SEO Template for new content

Target keywords: how to make rotisserie chicken, rotisserie chicken recipe, recipe for rotisserie chicken

Page title

• Optimal title length: **55 characters**

• Add at least one of your target keywords to your <title> tag, don't use each target keyword more than 1 time: **how to make rotisserie chicken, rotisserie chicken recipe, recipe for rotisserie chicken**

Meta description

• Optimal meta length: **160 characters**

H1

• Add all your target keywords at least one time: **how to make rotisserie chicken, rotisserie chicken recipe, recipe for rotisserie chicken**

Text

• Try to acquire backlinks from the following domains: [shoesz.info](http://shoesz.info), [full-recipes.com](http://full-recipes.com), [find-fashion-now.com](http://find-fashion-now.com), [serendeputy.com](http://serendeputy.com), [cookingbro.com](http://cookingbro.com), [halfwayfoods.com](http://halfwayfoods.com), [tfrecipes.com](http://tfrecipes.com), [markets-today.info](http://markets-today.info), [moneysavingmom.com](http://moneysavingmom.com), [poojahavanam.com](http://poojahavanam.com), [pache.co](http://pache.co), [bestappsfinder.com](http://bestappsfinder.com), [eurekster.com](http://eurekster.com), [0102.my.id](http://0102.my.id), [stock-market-today.info](http://stock-market-today.info), [great-recipe.com](http://great-recipe.com), [corporationz.info](http://corporationz.info), [fromhousetohome.com](http://fromhousetohome.com), [couponcodeszz.com](http://couponcodeszz.com), [chelseasmessyapron.com](http://chelseasmessyapron.com)

• Enrich your text with the following semantically related words: **weeknight dinner, oven roasted, chicken breast side, comfort food, onion powder, buffalo chicken, slow cooker, roasting pan, medium heat, crispy skin, chicken salad, garlic powder, store bought rotisserie chicken, internal temperature, chicken recipe, meat thermometer, olive oil, 15 minutes, roasted chicken, rotisserie chicken at home**

• Focus on creating more informative content. Recommended text length: **1218.0**

• Make sure that your text is easy to read with the Flesch-Kincaid readability test. The readability score should be: **65.77273487722759**

• Add at least one of your target keywords: **how to make rotisserie chicken, rotisserie chicken recipe, recipe for rotisserie chicken**

When your content has been published, [launch a SEO Ideas](https://www.semrush.com/features/seo-ideas/?utm-source=sct&utm-medium=template) campaign to check if your content complies with all on-page SEO factors and discover what else can be done to give your content a SEO boost.

Analyzed top-10-ranking rivals for your target keywords

how to make rotisserie chicken

1. <https://www.culinaryhill.com/rotisserie-style-chicken/>

2. <https://www.spendwithpennies.com/easy-rotisserie-chicken-recipe/>

3. <https://www.allrecipes.com/recipe/93168/rotisserie-chicken/>

4. <https://thesuburbansoapbox.com/make-rotisserie-style-chicken/>

5. <https://amindfullmom.com/oven-roasted-rotisserie-chicken/>

6. <https://www.tasteofhome.com/article/how-to-make-rotisserie-chicken/>

7. <https://www.entertainingdiva.com/recipes/rotisserie-chicken/>

8. <https://brooklynfarmgirl.com/how-to-make-rotisserie-chicken-in-the-oven/>

9. <https://www.delish.com/cooking/g577/recipes-with-rotisserie-chicken/>

10. <https://www.thrillist.com/eat/nation/how-to-make-rotisserie-chicken-at-home>

rotisserie chicken recipe

1. <https://www.culinaryhill.com/rotisserie-style-chicken/>

2. <https://www.delish.com/cooking/g577/recipes-with-rotisserie-chicken/>

3. <https://insanelygoodrecipes.com/leftover-rotisserie-chicken-recipes/>

4. <https://www.allrecipes.com/recipe/93168/rotisserie-chicken/>

5. <https://www.foodnetwork.com/recipes/photos/weeknight-rotisserie-chicken-recipes>

6. <https://www.thepioneerwoman.com/food-cooking/meals-menus/g35785500/recipes-using-rotisserie-chicken/>

7. <https://www.thespruceeats.com/top-rotisserie-chicken-recipes-335869>

8. <https://www.aheadofthyme.com/25-leftover-rotisserie-chicken-recipes/>

9. <https://www.spendwithpennies.com/easy-rotisserie-chicken-recipe/>

10. <https://theonlinegrill.com/leftover-rotisserie-chicken-recipes/>

recipe for rotisserie chicken

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8. <https://www.thespruceeats.com/top-rotisserie-chicken-recipes-335869>

9. <https://www.spendwithpennies.com/easy-rotisserie-chicken-recipe/>

10. <https://www.southernliving.com/food/whats-for-supper/quick-and-easy-rotisserie-chicken-recipes>

See how competitors write about targeted keywords:

**how to make rotisserie chicken**

**1.** <https://www.culinaryhill.com/rotisserie-style-chicken/>

Leave a Review Jump to Recipe.
Learn how to make rotisserie chicken at home with my super simple spice rub (4 ingredients plus salt & pepper). Or, recreate that same delicious flavor for your next oven-roasted chicken!
I’ve perfected the rotisserie chicken dry rub , which can be made in big batches to use when you need it. Just add a chicken and oil, and you’re good to go!
Chicken: 4 to 5 pounds of chicken pieces such as breast, thighs, or quarters may be substituted for the whole chicken. Reduce total baking time to 30 to 45 minutes.
I own the Cuisinart TOB-200 Rotisserie Convection Toaster Oven (Culinary Hill may earn money if you buy through this link). Cooking times for other rotisseries may vary.
Truss and skewer the chicken (giblets removed). Coat generously with the dry rub. Insert the rotisserie skewers into the rotisserie.
Cook according to rotisserie manufacturer’s instructions (for my Cuisinart rotisserie, it’s one hour on the “Rotisserie” setting). Let it rest about 10 minutes before carving.
Oven instructions.
If you make it in the oven, it’s a roasted chicken. But if you use the same spice rub, it tastes just like a rotisserie chicken.
Truss the chicken (giblets removed), then coat with olive oil. Coat generously with the dry rub. Place in a roasting pan, baking dish, or cast iron skillet.
Bake at 425 degrees for 70-80 minutes, until the chicken reaches an internal temperature of 165 degrees. Baste the chicken every 15-20 minutes with juices from the bottom of the pan (or olive oil). After baking the chicken, you can devour it immediately or place it in a crock pot for a few hours to keep it warm for later.
Trussing the chicken : This falls under “optional yet recommended.” Trussing your chicken ensures an evenly-cooked, juicier bird, but you don’t have to if you don’t want.
Basting: If you go the oven route, it’s critical that you baste the chicken every 15 minutes or so. It’s a high-temp oven for crispness, but that means you can scorch the skin if you don’t keep it moist.
Make ahead: After rubbing on the spice blend, the chicken can be refrigerated for up to 24 hours before baking. .
Slow cooker: The skin won’t get crispy, but the chicken will still be tender and delicious. Transfer your spice-rubbed chicken to a slow cooker. Cover and cook on HIGH for 3 to 4 hours or LOW for 6 to 8 hours.
Leftovers: Cool leftovers quickly and store covered in the refrigerator. Use within 3 to 4 days.
Making 2 chickens: The baking time is the same if you want to roast 2 chickens instead of 1. Make extra for a friend in need or for your favorite recipes.
Learn how to make rotisserie chicken at home with my super simple spice rub (4 ingredients plus salt & pepper). Or, recreate that same delicious flavor for your next oven-roasted chicken! .
To prepare the chicken:.
In a small bowl, whisk together the paprika, thyme, garlic powder, onion powder, and salt and pepper to taste (I like 1 teaspoon salt and ½ teaspoon pepper). Remove giblets and truss the chicken (this is recommended for even cooking, see note 2).
To make the chicken in a rotisserie:.
Skewer the trussed chicken. Rub the spice mixture all over the outside of the chicken (no olive oil necessary).
Insert the rotisserie skewers into the rotisserie. Cook according to rotisserie manufacturer's instructions (for my Cuisinart rotisserie, it's one hour on the "Rotisserie" setting). Remove from rotisserie and let rest 10 minutes before carving.
To make the chicken in the oven:.
Move an oven rack to the lowest position and preheat oven to 425 degrees. Place the trussed chicken in a roasting pan, baking dish, or cast iron skillet. Brush the outside of chicken with olive oil. Rub the spice mixture all over the outside of the chicken.
Bake uncovered until the internal temperature reaches 165 degrees, about 70 to 80 minutes. Baste the chicken periodically (every 15-20 minutes, see note 3) with accumulated juices or olive oil. Remove from oven and let rest 10 minutes before carving.
To keep the rotisserie chicken warm:.
Notes.
Chicken: 4 to 5 pounds of chicken pieces such as breast, thighs, or quarters may be substituted for the whole chicken. Reduce total baking time to 30 to 45 minutes.
Trussing the chicken : This falls under “optional yet recommended.” Trussing your chicken ensures an evenly-cooked, juicier bird, but you don’t have to if you don’t want.
Basting: If you go the oven route, it’s critical that you baste the chicken every 15 minutes or so. It’s a high-temp oven for crispness, but that means you can scorch the skin if you don’t keep it moist.
Make ahead: After rubbing on the spice blend, the chicken can be refrigerated for up to 24 hours before baking. .
Slow cooker: The skin won’t get crispy, but the chicken will still be tender and delicious. Transfer your spice-rubbed chicken to a slow cooker. Cover and cook on HIGH for 3 to 4 hours or LOW for 6 to 8 hours.
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Nutrition.
Meggan Hill.
I’m the Executive Chef and head of the Culinary Hill Test Kitchen. Every recipe is developed, tested, and approved just for you.
Cancel reply.
Thank you for your comments! Please allow 1-2 business days for a reply. Our business hours are Monday through Friday, 9:00 am PST to 5:00 pm PST, excluding holidays. Comments are moderated to prevent spam and profanity.
April 18, 2022 at 3:20 AM.
Best rotisserie chicken ever! Easy to make, great flavor, and crispy skin. The chicken literally fell off the bones. This will be a definite part of my regular menu rotation.
March 27, 2022 at 4:35 PM.
Curious about rotisserie on a grill. There is no ‘rotisserie’ setting like your cusinart. What about temperature if you don’t have one of those fancy machines?
March 29, 2022 at 5:59 PM.
Hi Joe, I haven’t tested this using a grill, just oven and slow cooker in addition to the rotisserie. Sorry about that! – Meggan.
November 16, 2021 at 5:54 PM.
This was the best-tasting chicken I have ever roasted! Very easy and terrific flavor–savory, but not overwhelming. I sprayed the chicken with oil to cut down on the fat, spread it with the rub, and put it in the refrigerator uncovered for a few hours before roasting in a cast iron skillet. I don’t have a baster, so just used a brush to spread pan drippings on the chicken every so often. The skin came out nice and crispy (I’m not supposed to eat it, but just couldn’t resist!) Thank you for this great recipe!
November 17, 2021 at 11:39 AM.
I’m Meggan Hill, the Executive Chef and head of the Culinary Hill Test Kitchen.

**2.** <https://www.spendwithpennies.com/easy-rotisserie-chicken-recipe/>

It’s tender, juicy, and full of flavor every time! Enjoy it as a chicken dinner or use it to add to casseroles , sandwiches, salads , or soups!
When chicken is this juicy & delicious even the leftovers won’t seem like leftovers, they can be used in countless ways!
You can make it in the oven or on a rotisserie. Season it however you like, either simply with salt & pepper or with the rotisserie chicken seasoning recipe below.
Shred it on top of a salad, turn it into a chicken sandwich , use it in a chicken noodle soup , or make it into a chicken pot pie . The possibilities are endless!
You can even freeze it for up to three months to always have juicy chicken on hand whenever a recipe calls for it.
Ingredients & Variations.
CHICKEN For this recipe, we use a whole chicken! If your rotisserie is big enough you could try a turkey, or this recipe would taste great with a cornish hen as well!
OLIVE OIL We love the flavor that olive oil leaves on the chicken but you can use any oil you have on hand. Adding oil makes the skin extra crisp.
I make rotisserie chicken on a rotisserie (mine is an electric one) but if you don’t have one, you can make it in the oven as you would make a roast chicken . While it’s not technically a rotisserie chicken if baked in the oven, the flavor is very similar!
Mix the seasonings together and set aside.
Pat the chicken dry and rub with olive oil and rub with the seasoning mixture.
To Oven Roast:.
To make this recipe in a roasting pan:.
Roast for 12 minutes at 450°F, then drop down to 350°F and roast for another 60 to 70 minutes.
To make this recipe in a rotisserie oven , or on a rotisserie attachment for your grill:.
Cook about 18-22 minutes per pound (this will vary based on the type of rotisserie you use) until the chicken reaches 165°F internally.
Turn the heat off and let the chicken continue to “carryover cook” another 15 minutes.
Cut a rotisserie chicken just like you would carve a turkey .
Using a paring knife, cut from the leg/thigh joint that is attached to the body. Separate the leg from the thigh, if desired. The wings can simply be twisted away from the body.
Using a sharp chef knife, cut slices from the center where the breastbone is across each left and right side.
Leftovers.
Rotisserie chicken is already cooked and usually gets used up quickly because of all the different ways it can be served!
Use it for chicken salad sandwiches , wraps, and more! Keep it in the refrigerator in a sealed container or a zippered bag for about a week.
Broccoli Chicken Roll-Ups – easy creamy lasagna rolls.
Combine all seasonings in a small bowl and mix well.
To prepare chicken, dab dry with paper towels.
Rub the outside of the chicken with olive oil and season generously with the spice mixture.
To Roast in the Oven.
Preheat oven to 450°F. Place chicken breast side up in a castiron skillet or in a small dish.
Roast 12 minutes, reduce heat to 350°F and cook an additional 60-70 minutes or until chicken reaches 165°F.
Center the chicken on a rotisserie spit . If using a grill rotisserie, preheat to medium heat, 350°F.
Once the chicken has reached the right temperature, turn off the heat and allow the chicken to rotate for 15 minutes without heat.
Notes.
Chicken can be seasoned with any spice mixture. You can cook more than one chicken at a time, ensure chickens are not touching.
Electric rotisserie machines do not require preheating.
Times will vary based on chicken, method used and type of rotisserie. Most small sized chickens will cook in approximately an hour. For best results, use an instant-read thermometer and cook until chicken reaches 165°F.
Calories: 222 | Carbohydrates: 1g | Protein: 18g | Fat: 16g | Saturated Fat: 4g | Cholesterol: 71mg | Sodium: 67mg | Potassium: 180mg | Fiber: 1g | Sugar: 1g | Vitamin A: 226IU | Vitamin C: 2mg | Calcium: 10mg | Iron: 1mg.
© SpendWithPennies.com. Content and photographs are copyright protected. Sharing of this recipe is both encouraged and appreciated. Copying and/or pasting full recipes to any social media is strictly prohibited. Please view my photo use policy here .
Holly is a wine and cheese lover, recipe creator, shopping enthusiast and self appointed foodie. Her greatest passion is creating in the kitchen and making deliciously comforting recipes for the everyday home cook!
Email \*.
By submitting this comment you agree to share your name, email address, website and IP address with Spend With Pennies. This information will not be used for any purpose other than enabling you to post a comment.\*.
June 19, 2022 at 1:40 pm.
We had your Rotisserie chicken made in our gas cooker. It was so moist and delicious I couldn’t believe how well it came out. Wow. It was just a small 1.2kgs bird.
Then on Friday lunch time we had chicken and mayo sandwiches for lunch then on Friday night I made a big pot of homemade chicken and veggies soup using the leftover chicken carcass and even that come out wonderful. So out of our small 1.2kg chicken my husband and I got 3 meals out of that one [email protected].
June 20, 2022 at 8:52 am.
June 20, 2022 at 8:53 am.
Hi Hilary, I have never tried with brown flour but we do have this easy recipe for blueberry muffins and this delicious blueberry bran muffin recipe you might enjoy!
June 16, 2022 at 3:54 am.
I am going to try and rotisserate a small chicken for the first time ever, in my gas rotisserie oven in my Luxor gas cooker, tonight … Wish me luck!!
June 17, 2022 at 9:18 am.
June 16, 2022 at 3:48 am.
June 17, 2022 at 9:18 am.
November 6, 2021 at 11:38 pm.
Best chicken breast I’ve ever made. I usually overcook chicken breast but haven’t as yet. Simple to make!!!
August 4, 2021 at 7:43 pm.
I don’t have a rotisserie but I use my bundt pan. I put foil over the center post as it has a hole in it.
NOT EVER AGAIN WILL I HAVE A RUBBERY SKINNED ROASTED CHICKEN!
This is my NEW chicken seasoning I will only use from now on.
I bought my husband a brand new outdoor rotisserie grill for Christmas,.
Last weekend we watched our local weather report found it would be a nice hot weekend so I planned to get 2-3 chickens for the rotisserie.
I found the regular 3.5 whole chickens were $3.99 lb it was kind of expensive BUT I lucked out found 2 oven stuffer Perdue manager specials 7.49lb @ .99 cents so I got 2 of them.
Unfortunate our weather rained all weekend so I ended up roasting only 1.
WOW best seasoned roasted chicken EVER was even crunchy crispy skin that I always have a problem achieving crispy skin on roasted chicken.
July 30, 2021 at 7:33 pm.
So happy you enjoyed this recipe, Bonny Lynn, even if it was because the weather was rainy! If you still get the chance we love this easy rotisserie chicken recipe too!
June 29, 2021 at 8:21 am.
When cooking in the oven, do I need to rotate the chicken at all? Totally want to make this!! Have some small whole chickens and been craving a rotisserie chicken :).
June 29, 2021 at 11:15 am.
I don’t normally, but if your oven has hot spots, you may want to rotate it part way through. Enjoy Mary!
June 29, 2021 at 11:15 am.
July 29, 2021 at 2:51 pm.
I did not rotate my pan, however I used my broiler pan with it’s rack (not the broiler top) and found since it was elevated it was away from the juices and sat higher above the pan it made the chicken super moist and the crispest skin I have ever made before.
June 16, 2022 at 4:01 am.
Mary, good question! I am going to use my Rotisserie in my gas cooker for the first time tonight, and I also was wondering about the question you have asked?
June 17, 2022 at 9:17 am.
Hi Hilary, you can rotate this chicken while cooking but this rotisserie chicken recipe might be exactly what you are looking for!
May 10, 2021 at 5:21 pm.
May 6, 2021 at 8:56 pm.
March 28, 2021 at 3:38 pm.
I’m thinking of using the rotisserie in my toaster oven for the first time using this recipe. I’d love to line the dripping pan with potatoes, have you tried that? Do you think the timing would be ok to add the potatoes at the beginning? Im worried either the potatoes would over cook or would it slow the chicken cook time. I’ve enjoyed many of your recipes thank you!
March 28, 2021 at 5:07 pm.
I’ve never tried doing that Kelly, so can’t say how the timing would be affected. I’m sure it’d work, you’ll just want to check that the chicken is fully cooked. Let us now if you do try it Kelly!
February 11, 2021 at 11:29 am.
I used a five pound chicken and just adjusted the amount of spice and time. This is absolutely delicious and I will be using this recipe again. My husband is a diabetic and really has to watch his carb intake. Thank you so much.
February 11, 2021 at 11:50 pm.
Welcome to Spend With Pennies! Here you will find deliciously simple recipes for the every day home cook. Easy to follow, tried, tested and loved! From my home to yours…happy cooking! Read more about me.

**3.** <https://www.allrecipes.com/recipe/93168/rotisserie-chicken/>

**4.** <https://thesuburbansoapbox.com/make-rotisserie-style-chicken/>

by Kellie October 6, 2021.
Ever wonder how the grocery store makes their Rotisserie Chicken taste so good? Well, I spill the secrets and share my favorite recipe so you can make your own Rotisserie Style Chicken at home. Slow cooker, oven or rotisserie, this chicken is flavorful and amazing. So easy!
Rotisserie Chicken.
Let’s talk about meal planning……ok, let’s not. It’s not a thing that I do. I know a lot of you (and a lot of bloggers for that matter) have extensive meal plans and they outline the steps for a successful meal prep day and package all their food up in neat little containers to have for easy meals on the go. Cool, right? .
I guess, if you’re that kind of person. But me..I’m more fly by the seat of my pants.
Plus, if I know I have to eat a certain thing on a certain day…I may revolt, wasting all those packaged meals in the process. So, I’m more of the no-plan plan. And when I’m in a bind, I turn to the trusty grocery store Rotisserie Chicken. Which isn’t too shabby if you ask me.
It’s a pretty healthy option, too, if you skip the skin. (but do we really skip it…I could make a meal out of it, myself.) Perfectly seasoned and roasted at a low temperature very slowly, it is one of the juiciest, flavor packed chicken meals you can whip up in a bind.
My version is made in the oven but with the same addicting seasonings you expect in a rotisserie chicken. And it’s easy to make!
How To Make It.
Make the rub – In a small bowl, whisk together the salt, paprika, onion powder, thyme, pepper, cayenne, sage and garlic powder to combine. You may not use all the rub but you can stash it away in your pantry for later!
Pat the chicken dry with a paper towel, inside and out. No need to rinse your chicken.
Rub the chicken inside, outside and under the skin with the seasoning.
Refrigerate the chicken for 1 hour or up to 24 hours. Rest for 30 minutes before cooking to bring to room temperature so it cooks evenly..
You can use the following roasting methods based on what you have at home.
For rotisserie, cook over a rotisserie grill for 1 hour and 15 minutes until cooked through. Allow to rest for 10 minutes before carving.
For oven roasting, preheat oven to 450 degrees. Roast the chicken in a roasting pan for 1 hour or until cooked through. Allow to rest for 10 minutes before carving.
For slow cooker, place the chicken in the slow cooker and cover. Cook on low for 7 hours or high for 4 hours. Serve immediately.
We love to keep things simple and serve our rotisserie chicken with a big pile of mashed potatoes and green beans . But you can add your favorite side dishes like macaroni salad or even some french fries !
A lot of people turn their rotisserie chickens into something else like Enchiladas or Thai Salad with Peanut Sauce (seriously, check those out!) but me…I eat it straight out of the oven.
It’s always moist and tender with a bazillion spices so the flavor is totally banging. There’s no need to turn them into something else or throw them in a soup . The only thing better than picking up a chicken on the way home is making one yourself ……and that’s almost as easy as driving to the store, finding a parking spot, wandering through the aisles, standing in line to pay, walking back to the car and driving home.
Rasta Pasta with Jerk Chicken.
Total Time: 1 hr 10 mins.
Make your own Rotisserie Chicken at home with the same herbs and spices your favorite grocery store uses. Tender, juicy and perfect every time.
Instructions .
In a small bowl, whisk together the salt, paprika, onion powder, thyme, pepper, cayenne, sage and garlic powder to combine.
Pat the chicken dry, inside and out. Rub the chicken inside, outside and under the skin with the seasoning. Refrigerator the chicken for 1 hour or up to 24 hours. Rest for 30 minutes before cooking.
Stuff the onion inside the cavity and cook as follows:.
For rotisserie, cook over a rotisserie grill for 1 hour and 15 minutes until cooked through. Allow to rest for 10 minutes before carving.
For oven roasting, preheat oven to 450 degrees. Roast the chicken in a roasting pan for 1 hour or until cooked through. Allow to rest for 10 minutes before carving.
For slow cooker, place the chicken in the slow cooker and cover. Cook on low for 7 hours or high for 4 hours. Serve immediately.
Notes.
The slow cooker method will yield a fall off the bone chicken so carving will not be necessary.
Serving: 0g, Calories: 482kcal, Carbohydrates: 3g, Protein: 41g, Fat: 33g, Saturated Fat: 9g, Cholesterol: 163mg, Sodium: 4805mg, Potassium: 464mg, Fiber: 0g, Sugar: 0g, Vitamin A: 950IU, Vitamin C: 4.9mg, Calcium: 37mg, Iron: 2.5mg.
This site uses Akismet to reduce spam. Learn how your comment data is processed .
Reply.
I’m confused about the amount of salt. Is 4 tablespoons correct? That is a lot of salt if so.
Reply.
It is! But because it’s on the outside, it’s more of a seasoning and will not taste salty. Trust me. 🙂.
Reply.
I make this all the time, I have played with the spices, added some differeny ones just switched it up a bit. Tonight I’m trying a turkey. We love this.
Reply.
Simple, straight-forward set of instructions. Worked well for my kitchen and I always adjust ingredients to fit my need and my preferences.
Reply.
Thank you for your comment! I’m so glad you loved it. Feel free to share what modifications you tried out, would love to hear how others are enjoying the recipe!
Welcome! Hi, I’m Kellie!
Hi! I'm Kellie and I LOVE food! Creating recipes and happy bellies is my favorite thing in the world. I believe a good life tastes great and my easy recipes help make that happen every day. Welcome to my little corner of the internet!
Read More ».

**5.** <https://amindfullmom.com/oven-roasted-rotisserie-chicken/>

Print Recipe.
Skip the preservatives and additives found in store-bought rotisserie chickens and make a homemade version right in your oven with only 5 minutes of work.
This recipe for Rotisserie Chicken creates a juicy, tender roast chicken that stands on its own or is perfect to use in any dish that calls for cooked chicken.
The BEST Rotisserie Chicken.
Rotisserie Chicken is so tasty, juicy, convenient, and star in so many fabulous dishes--hello Chicken Enchiladas , Creamy Parmesan Rotini with chicken , and Creamy, Cheesy Chicken and Rice!
The problem? Take a look at the list of ingredients and you will be disgusted. MSG, corn syrup solids, carrageenan, hydrogenated oils, and on and on!
That's why a delicious this recipe for Homemade Rotisserie Chicken is just the recipe you need to keep in your arsenal.
You can make a rotisserie chicken in the oven with only 5 minutes of prep and you will never be tempted to buy a store-bought Chicken Rotisserie again.
How to Make Rotisserie Chicken.
To season the chicken, you want to prepare your own dry rub by mixing together salt, pepper, onion powder, garlic powder, paprika, dried thyme leaves, and a dash of cayenne in a small bowl. It is the perfect blend of spices to mimic store-bought rotisserie chicken.
To prepare the chicken, be sure to remove any gizzards or necks in the cavity of chicken and then pat the chicken dry with paper towels.
Brush the chicken evenly with oil or melted butter. This will help the chicken to brown up evenly and help the spice rub to adhere to the chicken.
Sprinkle the spice rub generously over the chicken and then using your hands, rub the spices in. Brush off any excess rub.
To roast the chicken, it is best to use a roasting pan fitted with a rack. Pour 1 cup of water into the base of the pan, this will help the drippings to not burn as they chicken bakes, and helps the keep the chicken moist, from the steam of the water.
Place the seasoned chicken breast-side down on the roasting rack. As the chicken roasts, the drippings will drip down into the chicken breasts, which keep them super flavorful.
To bake the chicken, place the chicken into a 300 degree F oven for 2 to 3 hours (depends on size of chicken) or until meat thermometer inserted into thigh reads 160-163 degrees. The secret to success when making your own Rotisserie Chicken is to roast the chicken low and slow.
Remove the chicken from the oven, tent the chicken with foil, and let rest for 20 minutes. This allows the meat to reach 165 degrees F and the juices to have been redistributed through chicken--which keeps the chicken juicy and tender.
Be sure to use a digital thermometer inserted into the chicken thigh to ensure proper cooking. Both an undercooked and overcooked Roasted Chicken, is NOT a good thing. A digital thermometer will be a great investment for perfectly cooked chicken, beef, and pork!
Multi-task and plan ahead and make more than one Rotisserie Chicken at a time. Extra Chicken Meat is a great thing to have on hand to make dishes like Creamy Chicken and Rice , Amish Chicken , Tex-Mex Chicken Casserole , or Healthy Chicken Salad.
Save the bones from your Oven Roasted chicken to make Homemade Chicken Stock.
This Rotisserie Chicken makes a perfect roast chicken for Sunday Dinner when served with a side of mashed potatoes and glazed carrots . But of course, you can use any this chicken for any recipe for leftover rotisserie chicken .
Store leftover cooled chicken in an airtight container for up to 4 days in the refrigerator. Alternatively, you can remove the chicken meat from the bones and store the cooked meat in an freezer-safe container in the freezer for up to 3 months.
And don't forget to save the carcuss from the chicken to make Homemade Chicken Stock or Instant Pot Chicken Stock .
If you need a bit of additional tips or visual guide for making a rotisserie chicken at home, be sure to watch my step-by-step video on YouTube .
If you happen to have leftovers, put them to use in one the following recipes that calls for cooked chicken.
Chicken Waldorf Salad.
If you enjoyed this simple recipe for oven roasted chicken that results in a copycat rotisserie chicken, I would love for you to leave a comment and review below.
Rotisserie Chicken.
Instructions.
Preheat the oven to 300 degrees F.
In a small bowl, combine the dried spices for the dry rub.
Brush the chicken skin with oil or butter. Sprinkle with the dry rub and rub the mixture onto the chicken to adhere.
Pour 1 cup of water into the bottom of a roasting pan. Add a rack to the roasting pan. Place the whole chicken, breast side down on the rack on the roasting pan. If using, place an oven-safe digital thermometer into the thickest part of the chicken thigh.
Bake until the thermometer inserted into the thigh reads 160 degrees F. This will take about 2 ½ hours to 3 hours depending on how large your chicken is. If you do not have an oven-safe thermometer, use a digital read thermometer and check the temperature after 2 hours and 15 minutes and continue cooking until the chicken reaches 160-165 degrees F.
Remove the chicken from the oven, tent loosely with the foil, and let rest 10-20 minutes. This will allow the chicken to reach 165 degrees F and juices redistribute.
Serve the whole chicken as a roast chicken dinner or use the meat to shred, chop, or slice and use for any recipe that calls for cooked chicken.
No roasting pan? You can place seasoned chicken directly in a roasting pan (no rack needed). If this is the case, cook breast side up and do NOT add liquid to pan. .
Leftover chicken can be stored in the refrigerator for up to 3 days. Freeze leftover shredded or cubed meat for up to 3 months. .
Nutrition.
Calories: 288kcal | Carbohydrates: 2g | Protein: 20g | Fat: 21g | Saturated Fat: 5g | Cholesterol: 81mg | Sodium: 1241mg | Potassium: 268mg | Vitamin A: 725IU | Vitamin C: 2mg | Calcium: 22mg | Iron: 1.4mg.
Hi, I am Kristen, creator of A Mind "Full" Mom. I believe that making a wholesome family meal does not need to be hard or expensive! I love nothing more than to share with you delicious solutions for your hungry family.
April 02, 2022 at 5:52 pm.
I made the mistake of flipping the chicken into it’s back at some point while cooking instead of keeping it breast down at 300°F and it didn’t cook through. Don’t do the same mistake I made! Needless to say, mine is still in the oven now with foil over it loosely, hoping I didn’t ruin it!! Otherwise, the last time I made it, it was good. I however did use rotisserie seasoning from the store vs putting the spices together and let it marinate overnight in the fridge this time hoping for more flavor. Will have to try putting spices together on my own sometime!
HANDS DOWN THE JUICIEST, MOST FLAVORFUL ROTISSERIE CHICKEN.
Chicken is pretty much the only meat protein that my family will eat so when I found this recipe a few months ago when looking for a healthier, quick alternative to a store bought (gross) Rotisserie chicken I was willing to try it.
There aren't enough THANK YOU's in the world to appropriately cover it.
Not only do they absolutely LOVE this recipe, but I now happily (and quickly) make 1 chicken every single Monday. They eat what they want for dinner that night, I pull the rest of the meat and they either snack on it or I use it for meals the rest of the week. I'm a huge Aldi shopper so I get the double pack of whole chickens and viola, AT LEAST 2 (more like 3-4) meals for the week already in the books.
We're going on month 2 of this so I thought I should finally write a review - which I don't ever do.
Hi! I'm Kristen. I want to welcome you into my kitchen and my REAL, imperfect life. Let me share with you tips and tricks to help you make healthy eating a reality for your family in the chaos of life and on the constraints of a budget. Read more.
Work with me.
DISCLAIMER: THE SITE DOES NOT PROVIDE MEDICAL ADVICE AND IS FOR INFORMATION PURPOSES ONLY. IT IS NOT INTENDED TO BE A SUBSTITUTE FOR PROFESSIONAL MEDICAL ADVICE OR TREATMENT. AFFILIATE LINKS TO PRODUCTS I GENUINELY LOVE ARE OFTEN INCORPORATED IN MY POSTS. THANK YOU FOR YOUR SUPPORT.
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**6.** <https://www.tasteofhome.com/article/how-to-make-rotisserie-chicken/>

**7.** <https://www.entertainingdiva.com/recipes/rotisserie-chicken/>

Cookout Recipes | Dairy Free Party Recipes | Gluten Free Party Recipes | Great Grills | July 4th Food Ideas | Lunch & Dinner | Main Dish.
Jump to Recipe.
Rotisserie chicken is one of my all-time favorite chicken recipes , especially for summer cookouts . But it can be a little tricky to cook without burning. After many tries, I’ve finally learned how to grill perfect rotisserie chicken, and it’s definitely become part of my dinner recipe rotation.
Now that it’s summer and the grill is ready to be used, one of my favorite dishes to make is rotisserie chicken.
It’s easier than it looks (once you get the hang of it) and tastes delicious…even better than store-bought rotisserie chickens in my opinion.
And grilling means there’s no extra heat in the kitchen and no pans to be washed…always a bonus in my books!
The trick is getting the chicken to be cooked all the way through without burning the skin.
There are 2 main problems I’ve had making rotisserie chicken in the past:.
the chicken stops rotating for some reason so one side of the bird is burned while the other side isn’t cooked.
the fat from the skin drips onto the burners causing flare-ups that burn the chicken.
We had many unintentionally “blackened” chickens at my house until I learned these tips to grilling perfect rotisserie chicken. Keep reading to find out what they are!
This post may contain affiliate links. We make a small commission if you buy the products from these links (at no extra cost to you). As an Amazon Associate, I earn from qualifying purchases. But we only recommend products we would use ourselves. For more information, click here to see our disclosures .
First, you will need to have a grill with a rotisserie. If your grill didn’t come with a rotisserie attachment, you may be able to add one.
If your grill has some, you’re in luck. You can either find a rotisserie attachment that is specially designed for your grill, or buy a universal rotisserie attachment \* that fits most grills. Just make sure that the shaft is long enough to cover the length of your grill.
Prepare The Grill.
Before we start cooking, we need to set up the grill to work with the rotisserie.
The first step is to remove the grilling racks from the area where the chicken will be cooking.
This may not be absolutely necessary depending on your grill. But on mine, the chicken sometimes hits the grates which stops it from rotating…and you end up with that scenario where one side is over cooked and the other side is under cooked. This is perfect rotisserie chicken tip #1.
Figure out where the end of the chicken will go on the spit.
Next you need to figure out where the chicken should go on the rotisserie spit.
You want to be able to cook the chicken over a burner that is turned OFF. This is the secret rotisserie tip that prevents flare-ups.
Put the spit into the rotisserie motor.
Then mark the position on the spit where the edge of the first fork will go. This should be on the opposite side of the burner that will be turned off to where the rotisserie motor is.
Make sure that your mark isn’t too close to the side of the grill, or it may prevent the chicken from turning (another tip for making perfect rotisserie chicken).
Then position the first fork at the location that you marked and tighten the screw. Make sure that the tines are facing toward the open end of the spit, not the end where the handle is.
If you want to be extra-sure that your fork is in the right place, test it out on the grill before you add the chicken. It’s quite annoying to get the chicken all the way on the spit only to find out that it’s not in the right position.
Submerge the chicken breast side up.
While brining the chicken isn’t absolutely necessary, it does improve the flavor and helps to prevent the bird from drying out.
It’s an easy process of adding salt, sugar, lemon juice and thyme to water. Then letting the chicken soak in it (in the refrigerator) to absorb the flavors.
The longer you leave it in the brine, the more flavor it absorbs. I usually let the chicken soak for 3 to 4 hours.
Since the chicken breast is the part that dries out the most, put the chicken into the brine breast side down (wings should be up). That makes sure it is fully covered.
Prepare The Chicken.
Once the chicken has finished brining, it’s time to prepare it for cooking.
Before you start the chicken, get the grill warmed up by turning on at least 2 burners to high and closing the lid.
Remove the chicken from the brine.
Sprinkle pepper outside and inside the chicken. If you did not brine the bird, sprinkle salt outside and inside as well.
Put some thyme and minced garlic in the cavity of the chicken.
Lay the chicken down breast side up.
Tuck the wings under.
Tuck the wings behind the back of the chicken.
Push the rotisserie fork onto the back end of the chicken (the end with the wings).
Run the rotisserie spit through the back of the chicken (the end with the wings) so that it fits tightly within the fork tines.
Make sure the legs are tucked in.
Add the second rotisserie fork to the front of the chicken and push it in as far as you can. Getting the chicken held on tightly is important. Otherwise it won’t turn and you’ll end up burning it. (That’s rotisserie tip #4).
Make sure that the ends of the drumsticks are caught inside the fork tines. This prevents them from flopping around while the chicken is turning.
You can also tie the drumsticks around the spit, but since I never seem to have string available, this is the method I use.
Tighten the screws on the forks as tight as you can (I usually use a pair of needle nose pliers).
Rotisserie chicken tip #5: If the screws aren’t really tight, they’ll come lose with the heat of the grill and the chicken won’t turn…and by now you know what happens then. You’ll end up with burnt chicken.
Grill the Chicken.
Make sure the chicken is over one of the burners.
Now we’re on to the fun part…grilling the chicken!
Stick the free end of the rotisserie spit into the rotisserie motor on the grill.
Turn OFF the burner that the chicken is over. As I mentioned above, this is very important to prevent flare-ups and keep it from burning! The other side should still be on high. (Rotisserie tip #2 repeated in case you missed it the first time).
Click the button on the side of the motor to start the rotisserie turning motion and close the lid on the grill.
After about 20 minutes, check to make sure that the skin is not burning. If it is turn the lit burner down to medium heat.
Rotisserie chicken.
Cook for 1½ – 2 hours or until a meat thermometer reads 165° F.
Remove the chicken from the grill and let it sit for about 10 minutes before serving.
Be very careful when removing the chicken from the spit since the spit will be very hot. If you used pliers to tighten the screws on the forks, you’ll need them to get the screws undone as well.
This rotisserie chicken recipe made on the grill is one my favorites for a cookout or 4th of July party. Anytime I can keep the heat out of the kitchen in the summer by cooking outside is a bonus in my book.
Add salt and sugar to the large pot.
Juice the lemons into the pot and throw in the lemons.
Add 1 gallon of water to the pot.
Stir to dissolve the salt and sugar.
Add the chicken with the breast side down (wings should be up).
If the chicken is not completely submerged, add enough water to cover the chicken.
Prepare the Chicken.
Remove the chicken from the brine and pat the chicken dry.
Sprinkle the pepper outside and inside the chicken. Note: If you did not brine the chicken, sprinkle salt inside and outside the chicken as well. .
Put the thyme and garlic in the cavity of the chicken.
Lay the chicken down with the breast side up (wings down).
Tuck the wings behind the back of the chicken.
Run the rotisserie spit through the back of the chicken (the end with the wings) so that it fits tightly within the fork tines.
Add the second fork to the front of the chicken. Make sure that the ends of the drumsticks are caught inside the fork tines, and that the chicken is held tight.
Put The Chicken On The Grill.
Get the grill warmed up by turning at least 2 of the burners to high, and close the lid. Let it heat for about 15 minutes.
Stick the free end of the rotisserie spit into the rotisserie motor on the grill.
Turn off the burner that the chicken is over. This is very important to prevent it from burning! The other burner should still be on high.
Close the lid on the grill.
After about 20 minutes, check to make sure that the skin is not burning. If it is turn the lit burner down to medium heat.
Cook for 1½ - 2 hours or until a meat thermometer reads 165° F.
Notes.
Brining is not completely necessary but it does improve the flavor of the chicken and prevents it from drying out.
You can get away with less brining time (I have done as little as an hour if I'm in a hurry), but the longer you can leave it, the more flavor will soak into the meat.
Adding salt to the chicken is not necessary if you brine it, since the chicken will have soaked some in from the water.
Using pliers to tighten the screws on the rotisserie forks makes sure that they stay in place. You'll also need to use them to undo the screws when the chicken is finished.
Be very careful when removing the chicken from the spit after it is done cooking. The spit will be very hot.
Tried this recipe? Let us know how it was!
Pin It So You Don't Forget It!
About Us.
Hi, and welcome! I’m Wanda and I love to entertain! Whether it’s a laid-back dinner for a few friends or an over-the-top Halloween party (my favorite holiday!), I love finding beautiful and creative ways to entertain in style.

**8.** <https://brooklynfarmgirl.com/how-to-make-rotisserie-chicken-in-the-oven/>

Jump to Recipe.
Learn How to Make Rotisserie Chicken in the Oven in just 1 hour. This seasoned roasted chicken is tender and juicy, and can be added to sandwiches, casseroles, soups, and more.
Juicy and moist rotisserie chicken.
We can all picture it now: juicy, golden brown whole chickens rotating on the rotisserie at the grocery store. The smell is overwhelming and so tempting. It’s no mystery that rotisserie chicken is an easy last-minute buy on most grocery trips!
Learning How to Make Rotisserie Chicken in the Oven will not only save you from this temptation but will keep you from spending too much on something that can easily be made at home. The easy set it and forget it method takes just 1 hour and doesn’t involve using too much salt or any preservatives.
I’ve made whole roasted chicken and slow cooker chicken before, but there’s something special about rotisserie chicken in the oven. While the chicken in this recipe isn’t technically cooked on a rotisserie, the flavors and results are still outstanding. So juicy and tender on the inside and golden brown and crispy on the outside, this healthy rotisserie chicken is sure to become your new favorite!
Storebought rotisserie chicken has a bad reputation for being too salty, so we’re swapping all of the salt for simple herbs and seasoning instead.
Once the chicken is ready, you can set it and forget it in the oven for 1 hour. The 3-step process couldn’t be much easier:.
Add the seasoned chicken pieces to your prepared baking sheet .
Remove the chicken from the oven and serve the pieces with your favorite sides or slice it up for a sandwich!
If you don’t know how to break down a whole chicken, follow Serious Eat’s helpful and easy guide to learn.
The chicken is ready to eat when the internal temperature reads 165ºF. You can easily check this using a meat thermometer .
Let the cooked chicken rest for 10 minutes after it comes out of the oven. This will seal in its tasty juices.
How to use rotisserie chicken.
Pre-cooked sliced rotisserie chicken is so convenient to have around. There are a million different ways to use it, but these are some of my favorites:.
Main Dish: Make the chicken as the main dish, but pair with classic sides like macaroni and cheese , buttered noodles or fried corn .
Sandwiches: Layer the sliced chicken into these roasted vegetable or broccoli grilled cheese sandwiches. Add a little bbq sauce on it too!
Casseroles: Make dinner in a flash by tossing the pre-cooked chicken into a green bean and potato , quesadilla , cheese and cauliflower , or creamy cabbage casserole.
Pasta: White sauce lasagna , chicken and noodles , swap this chicken in sausage pasta and tomato macaroni and cheese would all benefit from the deliciously seasoned chicken.
To store, keep the whole pieces or sliced chicken in an airtight container in the fridge for up to 4 days.
To freeze, place the cooked chicken in sealed ziploc bags for up to 3 months. Let the frozen pieces thaw overnight in the fridge before reheating.
Print.
Learn How to Make Rotisserie Chicken in the Oven in just 1 hour. This seasoned roasted chicken is tender and juicy, and can be added to sandwiches, casseroles, soups, and more.
Preheat oven to 400 degrees F. Spray a 9×13-inch baking sheet with nonstick spray.
In a large bowl add chicken pieces, along with salt, paprika, garlic powder, oregano, pepper and onion powder tossing to fully coat the chicken on all sides.
Add chicken onto the baking sheet and cook for 45-55 minutes, or until chicken skin is browned and the internal temperature reads 165 degrees.
Did you make this?I love seeing what you’ve made! Tag me on Instagram at @BrooklynFarmGirl and don’t forget to leave a comment & rating below.
Cancel reply.
I love hearing from you! Submit your question or recipe review here. Your email address will not be published. Required fields are marked \*.
welcome!
Hi! I'm Pamela, an artist Mom who shares family recipes. My farm is a 1,000 sq ft apartment in NYC. Let's make dinner together.
join the recipe club!

**9.** <https://www.delish.com/cooking/g577/recipes-with-rotisserie-chicken/>

Getting dinner on the table ASAP can absolutely be a weeknight reality. With these easy store-bought rotisserie chicken recipes, your prep work is cut in half. With a tender, juicy rotisserie chicken on hand, you can make soups , casseroles , and pasta dishes that taste like they've been cooking all day, but come together in a fraction of the time.
Forgot to pick up a rotisserie chicken, or feel like being a bit of an overachiever? Making a whole roasted chicken may sound intimidating, but it couldn't be any easier. Got a slow cooker or Crock Pot? Try our slow-cooker whole chicken . Add a quick broil at the end to get that crispy skin, and you might never go back to a store-bought bird. And if you have an air fryer , you also get to join in on the fun. Our air-fryer rotisserie chicken recipe might just be the easiest, most foolproof way to achieving a crispy yet juicy chicken .
From there, so many dinner options are possible! Shred some chicken for a healthy dinner salad , like this mandarin orange chicken salad , or add to these shredded chicken Parmesan sliders or BBQ chicken twice-baked potatoes . Our favorite way to use up leftover rotisserie chicken? Tossing it with plenty of Buffalo sauce and making this Buffalo baked ziti , Buffalo chicken pizza , and Buffalo chicken casserole .
Need more chicken dinners ? Check our our favorite chicken casseroles , chicken pasta recipes , and chicken soups . With all that extra time you saved from making dinner, you can spend even more time whipping up one of these amazing desserts .
Forgot to pick up a rotisserie chicken but totally down to make your own? This easy air-fryer recipe takes most of the waiting out of roasting a chicken , with remarkably similar results. We found that even when we cooked our chicken well past 165°, it was still juicy and not at all dry. Air fryer , we love you.
These twice-baked potatoes are loaded with the makings of a full BBQ chicken dinner. If you love these, you're going to love these Mexican-inspired twice-baked sweet potatoes !
This healthy meal couldn't be more simple to make. Toss shredded chicken with a good amount of parsley (this is inspired by our favorite condiment, chimichurri , after all), garlic, olive oil, and vinegar and serve with toasted bread.
Poutine is Canada's national dish for a very good reason. The dish is made up of three components: crispy fries, luscious gravy, and squeaky, salty cheese curds. We American-sized this version topping it with all the creamy fillings you love in a chicken pot pie .
What’s better than a tray of cheesy chicken nachos? Four-cheese chicken nachos ! Don’t worry, though, a couple cans of chopped green chiles cut the richness of all that cheese. (Not that we’re complaining.) We’ll leave the toppings up to you, but we suggest The Works, aka red onion, radishes, avocado , jalapeño, cilantro, and hot sauce.
Skip bringing the traditional pasta salad to the summer potluck. This pasta salad has a creamy peanut dressing and is full of fresh, crunchy veggies with no mayonnaise in sight. It’s just as simple to make and is as delicious hot as it is cold, which means you can easily make it ahead of time.
This copycat recipe pays homage to the purity of the classic Cracker Barrel recipe—there are no peas, carrots, veggies, or the like in the dish. Instead, they often serve their chicken and dumplings with veggie sides. If you're wanting traditional chicken and dumplings , be our guest, or go for this Crock Pot chicken and dumplings recipe .
Got some leftover roasted chicken or rotisserie chicken? This pizza is the PERFECT way to use it! Buffalo sauce is one of our favorite ways to doctor our leftovers, and if you've still got some leftover rotisserie chicken , you've got to try this combo in our Buffalo baked ziti recipe .
Who doesn't love a good chicken salad sandwich? It's one of our absolute favorite things to do with a rotisserie chicken or leftovers from a roast chicken dinner. The only thing required in a chicken salad is mayo and chicken, but otherwise the mix-ins are up to you. We add the crispy celery, tart apple, and herbaceous dill for a bright and slightly tangy bite, but you could add things like bacon, olives, and even kimchi !
This bright, hearty soup is a quick and easy alternative to chicken noodle . Filled with a mix of veggies, chicken, beans, and orzo, this is the perfect soup for weeknights when you’re craving something homey.
Homemade chicken noodle soup is already easy to whip up, but tossing all of your ingredients in a slow cooker makes it even easier. Just add your shredded rotisserie chicken when the rest of the ingredients are cooked through and dinner is served.
Don't have a rotisserie chicken and inspired to make your own at home? Go you! There's no reason to be intimidated by cooking up a whole chicken . It's surprisingly easy to make, and there's nothing better than roast chicken leftovers.
This chicken Alfredo roll-ups recipe takes our two favorite pastas, chicken Alfredo and lasagna , and makes it a dreamy, creamy weeknight dinner masterpiece.
Spaghetti squash turns one of favorite pasta dishes into a gluten-free, low-carb treat! The perfect dinner to keep things fresh. If you love this, you have to try our primavera stuffed chicken next.
If you've dreamt about eating solely spinach and artichoke dip for dinner, here's your (more filling) solution. Try our chicken spinach artichoke lasagna next!
Shredded chicken tacos are the perfect way to spice up your taco Tuesday. This recipe is inspired by chicken tinga , a Mexican guisado (or stew) made of tender shredded chicken that's added to a tomato sauce spiked with chiles, onion, garlic, and spices. Top the tacos with cilantro, creamy avocado , and good squeeze of lime!
A lot of tamale pies come with the cornbread layer on top. But we strongly feel that it should be on the bottom, where it can get crispy and absorb all the flavors of the topping. Instead of making a batter from scratch, we upgraded a box of muffin mix with some sour cream and canned corn, and we highly recommend it.
This recipe was semi-inspired by the Chinese chicken salad at The Cheesecake Factory, where they use wonton strips and crispy rice noodles . Instead, we sub in a block of dried ramen —broken up, the crunchy, wavy noodles act as croutons just as well. Feel free to sub the almonds for cashews or peanuts too!
If you know spinach-artichoke dip is the best way to start a party, you can only guess what layering it in lasagna does: EVERYTHING. This is our go-to weeknight dinner for nights when you want something super-comforting, but also need to sneak in some greens too.
Here at Delish, we can't get enough of Buffalo sauce, just check out this Buffalo mac and cheese or these Buffalo chicken lettuce wraps . This casserole is the perfect thing to make for an easy weeknight dinner, a potluck, or even the Super Bowl. If you like even more kick, feel free to add more Buffalo sauce!
This super savory pasta salad is a hit at BBQs and potlucks , and hearty enough to qualify as a meal. (In fact, it's kind of meal prep gold!) Swapping in a tangy mustard vinaigrette for the usual mayo-based dressing lightens things up a bit, and a healthy serving of shredded rotisserie chicken and crispy bacon make it satisfying enough to be a meal all on its own.
“Decadent” doesn’t usually come to mind when you think of salad , but this one definitely is. With a rich, tangy dressing, tender, shredded rotisserie chicken, crunchy croutons , and a snowfall of freshly grated Parm, this chicken Caesar salad is more voluptuous than virtuous.
This BBQ-inspired twist on nachos comes together in less than 30 minutes and is sure to be a crowd-pleaser. If BBQ sauce isn't your thing, don't worry. We have dozens of other nachos ideas , like these chicken pad Thai nachos !
We love a good chicken casserole , and this one certainly doesn't disappoint. The tortillas hold all the delicious filling together so perfectly and makes this one crowd-pleasing dish. Instead of rolling all of the enchiladas, this casserole untraditionally speeds up the process by layering everything together in the pan, almost like a Mexican lasagna .
We can't get enough of this cheesy rice bake stuffed with all our favorite flavors in a classic broccoli cheddar soup . The brilliance of this dish isn't just the flavor combo—it's the fact that you're making it all in one skillet ... one skillet, people! We're talkin' weeknight dinner GOLD.
We love how burritos can take many forms—from egg-filled breakfast burritos to deep-fried burritos (aka chimichangas) to smothered, "wet burritos," like this recipe. We kept things super simple with shredded rotisserie chicken , rice, beans, and cheese. But let us be clear when we say, You can do whatever you want. We're currently dreaming of filling another burrito with pickled jalapeños and esquites .
All the flavors you love in a chicken pot pie , but without having to deal with a crust? We're so there.
Served on soft, toasted mini potato rolls , these party-sized chicken Parmesan sandwiches are quick, easy, and perfect for a half-dozen friends or one hungry fan.
We are pretty much always in the mood for enchiladas, but sometimes you have exactly zero tortillas on hand. This recipe solves that, by using that cheesy chicken enchilada filling for stuffed shells . Genius.
Chicken soup is amazing, but sometimes we are in the mood for something that has a bit more flavor than your run-of-the-mill canned soup. This recipe packs a flavorful punch; you get some spiciness from the curry powder, a rich creaminess from the coconut milk , and if you top that off with a squeeze of lime, you have a chicken soup that will ambush your taste buds.
Mackenzie Filson Mackenzie Filson is a food writer and contributing digital food producer at Delish.
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**10.** <https://www.thrillist.com/eat/nation/how-to-make-rotisserie-chicken-at-home>

Leave the store-bought stuff behind with some tips from the chefs at Kismet Rotisserie and 'What’s Eating America' host, Andrew Zimmern.
People are not roasting enough chickens at home. Are we afraid of the commitment? Or the process itself? Maybe it’s simply because we are living in a Grubhub world. Par cooked, microwavable meals are being sent to your door via the postal service. I suppose the concept of coming home to roast a whole chicken might be less desirable, considering it’s significantly more time consuming than nuking a Lean Cuisine.
Two facts to contextualize the following poultry insight:.
1. I have previously worked in restaurant kitchens for five years… And yet...
Wine and Cheeseburger: Harley and Lara Pair Falafel with Wine.
I do suspect however, that I’m not alone in this late blooming. But, after having explored a couple simple and truly fulfilling recipes this weekend, I want you to believe in the bird, too. .
Roasting your first chicken is extremely wholesome content. Trust me, the memory is fresh. There is a unique and special intimacy associated with cooking an animal in its whole, intact form. You are working with a chicken, not just, chicken. The goal is to buy your meat products from a real farm, raised by real persons and, locally sourcing chickens from smaller butcher shops will get you better quality, sustainable poultry. If approaching your first bird includes its head and feet, I salute and respect you. Save the neck and gizzards, baby! Those are special bits, and your gravy and chicken stock options increase significantly with these spare parts. They will add a richer, more unctuous quality. This is what the professionals like to call, “Flavortown.” .
That said, it’s more likely that you will come across a chicken that has been somewhat butchered for the sake of convenience. Is it easier to buy one of those precooked rotisserie birds in a hot plastic purse from the grocery store? Absolutely. But here’s the thing: DIY is sexy, and vastly more rewarding. Wholesome and sexy — a dichotomous energy, I’m aware. Oven mitts and rustic aromatics are cute, but a plump and golden brown bird with savory juices and pan drippings is... hot. The end.
Sara Kramer and Sarah Hymanson of Kismet Rotisserie in Los Angeles are known for their perfectly crispy, golden-skinned chicken, so I reached out for their pro tips on what it takes to roast the perfect bird.
According to the duo, spatchocking (also known as cutting out the backbone and laying the bird flat for roasting), is the way to go, “and save the backbone for stock!” Youtube will teach you how this is done if a visual is needed, but you are quite literally just taking a pair of shears and cutting along each side of the spine, removing it, and flattening the bird out by pressing on its body with your hands. . .
When it comes to seasoning, they advise doing so the day before you plan on roasting. “We like a dry cure, as opposed to a brine. Leave it uncovered to dry out the skin a bit, which helps with crisping.” I used a touch of olive oil, a generous amount of salt, coarse ground black pepper, and a sprinkling of dried parsley, rosemary and thyme. .
When it comes to roasting, the duo recommends “a hot, hot oven. It's the best way to get the (very highly prized) crispy skin and to get the light and dark meat to cook to the right temperatures at the same rate. Plus, it's quick, which you can't argue with!” I roasted a four pound bird at 450 degrees for about 45 minutes. Check with a meat thermometer to make sure it’s reached 165, internally at the deepest part of the leg meat.
This chicken was sublime. The skin was very crispy and the meat was quite juicy. This is the recipe to use if you want great success, with less of a time commitment. But, I was curious what a brine might do for the moisture levels. Andrew Zimmern, host of his own show What’s Eating America, and four-time James Beard Award winner, gave his hot take with a recipe that changed my life.
I repeat, the following roasted chicken recipe changed me. With a few more ingredients and a day and half of preparation, you can also alter your life for the better. It requires a 24-hour brining process, and another six hours (at least) to dry out. This sounds intensive. It’s not. Just mentally prepare to start your dinner two days in advance and you will be rewarded with a chicken so saturated with flavor, so incredibly succulent, it’s mind-bending. Upon probing it with a fork, its juices poured out of it, even after resting it for 15 minutes. What the heck. I fed this to three people in my household who all said, in slight variation but with the same sentiment, “this is the best chicken I’ve ever eaten in my life.”.
Room temperature meats cook more evenly. .
Don’t baste! It dries out and overcooks the part of the bird you are doing your darndest to keep moist.
Brining can work for all chicken recipes except whole stuffed birds… It makes the stuffing too wet.
Roast the necks, gizzards, livers, hearts in the pan with the onions. It makes the gravy taste better.
Buy real chicken that was raised by real human beings.
Ingredients:.
1 naturally raised chicken, about 3 pounds.
1. Brine the bird for 24 hours in the fridge in a snug, food-safe plastic tub with the orange juice, sea salt, white vermouth, ground fennel seed and water to cover. (I double bagged two large Ziplocks, and still felt confident.).
3. Preheat the oven to 400 degrees Fahrenheit. .
4. Place the herbs, lemon and garlic inside the cavity of the bird.
6. Place the bird in a roasting cradle or in a roasting rack and place into a well-insulated pan to prevent scorching the drippings.
8. Once the bird has spent a total of 90 minutes outside of the fridge it will be at room temperature and ready to place into the oven on the center rack.
9. Start cooking!
10. Turn the temperature down to 325 Fahrenheit and roast for 90-100 minutes. DO NOT BASTE. Once the internal temperature of the deepest part of the thigh muscle reads 165 Fahrenheit on a meat thermometer, remove the bird from the oven.
11. Remove chicken and rack together from the pan, and place on a platter to rest. Lightly tent with foil. .
For the Gravy:.
1. Drain away all the liquid from the roasting pan, reserve the fat for another use and separate out the reserved juices.
2. Add the butter/flour mixture to the roasting pan and place the pan over medium heat on a stove top burner.
3. Cook butter and flour for a minute or two. Add the stock to the pan, scraping to deglaze.
4. Bring the stock to a slow boil and place the liquid and solids into a saucepan over medium heat and simmer, season, and reduce to sauce consistency, adding the reserved juices that you separated from the fat.
We’ll send you our daily roundup of all our favorite stories from across the site, from travel to food to shopping to entertainment. Come along for the ride!

**rotisserie chicken recipe**

**1.** <https://www.culinaryhill.com/rotisserie-style-chicken/>

Leave a Review Jump to Recipe.
Learn how to make rotisserie chicken at home with my super simple spice rub (4 ingredients plus salt & pepper). Or, recreate that same delicious flavor for your next oven-roasted chicken!
I’ve perfected the rotisserie chicken dry rub , which can be made in big batches to use when you need it. Just add a chicken and oil, and you’re good to go!
Chicken: 4 to 5 pounds of chicken pieces such as breast, thighs, or quarters may be substituted for the whole chicken. Reduce total baking time to 30 to 45 minutes.
I own the Cuisinart TOB-200 Rotisserie Convection Toaster Oven (Culinary Hill may earn money if you buy through this link). Cooking times for other rotisseries may vary.
Truss and skewer the chicken (giblets removed). Coat generously with the dry rub. Insert the rotisserie skewers into the rotisserie.
Cook according to rotisserie manufacturer’s instructions (for my Cuisinart rotisserie, it’s one hour on the “Rotisserie” setting). Let it rest about 10 minutes before carving.
Oven instructions.
If you make it in the oven, it’s a roasted chicken. But if you use the same spice rub, it tastes just like a rotisserie chicken.
Truss the chicken (giblets removed), then coat with olive oil. Coat generously with the dry rub. Place in a roasting pan, baking dish, or cast iron skillet.
Bake at 425 degrees for 70-80 minutes, until the chicken reaches an internal temperature of 165 degrees. Baste the chicken every 15-20 minutes with juices from the bottom of the pan (or olive oil). After baking the chicken, you can devour it immediately or place it in a crock pot for a few hours to keep it warm for later.
Trussing the chicken : This falls under “optional yet recommended.” Trussing your chicken ensures an evenly-cooked, juicier bird, but you don’t have to if you don’t want.
Basting: If you go the oven route, it’s critical that you baste the chicken every 15 minutes or so. It’s a high-temp oven for crispness, but that means you can scorch the skin if you don’t keep it moist.
Make ahead: After rubbing on the spice blend, the chicken can be refrigerated for up to 24 hours before baking. .
Slow cooker: The skin won’t get crispy, but the chicken will still be tender and delicious. Transfer your spice-rubbed chicken to a slow cooker. Cover and cook on HIGH for 3 to 4 hours or LOW for 6 to 8 hours.
Leftovers: Cool leftovers quickly and store covered in the refrigerator. Use within 3 to 4 days.
Making 2 chickens: The baking time is the same if you want to roast 2 chickens instead of 1. Make extra for a friend in need or for your favorite recipes.
Learn how to make rotisserie chicken at home with my super simple spice rub (4 ingredients plus salt & pepper). Or, recreate that same delicious flavor for your next oven-roasted chicken! .
To prepare the chicken:.
In a small bowl, whisk together the paprika, thyme, garlic powder, onion powder, and salt and pepper to taste (I like 1 teaspoon salt and ½ teaspoon pepper). Remove giblets and truss the chicken (this is recommended for even cooking, see note 2).
To make the chicken in a rotisserie:.
Skewer the trussed chicken. Rub the spice mixture all over the outside of the chicken (no olive oil necessary).
Insert the rotisserie skewers into the rotisserie. Cook according to rotisserie manufacturer's instructions (for my Cuisinart rotisserie, it's one hour on the "Rotisserie" setting). Remove from rotisserie and let rest 10 minutes before carving.
To make the chicken in the oven:.
Move an oven rack to the lowest position and preheat oven to 425 degrees. Place the trussed chicken in a roasting pan, baking dish, or cast iron skillet. Brush the outside of chicken with olive oil. Rub the spice mixture all over the outside of the chicken.
Bake uncovered until the internal temperature reaches 165 degrees, about 70 to 80 minutes. Baste the chicken periodically (every 15-20 minutes, see note 3) with accumulated juices or olive oil. Remove from oven and let rest 10 minutes before carving.
To keep the rotisserie chicken warm:.
Notes.
Chicken: 4 to 5 pounds of chicken pieces such as breast, thighs, or quarters may be substituted for the whole chicken. Reduce total baking time to 30 to 45 minutes.
Trussing the chicken : This falls under “optional yet recommended.” Trussing your chicken ensures an evenly-cooked, juicier bird, but you don’t have to if you don’t want.
Basting: If you go the oven route, it’s critical that you baste the chicken every 15 minutes or so. It’s a high-temp oven for crispness, but that means you can scorch the skin if you don’t keep it moist.
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Nutrition.
Meggan Hill.
I’m the Executive Chef and head of the Culinary Hill Test Kitchen. Every recipe is developed, tested, and approved just for you.
Cancel reply.
Thank you for your comments! Please allow 1-2 business days for a reply. Our business hours are Monday through Friday, 9:00 am PST to 5:00 pm PST, excluding holidays. Comments are moderated to prevent spam and profanity.
April 18, 2022 at 3:20 AM.
Best rotisserie chicken ever! Easy to make, great flavor, and crispy skin. The chicken literally fell off the bones. This will be a definite part of my regular menu rotation.
March 27, 2022 at 4:35 PM.
Curious about rotisserie on a grill. There is no ‘rotisserie’ setting like your cusinart. What about temperature if you don’t have one of those fancy machines?
March 29, 2022 at 5:59 PM.
Hi Joe, I haven’t tested this using a grill, just oven and slow cooker in addition to the rotisserie. Sorry about that! – Meggan.
November 16, 2021 at 5:54 PM.
This was the best-tasting chicken I have ever roasted! Very easy and terrific flavor–savory, but not overwhelming. I sprayed the chicken with oil to cut down on the fat, spread it with the rub, and put it in the refrigerator uncovered for a few hours before roasting in a cast iron skillet. I don’t have a baster, so just used a brush to spread pan drippings on the chicken every so often. The skin came out nice and crispy (I’m not supposed to eat it, but just couldn’t resist!) Thank you for this great recipe!
November 17, 2021 at 11:39 AM.
I’m Meggan Hill, the Executive Chef and head of the Culinary Hill Test Kitchen.

**2.** <https://www.delish.com/cooking/g577/recipes-with-rotisserie-chicken/>

Getting dinner on the table ASAP can absolutely be a weeknight reality. With these easy store-bought rotisserie chicken recipes, your prep work is cut in half. With a tender, juicy rotisserie chicken on hand, you can make soups , casseroles , and pasta dishes that taste like they've been cooking all day, but come together in a fraction of the time.
Forgot to pick up a rotisserie chicken, or feel like being a bit of an overachiever? Making a whole roasted chicken may sound intimidating, but it couldn't be any easier. Got a slow cooker or Crock Pot? Try our slow-cooker whole chicken . Add a quick broil at the end to get that crispy skin, and you might never go back to a store-bought bird. And if you have an air fryer , you also get to join in on the fun. Our air-fryer rotisserie chicken recipe might just be the easiest, most foolproof way to achieving a crispy yet juicy chicken .
From there, so many dinner options are possible! Shred some chicken for a healthy dinner salad , like this mandarin orange chicken salad , or add to these shredded chicken Parmesan sliders or BBQ chicken twice-baked potatoes . Our favorite way to use up leftover rotisserie chicken? Tossing it with plenty of Buffalo sauce and making this Buffalo baked ziti , Buffalo chicken pizza , and Buffalo chicken casserole .
Need more chicken dinners ? Check our our favorite chicken casseroles , chicken pasta recipes , and chicken soups . With all that extra time you saved from making dinner, you can spend even more time whipping up one of these amazing desserts .
Forgot to pick up a rotisserie chicken but totally down to make your own? This easy air-fryer recipe takes most of the waiting out of roasting a chicken , with remarkably similar results. We found that even when we cooked our chicken well past 165°, it was still juicy and not at all dry. Air fryer , we love you.
These twice-baked potatoes are loaded with the makings of a full BBQ chicken dinner. If you love these, you're going to love these Mexican-inspired twice-baked sweet potatoes !
This healthy meal couldn't be more simple to make. Toss shredded chicken with a good amount of parsley (this is inspired by our favorite condiment, chimichurri , after all), garlic, olive oil, and vinegar and serve with toasted bread.
Poutine is Canada's national dish for a very good reason. The dish is made up of three components: crispy fries, luscious gravy, and squeaky, salty cheese curds. We American-sized this version topping it with all the creamy fillings you love in a chicken pot pie .
What’s better than a tray of cheesy chicken nachos? Four-cheese chicken nachos ! Don’t worry, though, a couple cans of chopped green chiles cut the richness of all that cheese. (Not that we’re complaining.) We’ll leave the toppings up to you, but we suggest The Works, aka red onion, radishes, avocado , jalapeño, cilantro, and hot sauce.
Skip bringing the traditional pasta salad to the summer potluck. This pasta salad has a creamy peanut dressing and is full of fresh, crunchy veggies with no mayonnaise in sight. It’s just as simple to make and is as delicious hot as it is cold, which means you can easily make it ahead of time.
This copycat recipe pays homage to the purity of the classic Cracker Barrel recipe—there are no peas, carrots, veggies, or the like in the dish. Instead, they often serve their chicken and dumplings with veggie sides. If you're wanting traditional chicken and dumplings , be our guest, or go for this Crock Pot chicken and dumplings recipe .
Got some leftover roasted chicken or rotisserie chicken? This pizza is the PERFECT way to use it! Buffalo sauce is one of our favorite ways to doctor our leftovers, and if you've still got some leftover rotisserie chicken , you've got to try this combo in our Buffalo baked ziti recipe .
Who doesn't love a good chicken salad sandwich? It's one of our absolute favorite things to do with a rotisserie chicken or leftovers from a roast chicken dinner. The only thing required in a chicken salad is mayo and chicken, but otherwise the mix-ins are up to you. We add the crispy celery, tart apple, and herbaceous dill for a bright and slightly tangy bite, but you could add things like bacon, olives, and even kimchi !
This bright, hearty soup is a quick and easy alternative to chicken noodle . Filled with a mix of veggies, chicken, beans, and orzo, this is the perfect soup for weeknights when you’re craving something homey.
Homemade chicken noodle soup is already easy to whip up, but tossing all of your ingredients in a slow cooker makes it even easier. Just add your shredded rotisserie chicken when the rest of the ingredients are cooked through and dinner is served.
Don't have a rotisserie chicken and inspired to make your own at home? Go you! There's no reason to be intimidated by cooking up a whole chicken . It's surprisingly easy to make, and there's nothing better than roast chicken leftovers.
This chicken Alfredo roll-ups recipe takes our two favorite pastas, chicken Alfredo and lasagna , and makes it a dreamy, creamy weeknight dinner masterpiece.
Spaghetti squash turns one of favorite pasta dishes into a gluten-free, low-carb treat! The perfect dinner to keep things fresh. If you love this, you have to try our primavera stuffed chicken next.
If you've dreamt about eating solely spinach and artichoke dip for dinner, here's your (more filling) solution. Try our chicken spinach artichoke lasagna next!
Shredded chicken tacos are the perfect way to spice up your taco Tuesday. This recipe is inspired by chicken tinga , a Mexican guisado (or stew) made of tender shredded chicken that's added to a tomato sauce spiked with chiles, onion, garlic, and spices. Top the tacos with cilantro, creamy avocado , and good squeeze of lime!
A lot of tamale pies come with the cornbread layer on top. But we strongly feel that it should be on the bottom, where it can get crispy and absorb all the flavors of the topping. Instead of making a batter from scratch, we upgraded a box of muffin mix with some sour cream and canned corn, and we highly recommend it.
This recipe was semi-inspired by the Chinese chicken salad at The Cheesecake Factory, where they use wonton strips and crispy rice noodles . Instead, we sub in a block of dried ramen —broken up, the crunchy, wavy noodles act as croutons just as well. Feel free to sub the almonds for cashews or peanuts too!
If you know spinach-artichoke dip is the best way to start a party, you can only guess what layering it in lasagna does: EVERYTHING. This is our go-to weeknight dinner for nights when you want something super-comforting, but also need to sneak in some greens too.
Here at Delish, we can't get enough of Buffalo sauce, just check out this Buffalo mac and cheese or these Buffalo chicken lettuce wraps . This casserole is the perfect thing to make for an easy weeknight dinner, a potluck, or even the Super Bowl. If you like even more kick, feel free to add more Buffalo sauce!
This super savory pasta salad is a hit at BBQs and potlucks , and hearty enough to qualify as a meal. (In fact, it's kind of meal prep gold!) Swapping in a tangy mustard vinaigrette for the usual mayo-based dressing lightens things up a bit, and a healthy serving of shredded rotisserie chicken and crispy bacon make it satisfying enough to be a meal all on its own.
“Decadent” doesn’t usually come to mind when you think of salad , but this one definitely is. With a rich, tangy dressing, tender, shredded rotisserie chicken, crunchy croutons , and a snowfall of freshly grated Parm, this chicken Caesar salad is more voluptuous than virtuous.
This BBQ-inspired twist on nachos comes together in less than 30 minutes and is sure to be a crowd-pleaser. If BBQ sauce isn't your thing, don't worry. We have dozens of other nachos ideas , like these chicken pad Thai nachos !
We love a good chicken casserole , and this one certainly doesn't disappoint. The tortillas hold all the delicious filling together so perfectly and makes this one crowd-pleasing dish. Instead of rolling all of the enchiladas, this casserole untraditionally speeds up the process by layering everything together in the pan, almost like a Mexican lasagna .
We can't get enough of this cheesy rice bake stuffed with all our favorite flavors in a classic broccoli cheddar soup . The brilliance of this dish isn't just the flavor combo—it's the fact that you're making it all in one skillet ... one skillet, people! We're talkin' weeknight dinner GOLD.
We love how burritos can take many forms—from egg-filled breakfast burritos to deep-fried burritos (aka chimichangas) to smothered, "wet burritos," like this recipe. We kept things super simple with shredded rotisserie chicken , rice, beans, and cheese. But let us be clear when we say, You can do whatever you want. We're currently dreaming of filling another burrito with pickled jalapeños and esquites .
All the flavors you love in a chicken pot pie , but without having to deal with a crust? We're so there.
Served on soft, toasted mini potato rolls , these party-sized chicken Parmesan sandwiches are quick, easy, and perfect for a half-dozen friends or one hungry fan.
We are pretty much always in the mood for enchiladas, but sometimes you have exactly zero tortillas on hand. This recipe solves that, by using that cheesy chicken enchilada filling for stuffed shells . Genius.
Chicken soup is amazing, but sometimes we are in the mood for something that has a bit more flavor than your run-of-the-mill canned soup. This recipe packs a flavorful punch; you get some spiciness from the curry powder, a rich creaminess from the coconut milk , and if you top that off with a squeeze of lime, you have a chicken soup that will ambush your taste buds.
Mackenzie Filson Mackenzie Filson is a food writer and contributing digital food producer at Delish.
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**3.** <https://insanelygoodrecipes.com/leftover-rotisserie-chicken-recipes/>

Email.
Having a few solid leftover rotisserie chicken recipes means I can easily throw together a great meal with very little effort.
I like it straight off the bone, or chopped up and mixed into any number of fantastic dishes.
Want to save this recipe? Enter your email below and we'll send the recipe straight to your inbox!
Turn Leftover Rotisserie Chicken Into a Meal.
Whichever way I use chicken leftovers, they make for a lightning-fast mid-week meal. .
There’s just something about how rotisserie chickens get slowly roasted, basting in their juices, which makes them so much better than anything I could re-create at home. .
And since they are always insanely juicy, you can reheat without worrying about the bird drying out!
With 25 leftover chicken recipes to choose from, it won’t be hard to find something everyone will love.
1. Chicken Tamale Casserole.
You may have steered clear of tamales in the past because of the special dough and the need to steam them in corn husks.
They’re delicious, but they’re not super easy to make at home.
The good news is that this recipe has all the flavor with half of the work.
Rather than making a cornmeal dough and assembling individual tamales, you will be making what amounts to a tamale pizza!
Cornbread crust is topped with enchilada sauce, leftover rotisserie chicken, and plenty of cheese.
Serve with some fresh avocado slices and maybe even some Mexican Street Corn .
2. White Chicken Chili.
White chili is such a nice alternative to the darker, beefier version. And now it’s cold and dark; it’s time to have both kinds in your weekly rotation. .
Using rotisserie chicken cuts your cooking time down significantly. All you’ll cook are the veggies and beans. .
Once thickened, you can throw in the chicken and corn for five minutes so that they have time to heat up.
3. Chicken Pot Pie Soup.
Chicken pot pie is so comforting. It’s creamy and full of those amazing flavors that take you right back to grandma’s kitchen.
This lightened-up version uses milk instead of cream and is filled with carrots, celery, potatoes, peas, corn, and chicken. .
Much like chili, once you have the base made, and the sauce is nice and thick, you’ll just need to add the chicken long enough for it to reheat.
And when they came out with those no-boil noodles?! It was like Christmas!
But it’s also nice to change things up, and this twist on the classic is one to try.
The combination of mushroom, spinach, onion, garlic, and a few other spices makes for a wonderfully light layer that is packed with flavor. .
You can have this dish ready to go in under half an hour, and it will last a solid few days in the fridge.
No boring lettuce for me, thank you.
This fantastic salad is loaded with juicy rotisserie chicken, celery, toasted almonds, grapes, and a creamy homemade dressing that is so easy to make.
6. BBQ Chicken Flatbread Pizza.
The classic combination of chicken, BBQ sauce, red onion, and cheese is all you need for a mid-week meal in under 15 minutes. .
Although, if you felt the urge to make your own flatbreads, this recipe comes together in less than an hour.
7. Chicken Pot Pie Noodles.
It might sound crazy, but adding egg noodles to a chicken pot pie mixture makes for one big satisfying bowl of comfort food. .
The sauce and veggies come together using a simple roux of chicken broth, cream, and flour, with the added flavor kick of some ranch dressing mix.
Instead of baking with a biscuit crust, just toss the noodles through and serve in a big bowl with plenty of napkins. .
8. Easy 30-Minute Homemade Chicken Tortilla Soup.
When the weather dips below 40°F, I like to have a batch of soup in the fridge for those extra chilly days.
But making too big of a batch can get boring after too many bowls, which is why I like to make a couple of different kinds that are fast and easy.
Once the onion, jalapenos, and garlic are soft, everything else gets added to the pot to cook through. It takes just 30 minutes!
9. Coconut Curry Chicken.
We’ve all been blown away one too many times, I’m sure!
But this recipe is so straightforward, and chances are, you have most of the ingredients already.
It takes just 10 minutes to have everything in the pot and then needs the occasional stir until it’s thick enough. .
10. Chinese Chicken Salad.
The main reason I love this recipe so much has to be the crunch.
Between the cabbage, carrots, crunchy noodles, and sesame seeds, there’s nothing boring about it.
11. Buffalo Chicken Pimento Cheese Pizza Bagels.
I like to keep bagels in my freezer for those lazy mornings when I can throw them in the toasted and eat on the go. .
But having them for lunch or dinner, smothered in buffalo chicken and melted pimento cheese? I’m definitely making extra!
I like to layer my tray with chips, cheese, and chicken.
Then I do another layer so there are no dried out chips on the bottom. .
To keep things crisp, serve your yummy extras on the side so people can make up their own perfect bite.
13. Green Chicken Enchiladas.
You can usually find this in a container at the store, or you can get creative and try out a fun recipe .
14. Chicken and Strawberry Salad.
It took me a minute to come around the fruit in my salad, but once I did, there was no stopping me! .
The dressing here of sugar, vinegar, oil, and black pepper makes for a slightly sweet and subtly spicy combination that is only enhanced by the juicy strawberries. .
15. Easy Chicken Pot Pie.
Soup is one thing, but there’s nothing like a slice of chicken pot pie in a buttery pastry crust. .
I like to use frozen veggies to speed my prep up. Just be sure to thaw and drain them out, so they don’t make your pie watery. .
16. BBQ Chicken Stuffed Baked Potatoes.
When I’m alone for dinner, I’m not ashamed to say I will choose a simple baked potato over almost anything. .
It’s so easy, super tasty, and I don’t have to do anything but add butter and salt. .
But for those nights I want something more; there’s nothing like a tender, fluffy potato loaded with shredded chicken and BBQ sauce. .
Top it all with some mature cheddar and broil for a couple of minutes for the best baked potato ever. .
17. Rotisserie Chicken Broccoli Rice Casserole.
If you’re looking for something filling, easy to make ahead, and a dish everyone will love, this recipe has you covered. .
The simple combination of chicken, rice, broccoli, cheese, and chicken broth gravy is all you need to make this incredible casserole. .
18. Chicken Stuffed Peppers.
My favorite thing about stuffed peppers has to be the added nutrients. You’ll get a whole other batch of goodness right in the serving!
I’m a little obsessed with these twist peppers, and I think I might try out poblano pepper next time for a real spicy kick!
19. Chicken, Bacon, Peach, and Blue Cheese Flatbreads.
All it takes is some thinly sliced onions and peach scattered over flatbreads with leftover chicken, bacon, and blue cheese. .
This flatbread is a little more involved, but worth every single extra minute.
This pizza is one to share, with caramelized onions, goat cheese, cherries, chicken, and an incredible balsamic glaze.
I like to add a little honey to my caramelized onions, and an extra drizzle over the cooked flatbread would work perfectly with the goat cheese and cherries. .
Whether looking for a quick appetizer, after-school snack, or lunch on-the-go, these are no-bake and everything you need in one bite.
If you’re not looking for too much heat, use chopped tomatoes without the green chilis.
22. BBQ Chicken Sandwiches.
As much as I love pulled pork , I don’t always have the time to slow cook it for hours on end. .
Shredded chicken has a similar texture, and when covered in your favorite BBQ sauce, you probably won’t even know the difference. .
23. Easy Tuscan Chicken Pasta Bake.
Pasta bakes are the ultimate in make ahead meals that you can have in the fridge for an easy, go-to dinner in minutes.
Between the alfredo sauce and the sundried tomatoes, this fabulous pasta dish is creamy, sweet, and juicy.
24. Rotisserie Chicken Quesadilla Recipe.
Enter the rotisserie chicken quesadilla!
This recipe calls for tomato puree and smoked paprika, but I would probably cheat and use either salsa or BBQ sauce.
25. Quick & Easy Chicken Noodle Soup with Rotisserie Chicken.
I don’t know if it the nostalgia or the simplicity that I love the most about the classic soup. .
Using the traditional base from which all great things are made – celery, carrot, and onion – the most work you have to do is deciding between elbow and macaroni pasta.
I would recommend using low-sodium broth if you can find it. But making your own is a great way to make sure it’s the best it can be!
Wondering what to make with leftover rotisserie chicken? From sandwiches to soup to pasta, these easy recipes make for a winner-winner chicken dinner!
Did you like the recipe?
Average rating 5 / 5. Vote count: 9.
Let us improve this post!
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**4.** <https://www.allrecipes.com/recipe/93168/rotisserie-chicken/>

**5.** <https://www.foodnetwork.com/recipes/photos/weeknight-rotisserie-chicken-recipes>

Save Time and Effort.
Individual Chicken Pot Pies.
Italian Chicken Pasta Salad.
Shortcut Chicken Enchiladas.
Layered Picnic-in-a-Jar.
Chicken Noodle Casserole.
Weeknight dinners can be hard. They take a fair amount of planning and prep — and there just aren’t enough hours in the day to make something spectacular. Every. Single. Night. That’s why we could all use a good shortcut from time to time. When you need an easy chicken dinner (because, let’s be honest: the whole family loves chicken ) turn to shredded chicken . You can add it to just about anything you’re cooking up — and it’s available on demand if you start with a rotisserie chicken. Need a few ideas to get you started? We’ve got plenty but highly recommend this hearty grain bowl that perfectly balances crunchiness, creaminess and flavor. You can even make a big batch of quinoa and keep it frozen in resealable bags for up to 1 month so that all you have to do when you’re ready to eat is reheat it.
With rotisserie chicken, frozen spinach and grated cheese, this is a great recipe to make the most of those odds and ends that are hanging around the kitchen.
Get the Recipe: Pulled BBQ Chicken Sandwiches.
Toss fusilli with plenty of fresh parsley, spinach, shredded rotisserie chicken and mozzarella and bake it until golden brown. A shower of fresh parsley at the end adds a fresh touch.
Aaron's cheesy rotisserie chicken balls get a big dose of flavor from hot sauce and fresh scallions. Serve with a tangy blue cheese dipping sauce.
Personal pot pies make it easy to use up exactly what you have on hand. The secret ingredient for an extra burst of chicken flavor? A bouillon cube.
Geoffrey's "icebox cleanout" salad is perfect for busy nights when you need to use what's on hand. Mix and match meats, veggies and cheeses depending on what's in the fridge.
Classic coq au vin can take up to two days to prepare, including marinating the chicken overnight. We make a red wine sauce with bacon, mushrooms and pearl onions (the frozen variety, so you can skip the tedious peeling), then slip in rotisserie chicken parts to warm through, and voila!
This dish whips store-bought rotisserie chicken, salsa and beans into a quick enchilada bake that is ready in less than an hour. It's a great use for that leftover half of a chicken, but if you have a whole chicken, you can easily double the recipe to make 8 to 12 servings.
Healthier than traditional tamales, thanks to a noticeable lack of lard, these tasty tamales use shredded rotisserie chicken, green peas and pimiento olives. However, the filling options are limited only by your imagination.
Make this soup when you need something both warming and wholesome. It's full of fresh flavor and hearty whole-grains, like fiber-rich farro.
Store-bought crepes and rotisserie chicken make this elegant dish a breeze. Look for premade crepes in the produce or bakery section of your grocery store.
Crispy pancetta, toasted walnuts and pulled rotisserie chicken are part of Giada's twist on the classic version of this Parmesan-and-egg-based classic. Top the pasta with lemon zest for a bright finish.
This spicy stew is perfect for a chilly day — the jalapeno and chipotles are sure to warm you up, while the yucca, chicken and beans will keep you full.
Grilled tomatillo salsa elevates the rotisserie chicken in this dish. You can warm flour tortillas directly on the grill, but Bobby prefers blue corn tortillas, which he runs under water before grilling so they don't burn.
The secret to this shortcut version of the comfort classic is using rotisserie chicken and prepared biscuit dough: With these two products on hand, a three-hour dish becomes fast enough for a weeknight dinner and easy enough (just one pot!) that you can make it almost anywhere--from a camping trip to a vacation rental.
Cumin and cayenne give new life and flavor to store-bought rotisserie chicken. A simple blend of sour cream, avocado and lime juice is the perfect creamy sauce to accompany these crispy flautas.
Low maintenance and packed with flavor, this creamy casserole transforms dorm-friendly ramen noodles into a satisfying casserole for a crowd.
Carrots and radishes add crunch to these open-faced sandwiches. Spread on a homemade spicy mayonnaise made with Asian chile sauce (such as Sriracha).
This fresh salad gets its texture from a variety of vegetables — red potatoes, cucumbers, radishes and bell peppers — plus some tangy flavor thanks to the Greek yogurt-tarragon dressing.
Packed with Moroccan spiced chickpeas, rice tossed in a cilantro vinaigrette, tender eggplant and moist shredded chicken, Melissa's layered meal is the perfect solution when you need a quick dinner.
This shortcut mole comes together in under 30 minutes, saving time without skimping on flavor. With such a super-flavorful and complex sauce, you'll forget that this was made with store-bought meat.
These tostadas are a home run with seasoned black beans, crunchy red cabbage and radishes topped with a cool zesty dressing and served on crispy tortillas — and, of course, shredded rotisserie chicken.
This one-dish meal is packed with flavor, and is as easy as it is healthy. Rotisserie chicken, microwavable brown rice and pre-trimmed beans make this meal a cinch to prepare in less than 30 minutes. The bold spice blend and toasted nuts bring warm Moroccan flavor that'll make this dish memorable.
An alternative to traditional summer rolls, these are filled with rotisserie chicken instead of shrimp. They make a healthy and filling lunch or light dinner.
This casserole is based on the classic chicken noodle soup to satisfy any comfort-food craving. Partially cooking the egg noodles allows them to soak up the flavorful sauce without becoming too soft.
This cold salad is a great way to get ahead and prep a healthy lunch. Combine peanut butter, vinegar, soy sauce, ginger, sesame oil and chile sauce with your reserved pasta water for the perfect Asian-inspired dressing.
Garlic-cumin white bean puree, shredded rotisserie chicken, avocado and lettuce keep Ellie Krieger's burrito verde recipe light and fresh without sacrificing flavor.
Why fuss with making a traditional pot pie? You can finish this easy stove-top version in half the time. Topping the finished filling with golden, buttery pieces of puff pastry is a delicious, fast and pretty finish to this bowl of comfort.
Claire's 5-ingredient dip packs all the delicious flavor of wings into one cheesy, spicy bowl. This is the perfect pick when you need a fun, laid-back dinner. Add veggies and crackers for dipping or spread onto slices of bread.
This delicious, colorful salad is a great way to introduce whole grains to your kids. Plus, it's an easy make-ahead meal that can be kept refrigerated in an airtight container for up to 3 days.
These easy burritos come with a twist — thanks to the addition of simmered butternut squash — a surprising new way to eat a fall favorite.
These cheesy enchiladas are topped with a killer homemade tomatillo sauce, fresh cilantro and, for a twist, tangy feta cheese.
Store-bought gnocchi and chicken mean this dish requires only 5 minutes' prep time. Bring all the ingredients together in a skillet, sprinkle with Parmesan, and let the oven do the work.
Sandra Lee simmers the corncobs in the soup to extract rich corn flavor for the broth, making use of every part of the ear.
With a premade crust and rotisserie chicken, this BBQ pizza comes together in a snap and is full of savory-sweet flavors that are an exciting change from everyday pizza.
This easy soup is full of fresh flavors, thanks to feta, lemon, dill and spinach added to a rich and creamy base.
This quick and easy dinner is a complete meal in one simple dish. It’s loaded with chicken, pasta and veggies — all wrapped up in a creamy, cheesy sauce.
When you need a speedy meal, salad is always a good option. This Waldorf-inspired salad is extra filling, thanks to the addition of shredded rotisserie chicken.
Mix it up on pasta night with this 35-minute dish. The fettuccine is tossed with chicken, sautéed bell peppers, onion, garlic and jalapeno. Lime juice and cilantro round out the Tex-Mex inspired flavor.
Shredded rotisserie chicken practically begs to be doused in sweet-and-smoky barbecue sauce. Pile it high in soft rolls and top with a tangy cucumber-and-onion topping for the perfect sandwich.
Chicken Breast Recipes to Make for Dinner Tonight 26 Photos.
Cooking Channel.

**6.** <https://www.thepioneerwoman.com/food-cooking/meals-menus/g35785500/recipes-using-rotisserie-chicken/>

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30 Best Leftover Rotisserie Chicken Recipes for a Quick Meal.
If you thought chicken recipes were an easy dinner solution, just wait until you try these rotisserie chicken dinners! Whether it's last night's roast or a bird from the supermarket, there are tons of ways to use leftover chicken. Think comforting, easy casseroles , soup recipes , fresh salads, and hearty pasta dishes . Looking for a 30-minute meal that the whole family will love? These recipes using rotisserie chicken are guaranteed to be crowd-pleasers! You'll save yourself time and money when you transform a rotisserie chicken into multiple family meals or even a few easy lunches throughout the week. Now that's a grocery store hack that we can get behind!
When it comes to using leftover rotisserie chicken, you can get as creative as you want. Try flavor-packed dishes like spicy chicken quesadillas and buffalo chicken baked potatoes or stick to the classics like chicken pot pie. It takes what used to be a time-consuming Sunday supper and turns it into a quick weeknight savior! Looking for more family-favorites? Ree Drummond's chicken spaghetti is a "true go-to recipe" or try the chicken pesto pizza for a fun twist on pizza night. You can also add shredded rotisserie chicken to a Cobb salad or Caesar wrap for the perfect desk-side lunch. And for more tips on leftover chicken, check out this guide to defrosting chicken .
Chicken Taquitos.
Whether you're looking for a party appetizer or an after-school snack, these easy taquitos are sure to be a hit. Serve them up with a trio of dips (sour cream, guacamole, and salsa) for dipping.
White Chicken Chili.
This hearty one-pot recipe comes together in just under an hour, but it'll taste like it's been simmering all day long. The trick? Plenty of flavorful spices!
Easy Buffalo Chicken Dip.
No game day is complete without a tasty dip and this one is a real crowd-pleaser. It has all the flavor of buffalo wings, without all the hard work.
Pesto Chicken Salad Croissants.
This recipe uses not one but two grocery store shortcuts: rotisserie chicken and store-bought pesto! It's an easy brunch idea, too.
Chicken Alfredo Stuffed Shells.
Skip the first step of this recipe and go straight to shredding up your leftover chicken to make this baked pasta dish even easier. It's creamy, hearty, and perfectly divine.
Chicken Caprese Salad.
This hearty salad is easily customizable—you can swap the couscous for pasta and use any mixed greens you have on hand. It's perfect for a hearty weekday lunch.
Chicken Spaghetti.
This is one of Ree's all-time favorite make-ahead comfort foods. The kids love it, Ladd loves it, and The Pioneer Woman herself can always rely on it for a weekday dinner.
Buffalo Chicken Baked Potatoes.
Buffalo sauce makes everything better—even a rotisserie chicken! Try these stuffed baked potatoes on game night or just serve them to your favorite hungry teenager.
Classic Pot Pie.
Don’t overcomplicate things: A classic pot pie can be a simple weeknight dinner, too. Just use rotisserie chicken and store-bought pie crust.
Chicken Tortilla Soup.
Skip the steps for cooking the chicken and get right to shredding up a rotisserie one instead. It’s all about the toppings with this soup anyway—load up on anything from avocado to grated cheese.
French Onion Chicken Casserole.
If you're a fan of French onion soup, you'll go crazy for this creamy chicken casserole. There are even slices of baguettes hiding inside.
White Chicken Enchiladas.
Shredded chicken is transformed into a creamy, decadent dinner with these enchiladas. The recipe uses corn tortillas instead of flour for even more flavor.
Mini Cajun Chicken Pot Pies.
For a new twist on the classic pot pie, add a punch of spice with Cajun seasoning. It will elevate your weeknight dinner to new heights.
Chicken Salad.
This recipe calls for boiling a whole fryer chicken but feel free to use a rotisserie chicken instead. It's a quick way to use up leftovers for lunch or dinner.
Easy Skillet Chicken Chilaquiles.
Chilaquiles is a one-pan wonder that usually comes with an egg on top. This version uses shredded chicken for an even easier dinner, but if you're missing the runny egg, you can always add it back.
Pasta with Mushrooms, Chicken, and Sun-Dried Tomatoes.
Use a rotisserie chicken or leftover cooked chicken to make this pasta a weeknight staple. It will taste even better with an extra grating of cheese on top.
Summer Orzo Chicken Salad.
Give rotisserie chicken a fresh, summery spin with this zippy pasta salad. It's packed with fresh dill, lemon, and sweet corn to get you ready for warmer days ahead.
Chicken and Sausage Gumbo.
If you have a little extra time on your hands, homemade gumbo is the way to go. It's hearty, comforting, and packed with flavor.
This dish gets its flavor from both sautéed mushrooms and dried porcini mushrooms. For an easy way to grind up dried mushrooms, use a coffee grinder .
Peanut Chicken with Veggies.
You'll want to use this flavorful peanut sauce on everything! But it's especially tasty with leftover rotisserie chicken and whatever veggies you have on hand.
Quick and Easy Chicken Noodle Soup.
There's nothing like homemade chicken soup, but sometimes using boxed chicken stock and store-bought rotisserie chicken will do the trick—especially on busy weeknights.
Chicken Pesto Pizza.
This easy recipe comes together in a matter of minutes thanks to some time-saving store-bought items: pizza crust, pesto, and rotisserie chicken.
Rotisserie Chicken Cobb Salad.
There's a lot to prepare when it comes to cobb salad—from cooking the bacon to hard boiling the eggs to making the dressing—so using rotisserie chicken is a great way to simplify things.
Pimento Cheese Chicken Quesadillas.
This cheesy, spicy weeknight dinner looks totally irresistible. Luckily, it makes some extra pimento cheese that you can use for spreading on crackers when the craving hits.
Chicken Caesar Wraps.
Everything you love about Caesar salad—garlicky croutons, crisp romaine, tender chicken, and creamy dressing—all in one handy wrap. It’s perfect for lunch or dinner.
Chicken Tikka Masala.
Garam masala spice mix brings new life to rotisserie chicken with this quick and easy tikka masala-inspired dinner. Serve it over rice for a complete meal.
Chicken Divan.
This creamy chicken and broccoli dinner is sure to become a family favorite. The nostalgic casserole dish gets an upgrade with quick and easy rotisserie chicken.
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**7.** <https://www.thespruceeats.com/top-rotisserie-chicken-recipes-335869>

Website.
Although buying a ready-made rotisserie chicken at the store is convenient and makes dinner happen in five minutes, there's no need to do it if you plan ahead and follow one of our wonderful rotisserie chicken recipes. You can make it at home, and end up with a better-flavored chicken, that's healthier, lower in saturated fats, and tastier for sure. You need a rotisserie kit, but a one-time investment will provide many years of tasty meals.
Our recipes have different flavorings, from garlicky to lemony to peppery; use different herbs, dried or fresh; and apply various marinades and rubs to inject flavor into the meat. Versatile and easy, all of these recipes need simple sides to make a wonderful dinner. Use the same oven to roast veggies and potatoes, toss a simple salad with fresh veggies and balsamic dressing, or make a creamy veggie risotto. Use leftover chicken for sandwiches or salads; nothing goes to waste!
Kevin Tao/Flickr/CC By 2.0.
This great rotisserie chicken recipe became hugely popular along the East Coast of the United States and became called "super chicken" or "el pollo rico" (literally "tasty chicken" in Spanish). Although each Peruvian region has a favorite way of seasoning the chicken before roasting it, our recipe is a basic template from which you can add more herbs or flavors (beer, achiote, and mustard are common extras).
Vinegar, lemon, and white wine are juicy marinating liquids, while garlic, paprika, cumin, salt, and pepper thicken the paste. Coat the chicken with the mixture and refrigerate for 2 hours before popping it into the oven. Roast for 90 minutes. Eat it the Peruvian way with roasted potatoes or a less elaborate side of oven French fries .
This chicken has a great garlic and lemon flavor, complemented by a savory rub mixture. Paprika, salt, coriander, cumin, ginger, and pepper make a fantastic rub that imparts a lot of flavor to the meat and gives the outer layers a classic golden rotisserie chicken color. A brush of oil before the oven helps the skin to crisp up.
Cook the chicken for approximately 1 hour and 20 minutes, or until the interior temperature reads 165 F. Serve with yuca chips and a salad with avocado dressing .
Our recipe is for two whole chickens and is a great preparation to switch up the big, old turkey for something new at your holiday dinner parties. Make a rub with butter, olive oil, herbs, spices, and white wine: let the chicken absorb those flavors for 1 hour in the fridge. Brush with a sweet glaze of balsamic, pear jelly, and honey during the last 40 minutes of cooking time (total of 2 hours).
Serve this moist and flavorful chicken after 10 minutes of resting time. Make an easy oven risotto to accompany this Italian-flavor-inspired chicken.
Tandoori chicken takes its name from the clay oven (a tandoor) it's cooked in. Our recipe uses a mild-flavored, Indian-inspired marinade with yogurt. Yogurt is slightly acidic, and that draws out the flavors of the spices and then holds them tightly to the chicken, tenderizing the meat.
Be careful loading this marinated chicken onto the rotisserie spit so as to keep as much of the marinade in place as possible. This will allow the marinade to roast right on the chicken.
Cook for 2 hours until the interior temperature reads 165 F. Let rest 10 minutes before carving. Serve with a mixed vegetable curry and naan .
The sweet Huli Huli marinade gives this dish an authentic Hawaiian flavor. Mix soy, lime juice, honey, sugar, ketchup, tabasco, sesame oil, and seasonings, and use the mixture to brush the chicken before and during the cooking time. The sugars will caramelize the skin while the acidity of the lemon juice, the savory soy sauce, and the heat of the Tabasco will penetrate the meat, giving it a bold and spicy flavor.
Cook for 90 minutes, and let rest for 10 before carving. Serve with a salad with sweet onion dressing and go Pacific with some homemade taro rolls .
The simple combination of lime and cilantro gives this rotisserie chicken a bright and light flavor. First, immerse the chicken in a short marinade with lemon juice and cilantro, then roast 2 hours in the oven. What gives this chicken a south-of-the-border feeling is the strong-flavored taco seasoning acting as a rub.
Ratings.
The Spruce Eats.
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**8.** <https://www.aheadofthyme.com/25-leftover-rotisserie-chicken-recipes/>

More.
When you have leftover rotisserie chicken sitting in your fridge, you can literally whip up dinner in 30 minutes or less (usually less!). It's the perfect ingredient to use on busy weeknights because it's easy, delicious, and nutritious. So if you are wondering "what to make with leftover chicken", then you are in the right place. We are sharing over 25 of our best and most popular leftover rotisserie chicken recipes including soups, pasta, rice, lasagna, salads, pizza, and more!
White Chicken Chili.
White chicken chili is an easy and delicious one pot meal made with shredded chicken , hearty veggies, and a creamy broth that's loaded with flavor.
Creamy White Chicken and Spinach Lasagna.
Creamy white chicken and spinach lasagna with tender shredded chicken is the most comforting creamiest cheesiest white lasagna. Easy to make ahead & freeze.
Lemon Chicken Orzo Soup.
Smooth, hearty and light, one pot lemon chicken orzo soup is pure comfort in a bowl. This family favourite is like chicken noodle soup with a major upgrade. Serve it with some crispy sourdough discard crackers with sesame seeds .
Chicken Enchiladas.
Easy baked chicken enchiladas brings the taste of authentic Mexican food into your kitchen -- saucy, spicy, and savoury. Perfect for a Mexican fiesta on Cinco de Mayo.
Chicken Parmesan Stuffed Peppers.
Chicken parmesan stuffed peppers are delicious, flavorful, healthy, and filling, and combines two all-time favorites. Great for meal prep and freezes well.
Chicken Garden Salad with Ranch Dressing.
Chicken garden salad with ranch dressing is fresh, healthy, hearty, and colorful. It's a filling and wholesome lunch or dinner that is versatile too.
BBQ Chicken Pizza.
ForgForget delivery and make sweet, tangy, and smoky BBQ chicken pizza from the comfort of your own home in under 30 minutes. The easiest weeknight dinner.
Chicken Tortilla Soup.
Hearty chicken tortilla soup is a delicious, wholesome and filling soup that you can make in about 30 minutes, packed with classic Mexican flavours.
Chicken Pot Pie.
Homemade chicken pot pie is loaded with a delicious, creamy, savory filling contained by a crispy, buttery, and flaky pie crust. It stores and freezes well.
Chicken Pad Thai.
No more takeout when you can make flavourful, restaurant-style, authentic chicken Pad Thai at home in just 10 minutes. It's sweet, savoury, sour and nutty.
Tetrazzini with Spinach.
Creamy tetrazzini with spinach is a simple, easy and delicious pasta recipe that is comforting, creamy and cheesy. The recipe used turkey, but you can easily substitute it with leftover chicken or a storebought rotisserie chicken instead.
Chicken Noodle Soup.
Homemade chicken noodle soup is classic, comforting, simple, quick, and easy to make at home. Plus, you can use leftover rotisserie chicken to save time.
Butternut Squash Quesadillas with Chicken and Kale.
Quick and easy butternut squash quesadillas with chicken and kale is the best fall weeknight meal. It's flavourful, so cheesy, and has the perfect crunch.
Chicken and Rice Soup.
Chicken and rice soup is delicious, warm, cozy, and comforting feel-good meal that can warm you up on a chilly day. Easy to make in one pot.
Chicken Penne Pasta.
Chicken penne pasta is a quick and easy dinner that is delicious, rich, creamy, and flavorful. It’s a family favorite that’s ready in under 30 minutes. Easily use shredded chicken instead.
Creamy Turkey Gnocchi Soup.
Creamy turkey gnocchi soup is the ultimate comfort food — creamy, rich, and delicious, made with good carbs, clean protein, and veggies in 25 minutes. Make it with rotisserie chicken instead!
Vietnamese Summer Rolls.
Vietnamese summer rolls with chicken are fresh, light, and healthy. This Asian summer snack takes less than 20 minutes to make and easier than you think.
Chicken Nachos.
Chicken nachos are an easy to make when you’re craving something filling, crunchy, cheesy, and satisfying. Perfect game day appetizer or late-night snack.
Leftover Turkey Stuffed Bell Peppers.
Leftover turkey stuffed peppers are a nutritious, wholesome and healthy dinner that you can throw together easily and quickly. Easily substitute this crowd-pleaser with rotisserie chicken.
Chicken Salad.
Classic chicken salad is a creamy delicious salad that is easy to throw together. It's the perfect side salad for a summer BBQ, potluck, or healthy lunch.
Salsa Verde Green Chicken Enchiladas.
Salsa verde green chicken enchiladas are delicious and flavorful, quick and easy to make, and saucy and spicy. Authentic Mexican food ready in 40 minutes.
Coconut Turkey Curry.
Coconut turkey curry is creamy, rich, and flavorful. This delicious curry is the perfect recipe to make when you have turkey leftovers, ready in 30 minutes! Easily substitute the turkey with rotisserie chicken.
Greek Chicken Salad.
Greek chicken salad is fresh, healthy, and delicious, packed with classic Mediterranean flavors. Perfect as a light lunch or dinner, or for meal prep.
Curry Chicken Fried Rice.
Flavourful curry chicken fried rice with chicken, mushrooms, peas, rice, and curry flavours is so easy to make in less than 10 minutes on busy weeknights. Serve with a fresh Chinese garlic cucumber salad on the side.
Chicken and Couscous with Sun-dried Tomatoes.
Simple, healthy and flavourful chicken and couscous with sun-dried tomatoes is ready in under 30 minutes. The easiest weeknight dinner to make tonight!
Turkey Wild Rice Soup.
Wholesome hearty one pot leftover turkey wild rice soup can be adapted easily for chicken instead of turkey. It's the most comforting way to use any leftover chicken or a store-bought rotisserie chicken.
BBQ Chicken Stuffed Baked Potatoes.
Try this gorgeous combination of BBQ chicken, scallions, cilantro and gruyere for an explosion of flavour in loaded BBQ chicken stuffed baked potatoes.
Turkey Potato Chowder.
Leftover turkey potato chowder is a creamy, savory, and delicious soup that is loaded with holiday leftovers. Quick and easy, ready in under 30 minutes. Easily substitute the turkey for rotisserie chicken.
Baked Pasta with Rotisserie Chicken.
Need a pasta dish with layers of flavour in under 30 minutes? Look no further! Baked pasta with rotisserie chicken, earthy and warm shiitake mushrooms, and nutty asiago cheese is the perfect weeknight (or fancy date night ) meal!
Leftover Turkey Fried Rice.
Leftover turkey fried rice with turkey, fluffy rice, scrambled eggs, vegetables, and classic Asian seasonings is a one skillet meal made in just 10 minutes. Easily substitute the turkey in this recipe with leftover chicken.
Buffalo Turkey Wraps.
Quick easy buffalo turkey wraps with homemade buffalo sauce are flavorful, spicy, and delicious. Substitute with rotisserie chicken for a delicious lunch that.
Creamy Turkey Orzo Soup.
Warm and cozy, creamy turkey orzo soup is wholesome, hearty, filling, and flavourful. Make this delicious one pot meal using a rotisserie chicken instead in just 30 minutes.
How to Use Leftover Rotisserie Chicken.
Top it onto almost any salad recipe to add extra protein and flavor.
Top it onto pizza, like in our Butter Chicken Pizza .
Add it to pasta sauce for an instant upgrade. I love adding it to Fettuccine Alfredo or Baked Mediterranean Pasta .
Please leave a comment and rating below, and let me know what you thought of this round up of these easy leftover rotisserie chicken recipes. Be sure to snap a picture and tag me on Instagram @aheadofthyme or share it on the Pinterest pin so that I can follow along.
HUNGRY FOR MORE? Don't forget to sign up for my email newsletter so that you don't miss any recipes. You can also follow along on Instagram and Pinterest for more recipe updates.
Over 25 best most popular leftover rotisserie chicken recipes for busy weeknights including soups, pasta, rice, lasagna, salads, pizza, and more!
Pick a recipe you want to make.
Gather or go shopping for the ingredients.
Calories: 300.
Keywords: 25 leftover rotisserie chicken recipes, leftover chicken recipes, what to make with leftover chicken, chicken leftovers, leftover chicken dinner ideas.
Hi, we're Sam and Dan! We like to help busy people eat real food that tastes good. Here, you can find hundreds of delicious, quick and easy recipes, using quality and wholesome ingredients. Read more about us.
Hello and welcome! I'm Sam -- the founder of Ahead of Thyme, where we help busy people eat real food that tastes good. Here, you will find hundreds of delicious, quick and easy recipes, using quality and wholesome ingredients. So stay a while, browse around, and make something tasty for dinner tonight.
Dessert.

**9.** <https://www.spendwithpennies.com/easy-rotisserie-chicken-recipe/>

It’s tender, juicy, and full of flavor every time! Enjoy it as a chicken dinner or use it to add to casseroles , sandwiches, salads , or soups!
When chicken is this juicy & delicious even the leftovers won’t seem like leftovers, they can be used in countless ways!
You can make it in the oven or on a rotisserie. Season it however you like, either simply with salt & pepper or with the rotisserie chicken seasoning recipe below.
Shred it on top of a salad, turn it into a chicken sandwich , use it in a chicken noodle soup , or make it into a chicken pot pie . The possibilities are endless!
You can even freeze it for up to three months to always have juicy chicken on hand whenever a recipe calls for it.
Ingredients & Variations.
CHICKEN For this recipe, we use a whole chicken! If your rotisserie is big enough you could try a turkey, or this recipe would taste great with a cornish hen as well!
OLIVE OIL We love the flavor that olive oil leaves on the chicken but you can use any oil you have on hand. Adding oil makes the skin extra crisp.
I make rotisserie chicken on a rotisserie (mine is an electric one) but if you don’t have one, you can make it in the oven as you would make a roast chicken . While it’s not technically a rotisserie chicken if baked in the oven, the flavor is very similar!
Mix the seasonings together and set aside.
Pat the chicken dry and rub with olive oil and rub with the seasoning mixture.
To Oven Roast:.
To make this recipe in a roasting pan:.
Roast for 12 minutes at 450°F, then drop down to 350°F and roast for another 60 to 70 minutes.
To make this recipe in a rotisserie oven , or on a rotisserie attachment for your grill:.
Cook about 18-22 minutes per pound (this will vary based on the type of rotisserie you use) until the chicken reaches 165°F internally.
Turn the heat off and let the chicken continue to “carryover cook” another 15 minutes.
Cut a rotisserie chicken just like you would carve a turkey .
Using a paring knife, cut from the leg/thigh joint that is attached to the body. Separate the leg from the thigh, if desired. The wings can simply be twisted away from the body.
Using a sharp chef knife, cut slices from the center where the breastbone is across each left and right side.
Leftovers.
Rotisserie chicken is already cooked and usually gets used up quickly because of all the different ways it can be served!
Use it for chicken salad sandwiches , wraps, and more! Keep it in the refrigerator in a sealed container or a zippered bag for about a week.
Broccoli Chicken Roll-Ups – easy creamy lasagna rolls.
Combine all seasonings in a small bowl and mix well.
To prepare chicken, dab dry with paper towels.
Rub the outside of the chicken with olive oil and season generously with the spice mixture.
To Roast in the Oven.
Preheat oven to 450°F. Place chicken breast side up in a castiron skillet or in a small dish.
Roast 12 minutes, reduce heat to 350°F and cook an additional 60-70 minutes or until chicken reaches 165°F.
Center the chicken on a rotisserie spit . If using a grill rotisserie, preheat to medium heat, 350°F.
Once the chicken has reached the right temperature, turn off the heat and allow the chicken to rotate for 15 minutes without heat.
Notes.
Chicken can be seasoned with any spice mixture. You can cook more than one chicken at a time, ensure chickens are not touching.
Electric rotisserie machines do not require preheating.
Times will vary based on chicken, method used and type of rotisserie. Most small sized chickens will cook in approximately an hour. For best results, use an instant-read thermometer and cook until chicken reaches 165°F.
Calories: 222 | Carbohydrates: 1g | Protein: 18g | Fat: 16g | Saturated Fat: 4g | Cholesterol: 71mg | Sodium: 67mg | Potassium: 180mg | Fiber: 1g | Sugar: 1g | Vitamin A: 226IU | Vitamin C: 2mg | Calcium: 10mg | Iron: 1mg.
© SpendWithPennies.com. Content and photographs are copyright protected. Sharing of this recipe is both encouraged and appreciated. Copying and/or pasting full recipes to any social media is strictly prohibited. Please view my photo use policy here .
Holly is a wine and cheese lover, recipe creator, shopping enthusiast and self appointed foodie. Her greatest passion is creating in the kitchen and making deliciously comforting recipes for the everyday home cook!
Email \*.
By submitting this comment you agree to share your name, email address, website and IP address with Spend With Pennies. This information will not be used for any purpose other than enabling you to post a comment.\*.
June 19, 2022 at 1:40 pm.
We had your Rotisserie chicken made in our gas cooker. It was so moist and delicious I couldn’t believe how well it came out. Wow. It was just a small 1.2kgs bird.
Then on Friday lunch time we had chicken and mayo sandwiches for lunch then on Friday night I made a big pot of homemade chicken and veggies soup using the leftover chicken carcass and even that come out wonderful. So out of our small 1.2kg chicken my husband and I got 3 meals out of that one [email protected].
June 20, 2022 at 8:52 am.
June 20, 2022 at 8:53 am.
Hi Hilary, I have never tried with brown flour but we do have this easy recipe for blueberry muffins and this delicious blueberry bran muffin recipe you might enjoy!
June 16, 2022 at 3:54 am.
I am going to try and rotisserate a small chicken for the first time ever, in my gas rotisserie oven in my Luxor gas cooker, tonight … Wish me luck!!
June 17, 2022 at 9:18 am.
June 16, 2022 at 3:48 am.
June 17, 2022 at 9:18 am.
November 6, 2021 at 11:38 pm.
Best chicken breast I’ve ever made. I usually overcook chicken breast but haven’t as yet. Simple to make!!!
August 4, 2021 at 7:43 pm.
I don’t have a rotisserie but I use my bundt pan. I put foil over the center post as it has a hole in it.
NOT EVER AGAIN WILL I HAVE A RUBBERY SKINNED ROASTED CHICKEN!
This is my NEW chicken seasoning I will only use from now on.
I bought my husband a brand new outdoor rotisserie grill for Christmas,.
Last weekend we watched our local weather report found it would be a nice hot weekend so I planned to get 2-3 chickens for the rotisserie.
I found the regular 3.5 whole chickens were $3.99 lb it was kind of expensive BUT I lucked out found 2 oven stuffer Perdue manager specials 7.49lb @ .99 cents so I got 2 of them.
Unfortunate our weather rained all weekend so I ended up roasting only 1.
WOW best seasoned roasted chicken EVER was even crunchy crispy skin that I always have a problem achieving crispy skin on roasted chicken.
July 30, 2021 at 7:33 pm.
So happy you enjoyed this recipe, Bonny Lynn, even if it was because the weather was rainy! If you still get the chance we love this easy rotisserie chicken recipe too!
June 29, 2021 at 8:21 am.
When cooking in the oven, do I need to rotate the chicken at all? Totally want to make this!! Have some small whole chickens and been craving a rotisserie chicken :).
June 29, 2021 at 11:15 am.
I don’t normally, but if your oven has hot spots, you may want to rotate it part way through. Enjoy Mary!
June 29, 2021 at 11:15 am.
July 29, 2021 at 2:51 pm.
I did not rotate my pan, however I used my broiler pan with it’s rack (not the broiler top) and found since it was elevated it was away from the juices and sat higher above the pan it made the chicken super moist and the crispest skin I have ever made before.
June 16, 2022 at 4:01 am.
Mary, good question! I am going to use my Rotisserie in my gas cooker for the first time tonight, and I also was wondering about the question you have asked?
June 17, 2022 at 9:17 am.
Hi Hilary, you can rotate this chicken while cooking but this rotisserie chicken recipe might be exactly what you are looking for!
May 10, 2021 at 5:21 pm.
May 6, 2021 at 8:56 pm.
March 28, 2021 at 3:38 pm.
I’m thinking of using the rotisserie in my toaster oven for the first time using this recipe. I’d love to line the dripping pan with potatoes, have you tried that? Do you think the timing would be ok to add the potatoes at the beginning? Im worried either the potatoes would over cook or would it slow the chicken cook time. I’ve enjoyed many of your recipes thank you!
March 28, 2021 at 5:07 pm.
I’ve never tried doing that Kelly, so can’t say how the timing would be affected. I’m sure it’d work, you’ll just want to check that the chicken is fully cooked. Let us now if you do try it Kelly!
February 11, 2021 at 11:29 am.
I used a five pound chicken and just adjusted the amount of spice and time. This is absolutely delicious and I will be using this recipe again. My husband is a diabetic and really has to watch his carb intake. Thank you so much.
February 11, 2021 at 11:50 pm.
Welcome to Spend With Pennies! Here you will find deliciously simple recipes for the every day home cook. Easy to follow, tried, tested and loved! From my home to yours…happy cooking! Read more about me.

**10.** <https://theonlinegrill.com/leftover-rotisserie-chicken-recipes/>

July 1, 2022.
Easy leftover rotisserie chicken recipe ideas for quick weeknight dinners. Delicious meal ideas from shredded chicken tacos to creamy rice casseroles, and green enchiladas to chicken pot pie.
17 Best Leftover Rotisserie Chicken Recipes.
Rotisserie chicken delivers the perfect blend of juicy meat and crispy skin, matched with the incredible flavors of slow-roasted or smoked chicken.
Cooked on a rotating spit over low heat, every inch of the chicken gets the most out of this incredible cooking method. It takes a long time, but smoked rotisserie chicken is well worth the effort. And the good news is that the leftovers are just as good.
These are the best ways to enjoy leftover rotisserie chicken, from quick weeknight dinners to slow-cooked soups. All easy, all delicious. Find your new favorite recipe today.
Pineapple Salsa Tacos.
Tacos are always a great way to use up leftover protein, including rotisserie chicken. You save tons of time on preparing your meal, and your chicken gets a burst of flavor from the Mexican spices and salsa you add to your tacos.
This recipe uses a salsa made of pineapple, lime juice, and serrano peppers to perk up the tacos. Reheat the chicken, and top tortillas with salsa, chicken, and guacamole.
A casserole is one of the quickest, easiest ways to make a meal that will feed a crowd, and it gets even easier when you use pre-cooked, leftover rotisserie chicken. .
Make this chicken and rice casserole with pre-cooked rice, cream of chicken soup, celery, seasoning, and cornflakes. Just mix the ingredients together, top with cornflakes, and bake.
You don’t have to wait until you visit your favorite bar, or until the next big game is on to enjoy this flavorful dip. With rotisserie chicken, putting this appetizer together is quick and easy.
Make this easy buffalo chicken dip with cheese, ranch dressing, and buffalo sauce. Just mix the ingredients together, top with blue cheese crumbles, and grill until the dip begins to bubble.
If you’re looking for a healthy way to use up leftover rotisserie chicken, check out this chicken salad recipe. It’s a healthy yet filling meal that can be a powerful way to refuel at lunch. Besides the chicken, you will need vegetables such as celery and red onion. Make the dressing out of mayonnaise and mustard.
The beauty of this salad is that you can add your own favorite vegetables or dressing to customize it, but for a base recipe, go here .
Are you sick of store-bought nachos and boring tortilla chips covered in plasticky, melted cheese? Then these BBQ chicken nachos are for you. They use up your spare shredded chicken and makes movie night snacks more interesting.
Sitting beneath the pulled chicken is a bed of tortilla chips, BBQ sauce, and shredded cheese. Layer the toppings over the tortillas and flash cook over the grill for a blast of smoke and fire flavors.
If you’re looking for a warm, hearty meal to comfort you after a long, cold day, then this chicken taco soup is for you. Leftover chicken gets folded into a warm, spicy soup for a comforting meal that comes together in minutes.
Besides chicken, you will need onion, black beans, red bell pepper, stewed tomatoes, sweet corn, and taco seasoning. Cook the ingredients in chicken broth, then finish with your favorite taco toppings.
Rotisserie Chicken Alfredo.
Chicken alfredo is a favorite comforting meal from Italian American restaurants. You can easily replicate at home using rotisserie chicken and this recipe.
You will need parmesan, heavy cream, butter, salt, pepper, and nutmeg to make the sauce. Cook the pasta, then finish in the sauce with the shredded chicken. Get the recipe here .
Fried rice is another restaurant classic that you can replicate at home. It’s a great recipe to use up leftovers because you can throw in not just your leftover protein such as rotisserie chicken but also leftover cooked rice.
The only other ingredients you need are eggs, soy sauce, and your choice of frozen vegetables (peas go well with this recipe). Fry the cooked rice and chicken, stir the egg thoroughly and finish with soy sauce. Get the recipe here . .
This is another soup recipe that comes together quickly thanks to the addition of rotisserie chicken. It is also a great recipe to serve up when you are feeling under the weather and need perking up.
The other ingredients that you need are egg noodles, sliced carrots, celery, broth, and seasoning. Sauté the vegetables in butter, then cook the other ingredients in the broth for about 20 minutes. Get the recipe here .
This chili recipe is hearty without feeling too heavy thanks to the use of leftover rotisserie chicken instead of ground meat. Besides the chicken, the other ingredients you need are fairly standard for a chili, such as chilies, spices, and beans. Thicken the sauce with cheese instead of tomato. Get the recipe here .
Stuffed sweet potatoes are a great, flavorful twist on traditional baked potatoes. Using shredded rotisserie chicken adds even more flavor and filling protein to the meal. The other ingredients that you will need are BBQ sauce, shredded red cabbage, and seasoning. Coat the chicken in the sauce, add to a hollowed-out, pre-baked, sweet potato, and bake. Get the recipe here .
Enchiladas are a meal that is packed with flavor, but sometimes requires too much effort to put together. Using rotisserie chicken makes this enchilada recipe great for busy weeknights as well.
The other ingredients are tortillas, salsa verde, green chilies, shredded cheese, and seasonings. Mix the chicken with the chilies and other ingredients, place in each tortilla, and roll into enchiladas. Get the full instructions here .
If you’d rather make a traditional baked potato than the sweet potato recipe mentioned above, check out this recipe. It’s just as simple as your average baked potato recipe, except you top the finished potatoes with shredded rotisserie chicken covered in BBQ sauce. You can add other favorite toppings such as sour cream and shredded cheese if you’d like. Get the recipe here .
Love the flavors of chicken parmesan, but don’t have time to bread, fry, and sauce chicken breasts on a weeknight? This casserole is a great way to get your favorite comfort food flavors with less effort. Just combine chicken, cooked pasta, tomato sauce, cheese, and herbs in a casserole and bake. Get the full recipe here .
Chicken pot pie is a popular comfort food dish. So many people grew up tearing into flaky pie crust, soft vegetables, and juicy chicken. Instead of saving chicken pot pie for special occasions, make it a weeknight treat by using rotisserie chicken.
The other ingredients you will need are premade pie crusts, vegetables, milk, and herbs. Put one crust into a pie plate, fill with cooked filling, and top with the lid. Get the recipe here .
Lasagna is another favorite comfort food that you can make easily thanks to rotisserie chicken. Just layer the chicken with no-boil lasagna noodles, marinara sauce, ricotta cheese, and mozzarella cheese. Bake for about an hour in the oven, then uncover and finish with shredded cheese for a comfort food meal that’s guaranteed to please. Get the recipe here .
There’s no better treat than homemade pizza and topping it with rotisserie chicken covered in BBQ sauce adds a punch of flavor. You can make your own dough or use store-bought pizza dough. Finish with a sprinkle of mozzarella cheese. Get the recipe here .
11 Best Leftover Ham Recipes - Ham doesn’t always need to be enjoyed fresh off the smoker. From breakfast hash to BBQ grilled cheese sandwiches, these… ...
11 Best Leftover Chuck Roast Recipes [Easy Beef Ideas] - Easy leftover chuck roast recipes. Delicious beef dish ideas from pot roast sandwiches to breakfast hash, and Italian stews to… ...
11 Best Leftover Steak Recipes [Quesadillas, Pot Pie, Casserole, Pizzas] - Beef steak doesn’t always need to be enjoyed fresh off the grill. From flank quesadillas to skirt sandwiches, these mouth-watering… ...
How to Build a Rotisserie Smoker - Looking for a new backyard DIY barbecue project? Learn how to build your own rotisserie BBQ smoker with our step-by-step… ...
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11 Best Leftover Steak Recipes [Quesadillas, Pot Pie, Casserole, Pizzas].
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**recipe for rotisserie chicken**

**1.** <https://www.culinaryhill.com/rotisserie-style-chicken/>

Leave a Review Jump to Recipe.
Learn how to make rotisserie chicken at home with my super simple spice rub (4 ingredients plus salt & pepper). Or, recreate that same delicious flavor for your next oven-roasted chicken!
I’ve perfected the rotisserie chicken dry rub , which can be made in big batches to use when you need it. Just add a chicken and oil, and you’re good to go!
Chicken: 4 to 5 pounds of chicken pieces such as breast, thighs, or quarters may be substituted for the whole chicken. Reduce total baking time to 30 to 45 minutes.
I own the Cuisinart TOB-200 Rotisserie Convection Toaster Oven (Culinary Hill may earn money if you buy through this link). Cooking times for other rotisseries may vary.
Truss and skewer the chicken (giblets removed). Coat generously with the dry rub. Insert the rotisserie skewers into the rotisserie.
Cook according to rotisserie manufacturer’s instructions (for my Cuisinart rotisserie, it’s one hour on the “Rotisserie” setting). Let it rest about 10 minutes before carving.
Oven instructions.
If you make it in the oven, it’s a roasted chicken. But if you use the same spice rub, it tastes just like a rotisserie chicken.
Truss the chicken (giblets removed), then coat with olive oil. Coat generously with the dry rub. Place in a roasting pan, baking dish, or cast iron skillet.
Bake at 425 degrees for 70-80 minutes, until the chicken reaches an internal temperature of 165 degrees. Baste the chicken every 15-20 minutes with juices from the bottom of the pan (or olive oil). After baking the chicken, you can devour it immediately or place it in a crock pot for a few hours to keep it warm for later.
Trussing the chicken : This falls under “optional yet recommended.” Trussing your chicken ensures an evenly-cooked, juicier bird, but you don’t have to if you don’t want.
Basting: If you go the oven route, it’s critical that you baste the chicken every 15 minutes or so. It’s a high-temp oven for crispness, but that means you can scorch the skin if you don’t keep it moist.
Make ahead: After rubbing on the spice blend, the chicken can be refrigerated for up to 24 hours before baking. .
Slow cooker: The skin won’t get crispy, but the chicken will still be tender and delicious. Transfer your spice-rubbed chicken to a slow cooker. Cover and cook on HIGH for 3 to 4 hours or LOW for 6 to 8 hours.
Leftovers: Cool leftovers quickly and store covered in the refrigerator. Use within 3 to 4 days.
Making 2 chickens: The baking time is the same if you want to roast 2 chickens instead of 1. Make extra for a friend in need or for your favorite recipes.
Learn how to make rotisserie chicken at home with my super simple spice rub (4 ingredients plus salt & pepper). Or, recreate that same delicious flavor for your next oven-roasted chicken! .
To prepare the chicken:.
In a small bowl, whisk together the paprika, thyme, garlic powder, onion powder, and salt and pepper to taste (I like 1 teaspoon salt and ½ teaspoon pepper). Remove giblets and truss the chicken (this is recommended for even cooking, see note 2).
To make the chicken in a rotisserie:.
Skewer the trussed chicken. Rub the spice mixture all over the outside of the chicken (no olive oil necessary).
Insert the rotisserie skewers into the rotisserie. Cook according to rotisserie manufacturer's instructions (for my Cuisinart rotisserie, it's one hour on the "Rotisserie" setting). Remove from rotisserie and let rest 10 minutes before carving.
To make the chicken in the oven:.
Move an oven rack to the lowest position and preheat oven to 425 degrees. Place the trussed chicken in a roasting pan, baking dish, or cast iron skillet. Brush the outside of chicken with olive oil. Rub the spice mixture all over the outside of the chicken.
Bake uncovered until the internal temperature reaches 165 degrees, about 70 to 80 minutes. Baste the chicken periodically (every 15-20 minutes, see note 3) with accumulated juices or olive oil. Remove from oven and let rest 10 minutes before carving.
To keep the rotisserie chicken warm:.
Notes.
Chicken: 4 to 5 pounds of chicken pieces such as breast, thighs, or quarters may be substituted for the whole chicken. Reduce total baking time to 30 to 45 minutes.
Trussing the chicken : This falls under “optional yet recommended.” Trussing your chicken ensures an evenly-cooked, juicier bird, but you don’t have to if you don’t want.
Basting: If you go the oven route, it’s critical that you baste the chicken every 15 minutes or so. It’s a high-temp oven for crispness, but that means you can scorch the skin if you don’t keep it moist.
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Nutrition.
Meggan Hill.
I’m the Executive Chef and head of the Culinary Hill Test Kitchen. Every recipe is developed, tested, and approved just for you.
Cancel reply.
Thank you for your comments! Please allow 1-2 business days for a reply. Our business hours are Monday through Friday, 9:00 am PST to 5:00 pm PST, excluding holidays. Comments are moderated to prevent spam and profanity.
April 18, 2022 at 3:20 AM.
Best rotisserie chicken ever! Easy to make, great flavor, and crispy skin. The chicken literally fell off the bones. This will be a definite part of my regular menu rotation.
March 27, 2022 at 4:35 PM.
Curious about rotisserie on a grill. There is no ‘rotisserie’ setting like your cusinart. What about temperature if you don’t have one of those fancy machines?
March 29, 2022 at 5:59 PM.
Hi Joe, I haven’t tested this using a grill, just oven and slow cooker in addition to the rotisserie. Sorry about that! – Meggan.
November 16, 2021 at 5:54 PM.
This was the best-tasting chicken I have ever roasted! Very easy and terrific flavor–savory, but not overwhelming. I sprayed the chicken with oil to cut down on the fat, spread it with the rub, and put it in the refrigerator uncovered for a few hours before roasting in a cast iron skillet. I don’t have a baster, so just used a brush to spread pan drippings on the chicken every so often. The skin came out nice and crispy (I’m not supposed to eat it, but just couldn’t resist!) Thank you for this great recipe!
November 17, 2021 at 11:39 AM.
I’m Meggan Hill, the Executive Chef and head of the Culinary Hill Test Kitchen.

**2.** <https://www.delish.com/cooking/g577/recipes-with-rotisserie-chicken/>

Getting dinner on the table ASAP can absolutely be a weeknight reality. With these easy store-bought rotisserie chicken recipes, your prep work is cut in half. With a tender, juicy rotisserie chicken on hand, you can make soups , casseroles , and pasta dishes that taste like they've been cooking all day, but come together in a fraction of the time.
Forgot to pick up a rotisserie chicken, or feel like being a bit of an overachiever? Making a whole roasted chicken may sound intimidating, but it couldn't be any easier. Got a slow cooker or Crock Pot? Try our slow-cooker whole chicken . Add a quick broil at the end to get that crispy skin, and you might never go back to a store-bought bird. And if you have an air fryer , you also get to join in on the fun. Our air-fryer rotisserie chicken recipe might just be the easiest, most foolproof way to achieving a crispy yet juicy chicken .
From there, so many dinner options are possible! Shred some chicken for a healthy dinner salad , like this mandarin orange chicken salad , or add to these shredded chicken Parmesan sliders or BBQ chicken twice-baked potatoes . Our favorite way to use up leftover rotisserie chicken? Tossing it with plenty of Buffalo sauce and making this Buffalo baked ziti , Buffalo chicken pizza , and Buffalo chicken casserole .
Need more chicken dinners ? Check our our favorite chicken casseroles , chicken pasta recipes , and chicken soups . With all that extra time you saved from making dinner, you can spend even more time whipping up one of these amazing desserts .
Forgot to pick up a rotisserie chicken but totally down to make your own? This easy air-fryer recipe takes most of the waiting out of roasting a chicken , with remarkably similar results. We found that even when we cooked our chicken well past 165°, it was still juicy and not at all dry. Air fryer , we love you.
These twice-baked potatoes are loaded with the makings of a full BBQ chicken dinner. If you love these, you're going to love these Mexican-inspired twice-baked sweet potatoes !
This healthy meal couldn't be more simple to make. Toss shredded chicken with a good amount of parsley (this is inspired by our favorite condiment, chimichurri , after all), garlic, olive oil, and vinegar and serve with toasted bread.
Poutine is Canada's national dish for a very good reason. The dish is made up of three components: crispy fries, luscious gravy, and squeaky, salty cheese curds. We American-sized this version topping it with all the creamy fillings you love in a chicken pot pie .
What’s better than a tray of cheesy chicken nachos? Four-cheese chicken nachos ! Don’t worry, though, a couple cans of chopped green chiles cut the richness of all that cheese. (Not that we’re complaining.) We’ll leave the toppings up to you, but we suggest The Works, aka red onion, radishes, avocado , jalapeño, cilantro, and hot sauce.
Skip bringing the traditional pasta salad to the summer potluck. This pasta salad has a creamy peanut dressing and is full of fresh, crunchy veggies with no mayonnaise in sight. It’s just as simple to make and is as delicious hot as it is cold, which means you can easily make it ahead of time.
This copycat recipe pays homage to the purity of the classic Cracker Barrel recipe—there are no peas, carrots, veggies, or the like in the dish. Instead, they often serve their chicken and dumplings with veggie sides. If you're wanting traditional chicken and dumplings , be our guest, or go for this Crock Pot chicken and dumplings recipe .
Got some leftover roasted chicken or rotisserie chicken? This pizza is the PERFECT way to use it! Buffalo sauce is one of our favorite ways to doctor our leftovers, and if you've still got some leftover rotisserie chicken , you've got to try this combo in our Buffalo baked ziti recipe .
Who doesn't love a good chicken salad sandwich? It's one of our absolute favorite things to do with a rotisserie chicken or leftovers from a roast chicken dinner. The only thing required in a chicken salad is mayo and chicken, but otherwise the mix-ins are up to you. We add the crispy celery, tart apple, and herbaceous dill for a bright and slightly tangy bite, but you could add things like bacon, olives, and even kimchi !
This bright, hearty soup is a quick and easy alternative to chicken noodle . Filled with a mix of veggies, chicken, beans, and orzo, this is the perfect soup for weeknights when you’re craving something homey.
Homemade chicken noodle soup is already easy to whip up, but tossing all of your ingredients in a slow cooker makes it even easier. Just add your shredded rotisserie chicken when the rest of the ingredients are cooked through and dinner is served.
Don't have a rotisserie chicken and inspired to make your own at home? Go you! There's no reason to be intimidated by cooking up a whole chicken . It's surprisingly easy to make, and there's nothing better than roast chicken leftovers.
This chicken Alfredo roll-ups recipe takes our two favorite pastas, chicken Alfredo and lasagna , and makes it a dreamy, creamy weeknight dinner masterpiece.
Spaghetti squash turns one of favorite pasta dishes into a gluten-free, low-carb treat! The perfect dinner to keep things fresh. If you love this, you have to try our primavera stuffed chicken next.
If you've dreamt about eating solely spinach and artichoke dip for dinner, here's your (more filling) solution. Try our chicken spinach artichoke lasagna next!
Shredded chicken tacos are the perfect way to spice up your taco Tuesday. This recipe is inspired by chicken tinga , a Mexican guisado (or stew) made of tender shredded chicken that's added to a tomato sauce spiked with chiles, onion, garlic, and spices. Top the tacos with cilantro, creamy avocado , and good squeeze of lime!
A lot of tamale pies come with the cornbread layer on top. But we strongly feel that it should be on the bottom, where it can get crispy and absorb all the flavors of the topping. Instead of making a batter from scratch, we upgraded a box of muffin mix with some sour cream and canned corn, and we highly recommend it.
This recipe was semi-inspired by the Chinese chicken salad at The Cheesecake Factory, where they use wonton strips and crispy rice noodles . Instead, we sub in a block of dried ramen —broken up, the crunchy, wavy noodles act as croutons just as well. Feel free to sub the almonds for cashews or peanuts too!
If you know spinach-artichoke dip is the best way to start a party, you can only guess what layering it in lasagna does: EVERYTHING. This is our go-to weeknight dinner for nights when you want something super-comforting, but also need to sneak in some greens too.
Here at Delish, we can't get enough of Buffalo sauce, just check out this Buffalo mac and cheese or these Buffalo chicken lettuce wraps . This casserole is the perfect thing to make for an easy weeknight dinner, a potluck, or even the Super Bowl. If you like even more kick, feel free to add more Buffalo sauce!
This super savory pasta salad is a hit at BBQs and potlucks , and hearty enough to qualify as a meal. (In fact, it's kind of meal prep gold!) Swapping in a tangy mustard vinaigrette for the usual mayo-based dressing lightens things up a bit, and a healthy serving of shredded rotisserie chicken and crispy bacon make it satisfying enough to be a meal all on its own.
“Decadent” doesn’t usually come to mind when you think of salad , but this one definitely is. With a rich, tangy dressing, tender, shredded rotisserie chicken, crunchy croutons , and a snowfall of freshly grated Parm, this chicken Caesar salad is more voluptuous than virtuous.
This BBQ-inspired twist on nachos comes together in less than 30 minutes and is sure to be a crowd-pleaser. If BBQ sauce isn't your thing, don't worry. We have dozens of other nachos ideas , like these chicken pad Thai nachos !
We love a good chicken casserole , and this one certainly doesn't disappoint. The tortillas hold all the delicious filling together so perfectly and makes this one crowd-pleasing dish. Instead of rolling all of the enchiladas, this casserole untraditionally speeds up the process by layering everything together in the pan, almost like a Mexican lasagna .
We can't get enough of this cheesy rice bake stuffed with all our favorite flavors in a classic broccoli cheddar soup . The brilliance of this dish isn't just the flavor combo—it's the fact that you're making it all in one skillet ... one skillet, people! We're talkin' weeknight dinner GOLD.
We love how burritos can take many forms—from egg-filled breakfast burritos to deep-fried burritos (aka chimichangas) to smothered, "wet burritos," like this recipe. We kept things super simple with shredded rotisserie chicken , rice, beans, and cheese. But let us be clear when we say, You can do whatever you want. We're currently dreaming of filling another burrito with pickled jalapeños and esquites .
All the flavors you love in a chicken pot pie , but without having to deal with a crust? We're so there.
Served on soft, toasted mini potato rolls , these party-sized chicken Parmesan sandwiches are quick, easy, and perfect for a half-dozen friends or one hungry fan.
We are pretty much always in the mood for enchiladas, but sometimes you have exactly zero tortillas on hand. This recipe solves that, by using that cheesy chicken enchilada filling for stuffed shells . Genius.
Chicken soup is amazing, but sometimes we are in the mood for something that has a bit more flavor than your run-of-the-mill canned soup. This recipe packs a flavorful punch; you get some spiciness from the curry powder, a rich creaminess from the coconut milk , and if you top that off with a squeeze of lime, you have a chicken soup that will ambush your taste buds.
Mackenzie Filson Mackenzie Filson is a food writer and contributing digital food producer at Delish.
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**3.** <https://insanelygoodrecipes.com/leftover-rotisserie-chicken-recipes/>

Email.
Having a few solid leftover rotisserie chicken recipes means I can easily throw together a great meal with very little effort.
I like it straight off the bone, or chopped up and mixed into any number of fantastic dishes.
Want to save this recipe? Enter your email below and we'll send the recipe straight to your inbox!
Turn Leftover Rotisserie Chicken Into a Meal.
Whichever way I use chicken leftovers, they make for a lightning-fast mid-week meal. .
There’s just something about how rotisserie chickens get slowly roasted, basting in their juices, which makes them so much better than anything I could re-create at home. .
And since they are always insanely juicy, you can reheat without worrying about the bird drying out!
With 25 leftover chicken recipes to choose from, it won’t be hard to find something everyone will love.
1. Chicken Tamale Casserole.
You may have steered clear of tamales in the past because of the special dough and the need to steam them in corn husks.
They’re delicious, but they’re not super easy to make at home.
The good news is that this recipe has all the flavor with half of the work.
Rather than making a cornmeal dough and assembling individual tamales, you will be making what amounts to a tamale pizza!
Cornbread crust is topped with enchilada sauce, leftover rotisserie chicken, and plenty of cheese.
Serve with some fresh avocado slices and maybe even some Mexican Street Corn .
2. White Chicken Chili.
White chili is such a nice alternative to the darker, beefier version. And now it’s cold and dark; it’s time to have both kinds in your weekly rotation. .
Using rotisserie chicken cuts your cooking time down significantly. All you’ll cook are the veggies and beans. .
Once thickened, you can throw in the chicken and corn for five minutes so that they have time to heat up.
3. Chicken Pot Pie Soup.
Chicken pot pie is so comforting. It’s creamy and full of those amazing flavors that take you right back to grandma’s kitchen.
This lightened-up version uses milk instead of cream and is filled with carrots, celery, potatoes, peas, corn, and chicken. .
Much like chili, once you have the base made, and the sauce is nice and thick, you’ll just need to add the chicken long enough for it to reheat.
And when they came out with those no-boil noodles?! It was like Christmas!
But it’s also nice to change things up, and this twist on the classic is one to try.
The combination of mushroom, spinach, onion, garlic, and a few other spices makes for a wonderfully light layer that is packed with flavor. .
You can have this dish ready to go in under half an hour, and it will last a solid few days in the fridge.
No boring lettuce for me, thank you.
This fantastic salad is loaded with juicy rotisserie chicken, celery, toasted almonds, grapes, and a creamy homemade dressing that is so easy to make.
6. BBQ Chicken Flatbread Pizza.
The classic combination of chicken, BBQ sauce, red onion, and cheese is all you need for a mid-week meal in under 15 minutes. .
Although, if you felt the urge to make your own flatbreads, this recipe comes together in less than an hour.
7. Chicken Pot Pie Noodles.
It might sound crazy, but adding egg noodles to a chicken pot pie mixture makes for one big satisfying bowl of comfort food. .
The sauce and veggies come together using a simple roux of chicken broth, cream, and flour, with the added flavor kick of some ranch dressing mix.
Instead of baking with a biscuit crust, just toss the noodles through and serve in a big bowl with plenty of napkins. .
8. Easy 30-Minute Homemade Chicken Tortilla Soup.
When the weather dips below 40°F, I like to have a batch of soup in the fridge for those extra chilly days.
But making too big of a batch can get boring after too many bowls, which is why I like to make a couple of different kinds that are fast and easy.
Once the onion, jalapenos, and garlic are soft, everything else gets added to the pot to cook through. It takes just 30 minutes!
9. Coconut Curry Chicken.
We’ve all been blown away one too many times, I’m sure!
But this recipe is so straightforward, and chances are, you have most of the ingredients already.
It takes just 10 minutes to have everything in the pot and then needs the occasional stir until it’s thick enough. .
10. Chinese Chicken Salad.
The main reason I love this recipe so much has to be the crunch.
Between the cabbage, carrots, crunchy noodles, and sesame seeds, there’s nothing boring about it.
11. Buffalo Chicken Pimento Cheese Pizza Bagels.
I like to keep bagels in my freezer for those lazy mornings when I can throw them in the toasted and eat on the go. .
But having them for lunch or dinner, smothered in buffalo chicken and melted pimento cheese? I’m definitely making extra!
I like to layer my tray with chips, cheese, and chicken.
Then I do another layer so there are no dried out chips on the bottom. .
To keep things crisp, serve your yummy extras on the side so people can make up their own perfect bite.
13. Green Chicken Enchiladas.
You can usually find this in a container at the store, or you can get creative and try out a fun recipe .
14. Chicken and Strawberry Salad.
It took me a minute to come around the fruit in my salad, but once I did, there was no stopping me! .
The dressing here of sugar, vinegar, oil, and black pepper makes for a slightly sweet and subtly spicy combination that is only enhanced by the juicy strawberries. .
15. Easy Chicken Pot Pie.
Soup is one thing, but there’s nothing like a slice of chicken pot pie in a buttery pastry crust. .
I like to use frozen veggies to speed my prep up. Just be sure to thaw and drain them out, so they don’t make your pie watery. .
16. BBQ Chicken Stuffed Baked Potatoes.
When I’m alone for dinner, I’m not ashamed to say I will choose a simple baked potato over almost anything. .
It’s so easy, super tasty, and I don’t have to do anything but add butter and salt. .
But for those nights I want something more; there’s nothing like a tender, fluffy potato loaded with shredded chicken and BBQ sauce. .
Top it all with some mature cheddar and broil for a couple of minutes for the best baked potato ever. .
17. Rotisserie Chicken Broccoli Rice Casserole.
If you’re looking for something filling, easy to make ahead, and a dish everyone will love, this recipe has you covered. .
The simple combination of chicken, rice, broccoli, cheese, and chicken broth gravy is all you need to make this incredible casserole. .
18. Chicken Stuffed Peppers.
My favorite thing about stuffed peppers has to be the added nutrients. You’ll get a whole other batch of goodness right in the serving!
I’m a little obsessed with these twist peppers, and I think I might try out poblano pepper next time for a real spicy kick!
19. Chicken, Bacon, Peach, and Blue Cheese Flatbreads.
All it takes is some thinly sliced onions and peach scattered over flatbreads with leftover chicken, bacon, and blue cheese. .
This flatbread is a little more involved, but worth every single extra minute.
This pizza is one to share, with caramelized onions, goat cheese, cherries, chicken, and an incredible balsamic glaze.
I like to add a little honey to my caramelized onions, and an extra drizzle over the cooked flatbread would work perfectly with the goat cheese and cherries. .
Whether looking for a quick appetizer, after-school snack, or lunch on-the-go, these are no-bake and everything you need in one bite.
If you’re not looking for too much heat, use chopped tomatoes without the green chilis.
22. BBQ Chicken Sandwiches.
As much as I love pulled pork , I don’t always have the time to slow cook it for hours on end. .
Shredded chicken has a similar texture, and when covered in your favorite BBQ sauce, you probably won’t even know the difference. .
23. Easy Tuscan Chicken Pasta Bake.
Pasta bakes are the ultimate in make ahead meals that you can have in the fridge for an easy, go-to dinner in minutes.
Between the alfredo sauce and the sundried tomatoes, this fabulous pasta dish is creamy, sweet, and juicy.
24. Rotisserie Chicken Quesadilla Recipe.
Enter the rotisserie chicken quesadilla!
This recipe calls for tomato puree and smoked paprika, but I would probably cheat and use either salsa or BBQ sauce.
25. Quick & Easy Chicken Noodle Soup with Rotisserie Chicken.
I don’t know if it the nostalgia or the simplicity that I love the most about the classic soup. .
Using the traditional base from which all great things are made – celery, carrot, and onion – the most work you have to do is deciding between elbow and macaroni pasta.
I would recommend using low-sodium broth if you can find it. But making your own is a great way to make sure it’s the best it can be!
Wondering what to make with leftover rotisserie chicken? From sandwiches to soup to pasta, these easy recipes make for a winner-winner chicken dinner!
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**4.** <https://www.allrecipes.com/recipe/93168/rotisserie-chicken/>

**5.** <https://www.foodnetwork.com/recipes/photos/weeknight-rotisserie-chicken-recipes>

Save Time and Effort.
Individual Chicken Pot Pies.
Italian Chicken Pasta Salad.
Shortcut Chicken Enchiladas.
Layered Picnic-in-a-Jar.
Chicken Noodle Casserole.
Weeknight dinners can be hard. They take a fair amount of planning and prep — and there just aren’t enough hours in the day to make something spectacular. Every. Single. Night. That’s why we could all use a good shortcut from time to time. When you need an easy chicken dinner (because, let’s be honest: the whole family loves chicken ) turn to shredded chicken . You can add it to just about anything you’re cooking up — and it’s available on demand if you start with a rotisserie chicken. Need a few ideas to get you started? We’ve got plenty but highly recommend this hearty grain bowl that perfectly balances crunchiness, creaminess and flavor. You can even make a big batch of quinoa and keep it frozen in resealable bags for up to 1 month so that all you have to do when you’re ready to eat is reheat it.
With rotisserie chicken, frozen spinach and grated cheese, this is a great recipe to make the most of those odds and ends that are hanging around the kitchen.
Get the Recipe: Pulled BBQ Chicken Sandwiches.
Toss fusilli with plenty of fresh parsley, spinach, shredded rotisserie chicken and mozzarella and bake it until golden brown. A shower of fresh parsley at the end adds a fresh touch.
Aaron's cheesy rotisserie chicken balls get a big dose of flavor from hot sauce and fresh scallions. Serve with a tangy blue cheese dipping sauce.
Personal pot pies make it easy to use up exactly what you have on hand. The secret ingredient for an extra burst of chicken flavor? A bouillon cube.
Geoffrey's "icebox cleanout" salad is perfect for busy nights when you need to use what's on hand. Mix and match meats, veggies and cheeses depending on what's in the fridge.
Classic coq au vin can take up to two days to prepare, including marinating the chicken overnight. We make a red wine sauce with bacon, mushrooms and pearl onions (the frozen variety, so you can skip the tedious peeling), then slip in rotisserie chicken parts to warm through, and voila!
This dish whips store-bought rotisserie chicken, salsa and beans into a quick enchilada bake that is ready in less than an hour. It's a great use for that leftover half of a chicken, but if you have a whole chicken, you can easily double the recipe to make 8 to 12 servings.
Healthier than traditional tamales, thanks to a noticeable lack of lard, these tasty tamales use shredded rotisserie chicken, green peas and pimiento olives. However, the filling options are limited only by your imagination.
Make this soup when you need something both warming and wholesome. It's full of fresh flavor and hearty whole-grains, like fiber-rich farro.
Store-bought crepes and rotisserie chicken make this elegant dish a breeze. Look for premade crepes in the produce or bakery section of your grocery store.
Crispy pancetta, toasted walnuts and pulled rotisserie chicken are part of Giada's twist on the classic version of this Parmesan-and-egg-based classic. Top the pasta with lemon zest for a bright finish.
This spicy stew is perfect for a chilly day — the jalapeno and chipotles are sure to warm you up, while the yucca, chicken and beans will keep you full.
Grilled tomatillo salsa elevates the rotisserie chicken in this dish. You can warm flour tortillas directly on the grill, but Bobby prefers blue corn tortillas, which he runs under water before grilling so they don't burn.
The secret to this shortcut version of the comfort classic is using rotisserie chicken and prepared biscuit dough: With these two products on hand, a three-hour dish becomes fast enough for a weeknight dinner and easy enough (just one pot!) that you can make it almost anywhere--from a camping trip to a vacation rental.
Cumin and cayenne give new life and flavor to store-bought rotisserie chicken. A simple blend of sour cream, avocado and lime juice is the perfect creamy sauce to accompany these crispy flautas.
Low maintenance and packed with flavor, this creamy casserole transforms dorm-friendly ramen noodles into a satisfying casserole for a crowd.
Carrots and radishes add crunch to these open-faced sandwiches. Spread on a homemade spicy mayonnaise made with Asian chile sauce (such as Sriracha).
This fresh salad gets its texture from a variety of vegetables — red potatoes, cucumbers, radishes and bell peppers — plus some tangy flavor thanks to the Greek yogurt-tarragon dressing.
Packed with Moroccan spiced chickpeas, rice tossed in a cilantro vinaigrette, tender eggplant and moist shredded chicken, Melissa's layered meal is the perfect solution when you need a quick dinner.
This shortcut mole comes together in under 30 minutes, saving time without skimping on flavor. With such a super-flavorful and complex sauce, you'll forget that this was made with store-bought meat.
These tostadas are a home run with seasoned black beans, crunchy red cabbage and radishes topped with a cool zesty dressing and served on crispy tortillas — and, of course, shredded rotisserie chicken.
This one-dish meal is packed with flavor, and is as easy as it is healthy. Rotisserie chicken, microwavable brown rice and pre-trimmed beans make this meal a cinch to prepare in less than 30 minutes. The bold spice blend and toasted nuts bring warm Moroccan flavor that'll make this dish memorable.
An alternative to traditional summer rolls, these are filled with rotisserie chicken instead of shrimp. They make a healthy and filling lunch or light dinner.
This casserole is based on the classic chicken noodle soup to satisfy any comfort-food craving. Partially cooking the egg noodles allows them to soak up the flavorful sauce without becoming too soft.
This cold salad is a great way to get ahead and prep a healthy lunch. Combine peanut butter, vinegar, soy sauce, ginger, sesame oil and chile sauce with your reserved pasta water for the perfect Asian-inspired dressing.
Garlic-cumin white bean puree, shredded rotisserie chicken, avocado and lettuce keep Ellie Krieger's burrito verde recipe light and fresh without sacrificing flavor.
Why fuss with making a traditional pot pie? You can finish this easy stove-top version in half the time. Topping the finished filling with golden, buttery pieces of puff pastry is a delicious, fast and pretty finish to this bowl of comfort.
Claire's 5-ingredient dip packs all the delicious flavor of wings into one cheesy, spicy bowl. This is the perfect pick when you need a fun, laid-back dinner. Add veggies and crackers for dipping or spread onto slices of bread.
This delicious, colorful salad is a great way to introduce whole grains to your kids. Plus, it's an easy make-ahead meal that can be kept refrigerated in an airtight container for up to 3 days.
These easy burritos come with a twist — thanks to the addition of simmered butternut squash — a surprising new way to eat a fall favorite.
These cheesy enchiladas are topped with a killer homemade tomatillo sauce, fresh cilantro and, for a twist, tangy feta cheese.
Store-bought gnocchi and chicken mean this dish requires only 5 minutes' prep time. Bring all the ingredients together in a skillet, sprinkle with Parmesan, and let the oven do the work.
Sandra Lee simmers the corncobs in the soup to extract rich corn flavor for the broth, making use of every part of the ear.
With a premade crust and rotisserie chicken, this BBQ pizza comes together in a snap and is full of savory-sweet flavors that are an exciting change from everyday pizza.
This easy soup is full of fresh flavors, thanks to feta, lemon, dill and spinach added to a rich and creamy base.
This quick and easy dinner is a complete meal in one simple dish. It’s loaded with chicken, pasta and veggies — all wrapped up in a creamy, cheesy sauce.
When you need a speedy meal, salad is always a good option. This Waldorf-inspired salad is extra filling, thanks to the addition of shredded rotisserie chicken.
Mix it up on pasta night with this 35-minute dish. The fettuccine is tossed with chicken, sautéed bell peppers, onion, garlic and jalapeno. Lime juice and cilantro round out the Tex-Mex inspired flavor.
Shredded rotisserie chicken practically begs to be doused in sweet-and-smoky barbecue sauce. Pile it high in soft rolls and top with a tangy cucumber-and-onion topping for the perfect sandwich.
Chicken Breast Recipes to Make for Dinner Tonight 26 Photos.
Cooking Channel.

**6.** <https://www.thepioneerwoman.com/food-cooking/meals-menus/g35785500/recipes-using-rotisserie-chicken/>

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30 Best Leftover Rotisserie Chicken Recipes for a Quick Meal.
If you thought chicken recipes were an easy dinner solution, just wait until you try these rotisserie chicken dinners! Whether it's last night's roast or a bird from the supermarket, there are tons of ways to use leftover chicken. Think comforting, easy casseroles , soup recipes , fresh salads, and hearty pasta dishes . Looking for a 30-minute meal that the whole family will love? These recipes using rotisserie chicken are guaranteed to be crowd-pleasers! You'll save yourself time and money when you transform a rotisserie chicken into multiple family meals or even a few easy lunches throughout the week. Now that's a grocery store hack that we can get behind!
When it comes to using leftover rotisserie chicken, you can get as creative as you want. Try flavor-packed dishes like spicy chicken quesadillas and buffalo chicken baked potatoes or stick to the classics like chicken pot pie. It takes what used to be a time-consuming Sunday supper and turns it into a quick weeknight savior! Looking for more family-favorites? Ree Drummond's chicken spaghetti is a "true go-to recipe" or try the chicken pesto pizza for a fun twist on pizza night. You can also add shredded rotisserie chicken to a Cobb salad or Caesar wrap for the perfect desk-side lunch. And for more tips on leftover chicken, check out this guide to defrosting chicken .
Chicken Taquitos.
Whether you're looking for a party appetizer or an after-school snack, these easy taquitos are sure to be a hit. Serve them up with a trio of dips (sour cream, guacamole, and salsa) for dipping.
White Chicken Chili.
This hearty one-pot recipe comes together in just under an hour, but it'll taste like it's been simmering all day long. The trick? Plenty of flavorful spices!
Easy Buffalo Chicken Dip.
No game day is complete without a tasty dip and this one is a real crowd-pleaser. It has all the flavor of buffalo wings, without all the hard work.
Pesto Chicken Salad Croissants.
This recipe uses not one but two grocery store shortcuts: rotisserie chicken and store-bought pesto! It's an easy brunch idea, too.
Chicken Alfredo Stuffed Shells.
Skip the first step of this recipe and go straight to shredding up your leftover chicken to make this baked pasta dish even easier. It's creamy, hearty, and perfectly divine.
Chicken Caprese Salad.
This hearty salad is easily customizable—you can swap the couscous for pasta and use any mixed greens you have on hand. It's perfect for a hearty weekday lunch.
Chicken Spaghetti.
This is one of Ree's all-time favorite make-ahead comfort foods. The kids love it, Ladd loves it, and The Pioneer Woman herself can always rely on it for a weekday dinner.
Buffalo Chicken Baked Potatoes.
Buffalo sauce makes everything better—even a rotisserie chicken! Try these stuffed baked potatoes on game night or just serve them to your favorite hungry teenager.
Classic Pot Pie.
Don’t overcomplicate things: A classic pot pie can be a simple weeknight dinner, too. Just use rotisserie chicken and store-bought pie crust.
Chicken Tortilla Soup.
Skip the steps for cooking the chicken and get right to shredding up a rotisserie one instead. It’s all about the toppings with this soup anyway—load up on anything from avocado to grated cheese.
French Onion Chicken Casserole.
If you're a fan of French onion soup, you'll go crazy for this creamy chicken casserole. There are even slices of baguettes hiding inside.
White Chicken Enchiladas.
Shredded chicken is transformed into a creamy, decadent dinner with these enchiladas. The recipe uses corn tortillas instead of flour for even more flavor.
Mini Cajun Chicken Pot Pies.
For a new twist on the classic pot pie, add a punch of spice with Cajun seasoning. It will elevate your weeknight dinner to new heights.
Chicken Salad.
This recipe calls for boiling a whole fryer chicken but feel free to use a rotisserie chicken instead. It's a quick way to use up leftovers for lunch or dinner.
Easy Skillet Chicken Chilaquiles.
Chilaquiles is a one-pan wonder that usually comes with an egg on top. This version uses shredded chicken for an even easier dinner, but if you're missing the runny egg, you can always add it back.
Pasta with Mushrooms, Chicken, and Sun-Dried Tomatoes.
Use a rotisserie chicken or leftover cooked chicken to make this pasta a weeknight staple. It will taste even better with an extra grating of cheese on top.
Summer Orzo Chicken Salad.
Give rotisserie chicken a fresh, summery spin with this zippy pasta salad. It's packed with fresh dill, lemon, and sweet corn to get you ready for warmer days ahead.
Chicken and Sausage Gumbo.
If you have a little extra time on your hands, homemade gumbo is the way to go. It's hearty, comforting, and packed with flavor.
This dish gets its flavor from both sautéed mushrooms and dried porcini mushrooms. For an easy way to grind up dried mushrooms, use a coffee grinder .
Peanut Chicken with Veggies.
You'll want to use this flavorful peanut sauce on everything! But it's especially tasty with leftover rotisserie chicken and whatever veggies you have on hand.
Quick and Easy Chicken Noodle Soup.
There's nothing like homemade chicken soup, but sometimes using boxed chicken stock and store-bought rotisserie chicken will do the trick—especially on busy weeknights.
Chicken Pesto Pizza.
This easy recipe comes together in a matter of minutes thanks to some time-saving store-bought items: pizza crust, pesto, and rotisserie chicken.
Rotisserie Chicken Cobb Salad.
There's a lot to prepare when it comes to cobb salad—from cooking the bacon to hard boiling the eggs to making the dressing—so using rotisserie chicken is a great way to simplify things.
Pimento Cheese Chicken Quesadillas.
This cheesy, spicy weeknight dinner looks totally irresistible. Luckily, it makes some extra pimento cheese that you can use for spreading on crackers when the craving hits.
Chicken Caesar Wraps.
Everything you love about Caesar salad—garlicky croutons, crisp romaine, tender chicken, and creamy dressing—all in one handy wrap. It’s perfect for lunch or dinner.
Chicken Tikka Masala.
Garam masala spice mix brings new life to rotisserie chicken with this quick and easy tikka masala-inspired dinner. Serve it over rice for a complete meal.
Chicken Divan.
This creamy chicken and broccoli dinner is sure to become a family favorite. The nostalgic casserole dish gets an upgrade with quick and easy rotisserie chicken.
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**7.** <https://www.aheadofthyme.com/25-leftover-rotisserie-chicken-recipes/>

More.
When you have leftover rotisserie chicken sitting in your fridge, you can literally whip up dinner in 30 minutes or less (usually less!). It's the perfect ingredient to use on busy weeknights because it's easy, delicious, and nutritious. So if you are wondering "what to make with leftover chicken", then you are in the right place. We are sharing over 25 of our best and most popular leftover rotisserie chicken recipes including soups, pasta, rice, lasagna, salads, pizza, and more!
White Chicken Chili.
White chicken chili is an easy and delicious one pot meal made with shredded chicken , hearty veggies, and a creamy broth that's loaded with flavor.
Creamy White Chicken and Spinach Lasagna.
Creamy white chicken and spinach lasagna with tender shredded chicken is the most comforting creamiest cheesiest white lasagna. Easy to make ahead & freeze.
Lemon Chicken Orzo Soup.
Smooth, hearty and light, one pot lemon chicken orzo soup is pure comfort in a bowl. This family favourite is like chicken noodle soup with a major upgrade. Serve it with some crispy sourdough discard crackers with sesame seeds .
Chicken Enchiladas.
Easy baked chicken enchiladas brings the taste of authentic Mexican food into your kitchen -- saucy, spicy, and savoury. Perfect for a Mexican fiesta on Cinco de Mayo.
Chicken Parmesan Stuffed Peppers.
Chicken parmesan stuffed peppers are delicious, flavorful, healthy, and filling, and combines two all-time favorites. Great for meal prep and freezes well.
Chicken Garden Salad with Ranch Dressing.
Chicken garden salad with ranch dressing is fresh, healthy, hearty, and colorful. It's a filling and wholesome lunch or dinner that is versatile too.
BBQ Chicken Pizza.
ForgForget delivery and make sweet, tangy, and smoky BBQ chicken pizza from the comfort of your own home in under 30 minutes. The easiest weeknight dinner.
Chicken Tortilla Soup.
Hearty chicken tortilla soup is a delicious, wholesome and filling soup that you can make in about 30 minutes, packed with classic Mexican flavours.
Chicken Pot Pie.
Homemade chicken pot pie is loaded with a delicious, creamy, savory filling contained by a crispy, buttery, and flaky pie crust. It stores and freezes well.
Chicken Pad Thai.
No more takeout when you can make flavourful, restaurant-style, authentic chicken Pad Thai at home in just 10 minutes. It's sweet, savoury, sour and nutty.
Tetrazzini with Spinach.
Creamy tetrazzini with spinach is a simple, easy and delicious pasta recipe that is comforting, creamy and cheesy. The recipe used turkey, but you can easily substitute it with leftover chicken or a storebought rotisserie chicken instead.
Chicken Noodle Soup.
Homemade chicken noodle soup is classic, comforting, simple, quick, and easy to make at home. Plus, you can use leftover rotisserie chicken to save time.
Butternut Squash Quesadillas with Chicken and Kale.
Quick and easy butternut squash quesadillas with chicken and kale is the best fall weeknight meal. It's flavourful, so cheesy, and has the perfect crunch.
Chicken and Rice Soup.
Chicken and rice soup is delicious, warm, cozy, and comforting feel-good meal that can warm you up on a chilly day. Easy to make in one pot.
Chicken Penne Pasta.
Chicken penne pasta is a quick and easy dinner that is delicious, rich, creamy, and flavorful. It’s a family favorite that’s ready in under 30 minutes. Easily use shredded chicken instead.
Creamy Turkey Gnocchi Soup.
Creamy turkey gnocchi soup is the ultimate comfort food — creamy, rich, and delicious, made with good carbs, clean protein, and veggies in 25 minutes. Make it with rotisserie chicken instead!
Vietnamese Summer Rolls.
Vietnamese summer rolls with chicken are fresh, light, and healthy. This Asian summer snack takes less than 20 minutes to make and easier than you think.
Chicken Nachos.
Chicken nachos are an easy to make when you’re craving something filling, crunchy, cheesy, and satisfying. Perfect game day appetizer or late-night snack.
Leftover Turkey Stuffed Bell Peppers.
Leftover turkey stuffed peppers are a nutritious, wholesome and healthy dinner that you can throw together easily and quickly. Easily substitute this crowd-pleaser with rotisserie chicken.
Chicken Salad.
Classic chicken salad is a creamy delicious salad that is easy to throw together. It's the perfect side salad for a summer BBQ, potluck, or healthy lunch.
Salsa Verde Green Chicken Enchiladas.
Salsa verde green chicken enchiladas are delicious and flavorful, quick and easy to make, and saucy and spicy. Authentic Mexican food ready in 40 minutes.
Coconut Turkey Curry.
Coconut turkey curry is creamy, rich, and flavorful. This delicious curry is the perfect recipe to make when you have turkey leftovers, ready in 30 minutes! Easily substitute the turkey with rotisserie chicken.
Greek Chicken Salad.
Greek chicken salad is fresh, healthy, and delicious, packed with classic Mediterranean flavors. Perfect as a light lunch or dinner, or for meal prep.
Curry Chicken Fried Rice.
Flavourful curry chicken fried rice with chicken, mushrooms, peas, rice, and curry flavours is so easy to make in less than 10 minutes on busy weeknights. Serve with a fresh Chinese garlic cucumber salad on the side.
Chicken and Couscous with Sun-dried Tomatoes.
Simple, healthy and flavourful chicken and couscous with sun-dried tomatoes is ready in under 30 minutes. The easiest weeknight dinner to make tonight!
Turkey Wild Rice Soup.
Wholesome hearty one pot leftover turkey wild rice soup can be adapted easily for chicken instead of turkey. It's the most comforting way to use any leftover chicken or a store-bought rotisserie chicken.
BBQ Chicken Stuffed Baked Potatoes.
Try this gorgeous combination of BBQ chicken, scallions, cilantro and gruyere for an explosion of flavour in loaded BBQ chicken stuffed baked potatoes.
Turkey Potato Chowder.
Leftover turkey potato chowder is a creamy, savory, and delicious soup that is loaded with holiday leftovers. Quick and easy, ready in under 30 minutes. Easily substitute the turkey for rotisserie chicken.
Baked Pasta with Rotisserie Chicken.
Need a pasta dish with layers of flavour in under 30 minutes? Look no further! Baked pasta with rotisserie chicken, earthy and warm shiitake mushrooms, and nutty asiago cheese is the perfect weeknight (or fancy date night ) meal!
Leftover Turkey Fried Rice.
Leftover turkey fried rice with turkey, fluffy rice, scrambled eggs, vegetables, and classic Asian seasonings is a one skillet meal made in just 10 minutes. Easily substitute the turkey in this recipe with leftover chicken.
Buffalo Turkey Wraps.
Quick easy buffalo turkey wraps with homemade buffalo sauce are flavorful, spicy, and delicious. Substitute with rotisserie chicken for a delicious lunch that.
Creamy Turkey Orzo Soup.
Warm and cozy, creamy turkey orzo soup is wholesome, hearty, filling, and flavourful. Make this delicious one pot meal using a rotisserie chicken instead in just 30 minutes.
How to Use Leftover Rotisserie Chicken.
Top it onto almost any salad recipe to add extra protein and flavor.
Top it onto pizza, like in our Butter Chicken Pizza .
Add it to pasta sauce for an instant upgrade. I love adding it to Fettuccine Alfredo or Baked Mediterranean Pasta .
Please leave a comment and rating below, and let me know what you thought of this round up of these easy leftover rotisserie chicken recipes. Be sure to snap a picture and tag me on Instagram @aheadofthyme or share it on the Pinterest pin so that I can follow along.
HUNGRY FOR MORE? Don't forget to sign up for my email newsletter so that you don't miss any recipes. You can also follow along on Instagram and Pinterest for more recipe updates.
Over 25 best most popular leftover rotisserie chicken recipes for busy weeknights including soups, pasta, rice, lasagna, salads, pizza, and more!
Pick a recipe you want to make.
Gather or go shopping for the ingredients.
Calories: 300.
Keywords: 25 leftover rotisserie chicken recipes, leftover chicken recipes, what to make with leftover chicken, chicken leftovers, leftover chicken dinner ideas.
Hi, we're Sam and Dan! We like to help busy people eat real food that tastes good. Here, you can find hundreds of delicious, quick and easy recipes, using quality and wholesome ingredients. Read more about us.
Hello and welcome! I'm Sam -- the founder of Ahead of Thyme, where we help busy people eat real food that tastes good. Here, you will find hundreds of delicious, quick and easy recipes, using quality and wholesome ingredients. So stay a while, browse around, and make something tasty for dinner tonight.
Dessert.

**8.** <https://www.thespruceeats.com/top-rotisserie-chicken-recipes-335869>

Website.
Although buying a ready-made rotisserie chicken at the store is convenient and makes dinner happen in five minutes, there's no need to do it if you plan ahead and follow one of our wonderful rotisserie chicken recipes. You can make it at home, and end up with a better-flavored chicken, that's healthier, lower in saturated fats, and tastier for sure. You need a rotisserie kit, but a one-time investment will provide many years of tasty meals.
Our recipes have different flavorings, from garlicky to lemony to peppery; use different herbs, dried or fresh; and apply various marinades and rubs to inject flavor into the meat. Versatile and easy, all of these recipes need simple sides to make a wonderful dinner. Use the same oven to roast veggies and potatoes, toss a simple salad with fresh veggies and balsamic dressing, or make a creamy veggie risotto. Use leftover chicken for sandwiches or salads; nothing goes to waste!
Kevin Tao/Flickr/CC By 2.0.
This great rotisserie chicken recipe became hugely popular along the East Coast of the United States and became called "super chicken" or "el pollo rico" (literally "tasty chicken" in Spanish). Although each Peruvian region has a favorite way of seasoning the chicken before roasting it, our recipe is a basic template from which you can add more herbs or flavors (beer, achiote, and mustard are common extras).
Vinegar, lemon, and white wine are juicy marinating liquids, while garlic, paprika, cumin, salt, and pepper thicken the paste. Coat the chicken with the mixture and refrigerate for 2 hours before popping it into the oven. Roast for 90 minutes. Eat it the Peruvian way with roasted potatoes or a less elaborate side of oven French fries .
This chicken has a great garlic and lemon flavor, complemented by a savory rub mixture. Paprika, salt, coriander, cumin, ginger, and pepper make a fantastic rub that imparts a lot of flavor to the meat and gives the outer layers a classic golden rotisserie chicken color. A brush of oil before the oven helps the skin to crisp up.
Cook the chicken for approximately 1 hour and 20 minutes, or until the interior temperature reads 165 F. Serve with yuca chips and a salad with avocado dressing .
Our recipe is for two whole chickens and is a great preparation to switch up the big, old turkey for something new at your holiday dinner parties. Make a rub with butter, olive oil, herbs, spices, and white wine: let the chicken absorb those flavors for 1 hour in the fridge. Brush with a sweet glaze of balsamic, pear jelly, and honey during the last 40 minutes of cooking time (total of 2 hours).
Serve this moist and flavorful chicken after 10 minutes of resting time. Make an easy oven risotto to accompany this Italian-flavor-inspired chicken.
Tandoori chicken takes its name from the clay oven (a tandoor) it's cooked in. Our recipe uses a mild-flavored, Indian-inspired marinade with yogurt. Yogurt is slightly acidic, and that draws out the flavors of the spices and then holds them tightly to the chicken, tenderizing the meat.
Be careful loading this marinated chicken onto the rotisserie spit so as to keep as much of the marinade in place as possible. This will allow the marinade to roast right on the chicken.
Cook for 2 hours until the interior temperature reads 165 F. Let rest 10 minutes before carving. Serve with a mixed vegetable curry and naan .
The sweet Huli Huli marinade gives this dish an authentic Hawaiian flavor. Mix soy, lime juice, honey, sugar, ketchup, tabasco, sesame oil, and seasonings, and use the mixture to brush the chicken before and during the cooking time. The sugars will caramelize the skin while the acidity of the lemon juice, the savory soy sauce, and the heat of the Tabasco will penetrate the meat, giving it a bold and spicy flavor.
Cook for 90 minutes, and let rest for 10 before carving. Serve with a salad with sweet onion dressing and go Pacific with some homemade taro rolls .
The simple combination of lime and cilantro gives this rotisserie chicken a bright and light flavor. First, immerse the chicken in a short marinade with lemon juice and cilantro, then roast 2 hours in the oven. What gives this chicken a south-of-the-border feeling is the strong-flavored taco seasoning acting as a rub.
Ratings.
The Spruce Eats.
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**9.** <https://www.spendwithpennies.com/easy-rotisserie-chicken-recipe/>

It’s tender, juicy, and full of flavor every time! Enjoy it as a chicken dinner or use it to add to casseroles , sandwiches, salads , or soups!
When chicken is this juicy & delicious even the leftovers won’t seem like leftovers, they can be used in countless ways!
You can make it in the oven or on a rotisserie. Season it however you like, either simply with salt & pepper or with the rotisserie chicken seasoning recipe below.
Shred it on top of a salad, turn it into a chicken sandwich , use it in a chicken noodle soup , or make it into a chicken pot pie . The possibilities are endless!
You can even freeze it for up to three months to always have juicy chicken on hand whenever a recipe calls for it.
Ingredients & Variations.
CHICKEN For this recipe, we use a whole chicken! If your rotisserie is big enough you could try a turkey, or this recipe would taste great with a cornish hen as well!
OLIVE OIL We love the flavor that olive oil leaves on the chicken but you can use any oil you have on hand. Adding oil makes the skin extra crisp.
I make rotisserie chicken on a rotisserie (mine is an electric one) but if you don’t have one, you can make it in the oven as you would make a roast chicken . While it’s not technically a rotisserie chicken if baked in the oven, the flavor is very similar!
Mix the seasonings together and set aside.
Pat the chicken dry and rub with olive oil and rub with the seasoning mixture.
To Oven Roast:.
To make this recipe in a roasting pan:.
Roast for 12 minutes at 450°F, then drop down to 350°F and roast for another 60 to 70 minutes.
To make this recipe in a rotisserie oven , or on a rotisserie attachment for your grill:.
Cook about 18-22 minutes per pound (this will vary based on the type of rotisserie you use) until the chicken reaches 165°F internally.
Turn the heat off and let the chicken continue to “carryover cook” another 15 minutes.
Cut a rotisserie chicken just like you would carve a turkey .
Using a paring knife, cut from the leg/thigh joint that is attached to the body. Separate the leg from the thigh, if desired. The wings can simply be twisted away from the body.
Using a sharp chef knife, cut slices from the center where the breastbone is across each left and right side.
Leftovers.
Rotisserie chicken is already cooked and usually gets used up quickly because of all the different ways it can be served!
Use it for chicken salad sandwiches , wraps, and more! Keep it in the refrigerator in a sealed container or a zippered bag for about a week.
Broccoli Chicken Roll-Ups – easy creamy lasagna rolls.
Combine all seasonings in a small bowl and mix well.
To prepare chicken, dab dry with paper towels.
Rub the outside of the chicken with olive oil and season generously with the spice mixture.
To Roast in the Oven.
Preheat oven to 450°F. Place chicken breast side up in a castiron skillet or in a small dish.
Roast 12 minutes, reduce heat to 350°F and cook an additional 60-70 minutes or until chicken reaches 165°F.
Center the chicken on a rotisserie spit . If using a grill rotisserie, preheat to medium heat, 350°F.
Once the chicken has reached the right temperature, turn off the heat and allow the chicken to rotate for 15 minutes without heat.
Notes.
Chicken can be seasoned with any spice mixture. You can cook more than one chicken at a time, ensure chickens are not touching.
Electric rotisserie machines do not require preheating.
Times will vary based on chicken, method used and type of rotisserie. Most small sized chickens will cook in approximately an hour. For best results, use an instant-read thermometer and cook until chicken reaches 165°F.
Calories: 222 | Carbohydrates: 1g | Protein: 18g | Fat: 16g | Saturated Fat: 4g | Cholesterol: 71mg | Sodium: 67mg | Potassium: 180mg | Fiber: 1g | Sugar: 1g | Vitamin A: 226IU | Vitamin C: 2mg | Calcium: 10mg | Iron: 1mg.
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Holly is a wine and cheese lover, recipe creator, shopping enthusiast and self appointed foodie. Her greatest passion is creating in the kitchen and making deliciously comforting recipes for the everyday home cook!
Email \*.
By submitting this comment you agree to share your name, email address, website and IP address with Spend With Pennies. This information will not be used for any purpose other than enabling you to post a comment.\*.
June 19, 2022 at 1:40 pm.
We had your Rotisserie chicken made in our gas cooker. It was so moist and delicious I couldn’t believe how well it came out. Wow. It was just a small 1.2kgs bird.
Then on Friday lunch time we had chicken and mayo sandwiches for lunch then on Friday night I made a big pot of homemade chicken and veggies soup using the leftover chicken carcass and even that come out wonderful. So out of our small 1.2kg chicken my husband and I got 3 meals out of that one [email protected].
June 20, 2022 at 8:52 am.
June 20, 2022 at 8:53 am.
Hi Hilary, I have never tried with brown flour but we do have this easy recipe for blueberry muffins and this delicious blueberry bran muffin recipe you might enjoy!
June 16, 2022 at 3:54 am.
I am going to try and rotisserate a small chicken for the first time ever, in my gas rotisserie oven in my Luxor gas cooker, tonight … Wish me luck!!
June 17, 2022 at 9:18 am.
June 16, 2022 at 3:48 am.
June 17, 2022 at 9:18 am.
November 6, 2021 at 11:38 pm.
Best chicken breast I’ve ever made. I usually overcook chicken breast but haven’t as yet. Simple to make!!!
August 4, 2021 at 7:43 pm.
I don’t have a rotisserie but I use my bundt pan. I put foil over the center post as it has a hole in it.
NOT EVER AGAIN WILL I HAVE A RUBBERY SKINNED ROASTED CHICKEN!
This is my NEW chicken seasoning I will only use from now on.
I bought my husband a brand new outdoor rotisserie grill for Christmas,.
Last weekend we watched our local weather report found it would be a nice hot weekend so I planned to get 2-3 chickens for the rotisserie.
I found the regular 3.5 whole chickens were $3.99 lb it was kind of expensive BUT I lucked out found 2 oven stuffer Perdue manager specials 7.49lb @ .99 cents so I got 2 of them.
Unfortunate our weather rained all weekend so I ended up roasting only 1.
WOW best seasoned roasted chicken EVER was even crunchy crispy skin that I always have a problem achieving crispy skin on roasted chicken.
July 30, 2021 at 7:33 pm.
So happy you enjoyed this recipe, Bonny Lynn, even if it was because the weather was rainy! If you still get the chance we love this easy rotisserie chicken recipe too!
June 29, 2021 at 8:21 am.
When cooking in the oven, do I need to rotate the chicken at all? Totally want to make this!! Have some small whole chickens and been craving a rotisserie chicken :).
June 29, 2021 at 11:15 am.
I don’t normally, but if your oven has hot spots, you may want to rotate it part way through. Enjoy Mary!
June 29, 2021 at 11:15 am.
July 29, 2021 at 2:51 pm.
I did not rotate my pan, however I used my broiler pan with it’s rack (not the broiler top) and found since it was elevated it was away from the juices and sat higher above the pan it made the chicken super moist and the crispest skin I have ever made before.
June 16, 2022 at 4:01 am.
Mary, good question! I am going to use my Rotisserie in my gas cooker for the first time tonight, and I also was wondering about the question you have asked?
June 17, 2022 at 9:17 am.
Hi Hilary, you can rotate this chicken while cooking but this rotisserie chicken recipe might be exactly what you are looking for!
May 10, 2021 at 5:21 pm.
May 6, 2021 at 8:56 pm.
March 28, 2021 at 3:38 pm.
I’m thinking of using the rotisserie in my toaster oven for the first time using this recipe. I’d love to line the dripping pan with potatoes, have you tried that? Do you think the timing would be ok to add the potatoes at the beginning? Im worried either the potatoes would over cook or would it slow the chicken cook time. I’ve enjoyed many of your recipes thank you!
March 28, 2021 at 5:07 pm.
I’ve never tried doing that Kelly, so can’t say how the timing would be affected. I’m sure it’d work, you’ll just want to check that the chicken is fully cooked. Let us now if you do try it Kelly!
February 11, 2021 at 11:29 am.
I used a five pound chicken and just adjusted the amount of spice and time. This is absolutely delicious and I will be using this recipe again. My husband is a diabetic and really has to watch his carb intake. Thank you so much.
February 11, 2021 at 11:50 pm.
Welcome to Spend With Pennies! Here you will find deliciously simple recipes for the every day home cook. Easy to follow, tried, tested and loved! From my home to yours…happy cooking! Read more about me.

**10.** <https://www.southernliving.com/food/whats-for-supper/quick-and-easy-rotisserie-chicken-recipes>

The Best New Haircuts to Try in 2022.
50 Thoughtful Messages for a Meaningful Thank You Note.
Not sure what to write in a thank you card? Here's how to show your gratitude with a handwritten note. Read More.
4 Easy Ways to Tell if an Egg Has Gone Bad.
70 Cute and Funny Nicknames For Your Best Friends.
The Coziest Winter Nail Colors for January 2022.
The beginning of a new year often has us all feeling like starting off fresh by taking on better habits, getting rid of old ones, and—most commonly—changing up our look. While others are hitting the squats and going into the salon for a pixie cut, why not start slow and steady with a cozy winter manicure in a color that feels new to you? It takes only a little courage to step outside your usual OPI Lincoln Park After Dark or Essie Bordeaux, which is all you need to kick 2022 off on a fanciful foot. From new wintry takes on classic dark nail colors to unique pops of color that'll have you feeling the opposite of boring, these are the best nail colors to try this January and tick off all the way into spring. .
See All Home.
16 Kitchen Design Trends Southern Designers Predict Will Be Everywhere in 2022.
16 Kitchen Design Trends Southern Designers Predict Will Be Everywhere in 2022.
There's no denying how the pandemic fundamentally changed the world—including how we live (and work) inside our homes. An overall trend toward celebrating the history and originality of our homes is displacing ultramodern aesthetics and sharp lines as we all look to create cozier, colorful, more personalized spaces that better suit our lifestyles. We're turning away from big-box stores and toward vintage items—first, out of necessity due to supply-chain issues, and now, for design reasons—to add charm and character to every room in the house, including the kitchen. Here, interior designers from around the South share their predictions for what's trending in kitchen design for 2022 and beyond.
See All Gardening Ideas.
If You Keep Finding Ladybugs in Your House, Here's What You Need to Know.
Everyone enjoys sharing a nice, home-cooked meal, but sometimes we all need an easy weeknight dinner . We're about to let you in on a little Southern secret: some of our most delicious weeknight meals start with a store-bought chicken. Yes, really. From skillet pasta to rotisserie chicken casserole, these are some of our favorite dinner shortcuts that make use of one secret ingredient: rotisserie chicken.
Revamp mealtime with a time-saving makeover. You'll love one-dish recipes like our Chicken-and-Broccoli Skillet Pasta and Chicken Bog for easy cleanup. If you prefer to spice up dinnertime, our recipes for Chicken Tamale Pie and Easy Buffalo Chicken Dip are mouthwateringly delicious. For a lighter weeknight dinner, Green Chile-Chicken Soup or Tropical Chicken Lettuce Wraps show how filling healthy food can be. So grab a rotisserie chicken on your way home, choose any of these fantastic recipes, and settle in for an easy weeknight dinner. Without further ado, here are our favorite recipes with rotisserie chicken that your whole family will enjoy.
Recipe: Buffalo Ranch Chicken-Broccoli Casserole.
Reviewers share that you can easily swap the microwavable brown rice for whatever you may have on hand, like regular brown rice or quinoa.
Recipe: Green Chile-Chicken Soup.
Not only does this soup come together in just 20 minutes, but it's also a great make-ahead option to keep in the freezer.
Recipe: Buffalo Chicken Enchiladas.
Buttermilk Alfredo Pasta with Chicken and Spinach.
Recipe: Buttermilk Alfredo Chicken Spinach Pasta.
A homemade Alfredo sauce gives this pasta restaurant-worthy taste while rotisserie chicken helps it come together in just 20 minutes.
Recipe: Mini Chicken Pot Pies.
In addition to using a rotisserie chicken from the deli, these two-bite pies also use convenient refrigerated crescent dough for an easy take on the classic dish.
Recipe: Mushroom and Thyme Chicken-Broccoli Casserole.
Recipe: Chicken Salad-Stuffed Tomatoes.
Recipe: Quick King Ranch Chicken Skillet.
Recipe: Crispy Onions and Parmesan Chicken-Broccoli Casserole.
Recipe: Buffalo Chicken Mac and Cheese.
The addition of rotisserie chicken and a handful of other flavorful ingredients turns mac and cheese from a side dish into a delicious dinner.
Recipe: Lightened-Up Chicken-Broccoli Casserole.
Recipe: Creamy Chicken Noodle Soup.
Recipe: Chicken Fajita Casserole.
Recipe: Baked Ziti with Chicken.
The combination of homemade sauce and store-bought chicken come together to create one delicious meal the whole family will love. .
Recipe: Chicken-and-Broccoli Skillet Pasta.
Recipe: Chicken-Bacon Ranch Casserole.
Recipe: Creamy Chicken and Rice Soup.
Recipe: Chicken Tamale Pie.
Recipe: Chicken-Tortilla Casserole.
Recipe: Creamy Chicken Alfredo Casserole.
When you want a warm meal, but are short on time, jarred sauces and store-bought chicken are an easy way to still win dinnertime. .
Recipe: Easy Buffalo Chicken Dip.
True to its name, this easy recipe just requires a little stirring. Then you'll place it in the oven until the edges are golden brown. .
Recipe: Chicken and Herbed Cornmeal Dumplings.
Recipe: Skillet Enchiladas Suizas.
Recipe: Chicken Caesar Salad Sandwiches.
Recipe: Poppy Seed Chicken.
Recipe: Tropical Chicken Lettuce Wraps.
Recipe: Chicken Stir-Fry.
The best part about this delicious meal is that it'll be ready to enjoy in just 10 minutes. Plus, you can customize with your family's favorite veggies. .
Recipe: Chicken Caprese Pasta.
Recipe: Hot Chicken Salad.
Water chestnuts, slivered almonds, and crisp potato chips add plenty of texture and flavor to this warm version of classic chicken salad.
Recipe: Chicken Cobbler Casserole.
Recipe: Easy Chicken and Dumplings.
Recipe: Stovetop Chicken Pie.
Lighten up this down-home meal with low fat cream cheese and reduced-fat cream of mushroom soup, or serve it over brown rice rather than biscuits.
Recipe: Chicken Lasagna.
Recipe: Chicken Tetrazzini with Prosciutto and Peas.
In less than an hour, you can create a dinner that will satisfy the whole family. This standby casserole dish is one part comfort food, one part Italian delicacy, served in one dish. .
Recipe: Rotisserie Chicken Noodle Soup.
This chicken noodle soup recipe comes together in a snap without sacrificing the same slow-cooked flavor you love thanks to rotisserie chicken.
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36 Easy Recipes You Can Make with Rotisserie Chicken.