350°F/180°C. Thaw pastry shells at room temperature. Use one shell to line a deep dish pie plate. Thaw mixed vegetables in microwave. Combine vegetables, chicken, sage and mushroom soup; mix well. Pour filling over a pastry shell in the pie plate. Use the pastry from the other shell to top the filling. Press the edges of the pastry together to seal it. Make 3-4 cuts in the top to let steam escape. Bake for 30 minutes until filling is hot and the crust is golden brown. Cut into 4 wedges and serve immediately.

Serve with: Rickard's Dark (Beer, Canada) or Rickard's Red (Beer, Canada)