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

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

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

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

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

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/>

How to Sharpen Your Kitchen Knives at Home.
 Whether you use a handheld sharpener or a sharpening stone, learning to sharpen your dull kitchen knives is a skill you’ll value forever. Read More.
 Our 22 Best Ever Summer Side Dishes.
 Summertime calls for classic potluck recipes, portable foods, and dining al fresco. Want to dig into the best side dishes of the season and discover tantalizing flavors along the way? From pan-fried Southern fare to chilled, garden-fresh Spanish soup, we've compiled incredibly delicious offerings that will fill you up and minimize fuss during the dog days of summer. Find your new favorite summer side dish right here. Read More.
 See All Breakfast and Brunch Recipes.
 We Tried 8 Celebrity Scrambled Egg Methods and Found Some Breakfast Champions.
 We Tried 8 Celebrity Scrambled Egg Methods and Found Some Breakfast Champions.
 Our 15 Best BBQ Chicken Recipes of All Time.
 Here at Allrecipes, we know a thing or two about BBQ chicken. Our community members have submitted hundreds of delicious BBQ chicken recipes for the grill, oven, slow cooker, and more. We've narrowed our huge collection down to 15 top-rated recipes that reviewers say are the best of the best — so you know you're about to cook up something amazing. Make sure to bookmark this round-up of our best BBQ chicken recipes, as you'll want to come back to it again and again. .
 12 Ground Bison Recipes That Go Beyond the Burger.
 Looking for a delicious way to use ground bison meat? You're in luck! We've rounded up our favorite ways to use the ingredient, from burgers and meatballs to chili and stuffed peppers. Whether you're looking for a simple weeknight dinner that comes together quickly and easily or an impressive meal or appetizer for entertaining, you'll find something you love in this collection of our best ground bison recipes. .
 See All Dinner Recipes.
 Our 10 Best Italian Meatball Recipes for All Your Spaghetti Dinner Needs.
 Our 10 Best Italian Meatball Recipes for All Your Spaghetti Dinner Needs.
 If you aren't making your own meatballs for spaghetti, subs, or soup, you're truly missing out. So all that changes today with these 10 outrageously delicious Italian meatball recipes that you won't be able to resist trying. An Italian meatball typically contains ground meat, specifically beef, garlic, eggs, parsley, and sometimes cheese. These recipes will mostly follow that structure, sometimes with an added twist. And even though serving meatballs over spaghetti is an American invention, there's no better way to enjoy these tasty meatballs than doused in marinara over a bed of pasta. Scroll through to find your new favorite meatball recipe.
 15 Fantastic Layer Dips For Summertime Snacking.
 Layered dips are some of the easiest dips you can make. Simply spoon each layer into a bowl and voilà your dip is served. Plus, they look oh-so-stunning in clear dishes with their defined sections. Whether you're looking for an easy potluck appetizer, a tasty summertime snack, or simply a reason to eat some chips and dip, these 15 recipes are perfect for all your summer needs. Scroll through to find our best layer dips.
 18 Strawberry Bread Recipes With Lots of Color and Fruity Flavor.
 Looking for a delicious way to bake with fresh or frozen strawberries? Your search ends here. Strawberries add fruity flavor and vibrant color to these breads and muffins. Whether you're looking for a basic loaf to make with just a few pantry staples, a decadent idea with a cream cheese filling, or an old-fashioned family recipe that'll please everyone at your table, you'll find mouthwatering inspiration in this collection of strawberry bread recipes. .
 Best Chicken Recipes for Summer Dinners.
 Here at Allrecipes HQ, we get to see lots of great data about your top searches, and we wanted to share your favorite chicken recipes from last summer. Not surprisingly, slow-cooker, one-pan dinners, and simple salads were among the top-rated recipes. These chicken dinners are phenomenally popular for good reason. They're all relatively easy to make, they won't heat up your kitchen too much, and are perfect for those lazy summer days.
 15 Light and Fresh Salad Recipes For Your Next Potluck.
 Don't get us wrong, we love those mayo-filled potato and macaroni salads at a potluck as much as the next person. But sometimes you want a lighter option to choose from too. That's where these fresh vegetable-based salads come in. Their refreshing flavors will have everyone going back for more, and they're probably the easiest thing you can offer to bring to the potluck. Scroll through to find your next potluck go-to.
 Our 22 Best Ever Summer Side Dishes.
 Summertime calls for classic potluck recipes, portable foods, and dining al fresco. Want to dig into the best side dishes of the season and discover tantalizing flavors along the way? From pan-fried Southern fare to chilled, garden-fresh Spanish soup, we've compiled incredibly delicious offerings that will fill you up and minimize fuss during the dog days of summer. Find your new favorite summer side dish right here. .
 15 Comfort Foods To Enjoy During Summer.
 Just because it's warm outside doesn't mean you can't crave a nice, hearty comfort meal — seriously, the cooler months can't have all of the fun! We've rounded up our best recipes that are loaded with mouthwatering, satisfying flavors, but are perfect to serve on a hot summer's day. From fried chicken and tacos to tomato pie and summer pasta bakes, these recipes will remind you just how delicious summer can be.
 15 Tasty Snack Ideas for People With Diabetes.
 When you're managing diabetes, snacks play a key role in keeping your blood sugar stable. A pantry stash of pre-packaged, carb-loaded snacks full of added sugar and sodium won't cut it, though. You're much better off noshing on whole foods like fruits, vegetables, nuts, seeds, legumes, and whole grains. The following diabetes-friendly snacks spin nutritious ingredients into delicious, deceptively healthy snacks. Recipes like plantain chips, peanut butter balls, roasted chickpeas, and guacamole compete with processed snacks in flavor, and leave you feeling full. .
 15 Grilled Corn on the Cob Recipes Perfect For Summer Barbecues.
 If you've already got your grill fired up, it just makes sense to throw your corn on the barbecue instead of boiling them. Plus, it adds delicious charred flavor. Once you try it, you won't go back! From basic grilled corn on the cob to Mexican-inspired corn on the cob and bacon-wrapped corn on the cob, these recipes are the perfect side dish for any summer barbecue meal. So grab some ears and get grilling.
 25 Rare Regional McDonald's Items We Wish Were Available Nationwide.
 The consistency of McDonald's menus across the U.S. makes it an always-welcome pit stop. When you're far from home, however, you may come across an unfamiliar food or drink on the beloved chain's menu — or find yourself ordering your own state's specialty before you remember where you are. Read on for regional McDonald's items worth a cross-country road trip, plus retired regional items that deserve a comeback.
 See All Food News and Trends.
 What Does It Mean When They Ring the Bell at Trader Joe's?
 42 Photos.
 This rotisserie chicken recipe is so easy to make with simple seasonings on your grill. Occasional basting with a butter mixture ensures crispy skin and moist meat. Our family loves this! Rotisserie chicken is perfect as the main dish with French fries and coleslaw, or with any number of other sides.
 Skip to Recipe.
 Intimidated by the idea of making a rotisserie chicken at home? We're here to help. Get your grill and rotisserie attachment ready — you'll want to try this recipe ASAP. .
 Rotisserie Chicken Ingredients.
 Credit: Melissa Goff.
 Here's what you'll need to make rotisserie chicken at home: .
 · Whole Chicken: This recipe is meant for a whole 3-pound chicken. If your chicken is larger or smaller, you'll have to adjust the cooking time. .
 · Butter: Butter keeps the chicken moist and juicy, while giving the seasonings something to stick to. .
 How to Rotisserie a Chicken .
 Credit: Coltsdave13.
 You'll find the full, step-by-step recipe below — but here's a brief overview of what you can expect when you make this rotisserie chicken: .
 Season the chicken cavity with salt and place it on a rotisserie (tie the wings and legs if you have twine or string available). Set the grill on high and cook for 10 minutes. Turn the grill down to medium and baste with a mixture of the butter and the seasonings. Close the lid and continue cooking, basting occasionally, until the chicken is cooked through. The internal temperature should reach at least 180 degrees F.
 How Long Is Rotisserie Chicken Good For? .
 How to Cut Rotisserie Chicken.
 Allow the chicken to cool for about 15 minutes before carving. To carve: .
 1. Place the chicken, breast-side up, on a cutting board. .
 2. Pull one of the legs away from the body and slice through the meat until the hip bone is exposed. Then, pull the leg harder until the leg is detached. .
 3. Use your knife to separate the drumstick and thigh. .
 4. Pull the wing tip away from the breast until you can easily cut through the joint. .
 How to Use Rotisserie Chicken.
 slightly less than overhead view of rotisserie chicken stuffing casserole served in a casserole dish with a serving taking out.
 Credit: Dotdash Meredith Food Studios.
 If you go through the trouble of making a rotisserie chicken at home, you'll likely want to enjoy it on its own with a side salad or roasted vegetables. .
 What about the leftovers? Don't let even a bite of that chicken go to waste. Explore some of these mouthwatering collections for delicious inspiration: .
 Reheat rotisserie chicken in the microwave, in the oven, or even in the air fryer. .
 · Microwave: Place the chicken on a plate, cover with a damp paper towel, and microwave until the chicken is heated through. .
 · Oven: Place the chicken in a baking dish, pour in chicken broth (about ¼-inch deep), cover with aluminum foil, and bake at 400 degrees F for 15 to 20 minutes or until heated through. .
 · Air Fryer: Place the chicken in the basket of the air fryer and cook at 350 degrees F for three to four minutes, or until crispy and heated through. .
 "This is only our second time using our grill's rotisserie attachment for the grill," says CHRISTINESAVILLE . "This recipe knocked the much more complex one out of the park! Delicious and easy to make! I wish I had a picture. It was perfect.".
 "This is the best rotisserie chicken I've made, and I'll add, also beats baked," raves Melissa M . "Very juicy, done right, and great flavor. I put liquid smoke, pineapple juice and water in a pan underneath to add more moisture, and basted with butter and basil pesto every 30-45 min.".
 "We just got a new grill along with a rotisserie," says Dishy . "Couldn't wait to try it out and this recipe was perfect. I even did two chickens (Doubled the recipe) at one time and they both turned out great. Very moist and flavorful!".
 Step 2.
 Season chicken cavity with a pinch of salt. Tie legs together with kitchen string; then tie wings to the bird. Secure chicken on a rotisserie attachment.
 Step 3.
 Step 4.
 Meanwhile, quickly mix together butter, 1 tablespoon of salt, paprika, and pepper. Turn the grill down to medium and baste chicken with butter mixture.
 Step 5.
 Close the lid and cook over medium heat, basting occasionally, until chicken is cooked through and the internal temperature reaches 180 degrees F (83 degrees C), 1 to 1 1/2 hours.
 Step 6.
 Check out our Community Guidelines about photos and reviews.
 05/31/2007.
 This was a total disaster. So why did I rate it five stars? Because I take the blame for the problems I had. Although the recipe did not state it, I knew to tie up the drumsticks and wings to keep them from flapping as the rotisserie turned, thus turning to carbon. I also knew that, when basting with a butter or oil based flavoring, you will have flare-up. I thought about putting foil under the chicken, but thought previous postings that said "do not deviate from the recipe" knew something I did not. Maybe it would be crispier. When I went to put the second basting on, there was smoke streaming out from under the lid. The skin was black. A lot of the meat was overcooked. The stuff in the middle was cooked perfectly, but I sent my daughter out to the store to get a pre-cooked one. I will eat the meat I salvaged for lunch tomorrow ;-). So, tie the legs, tie the wings, put down foil, and you will probably love this. I loved the smell of the sauce. Live and learn. I hope you learn from my mistake. Updated: Another option is to turn off the burner under the chicken and cook it with indirect heat. (I have three burners.).
 08/11/2011.
 The chicken came out moist, beautiful, but it wasn't a hit -- way too salty. One of my kids couldn't even eat the leg, because it was so salty. I will definitely cook it again, but with perhaps 1/2 teaspoon of salt.
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 07/07/2007.
 Great recipe! This was my first time using my rotisserie attatchment for my BBQ grill. I was a little nervous but it turned out wonderful. Make sure you use the drip pan or you will be in for a big mess. Also, tie up the legs and wings so they don't flap all over the place. This was a great recipe to start my rotisserie carrer. I will be cooking this again very soon.
 10/31/2007.
 I really enjoyed this recipe! I added some rosemerry and I used olive oil insted of butter. It was wonderful, and so juicey!!!
 07/30/2007.
 This chicken turned out fantastic. We followed the ingredients list exactly and the cooking times were followed exactly. Thanks to the other reviews, made sure we tied the legs/wings with string and used an old 13x9" cake pan as a drip pan. We have always really enjoyed the grocery store rotisserie chickens, but now we will be making our own. Yum! The reviewer who added garlic powder has a great idea, as I am sure that would be tasty!
 04/09/2007.
 This is the BEST!!!!!! If you're looking for a really great rotisserie chicken recipe, believe me, this is the one. By far. I've tried many others from here and other sites, and they can't touch this one. A must try.
 06/18/2008.
 My husband has been after me for years to find a great rotisserie chicken recipe and this is it! I did decrease the amount of salt used the second time I made this chicken and it was delicious! I will definitely be using this recipe for a long time!
 10/30/2007.
 We loved this one. It is so easy and so good. I did it in my Baby George Rotisserie. Quick and easy supper!
 10/11/2007.
 The chicken looked so great that it was shame to carve it. But the taste was great it was worth while carving it. Moist, succulent, and delicious.
 03/27/2010.
 YUMMY! Rivals any store bought/restaurant rotisserie Chicken. Added poultry seasoning, garlic, and seasoning salt to the mix. Also used olive oil instead of butter. Took 1.5 hours at 300 degrees. Tied wings and drumsticks together, and then the drumsticks to the body. Family loved the crispy skin. I had brined the chicken for something else and then decided to grill with the nice weather. Don't know what the 4 hours of brining did, but the end result was fabulous!
 07/24/2010.
 Perfect every time! I stick a whole lemon in the cavity (after poking it a few times to let the juices trickle out) and some fresh rosemary. It keeps the bird moist and also helps to keep it snug on the rotisserie rod.
 05/09/2009.
 Yes, the recipe is fine but the method and instructions have a lot to be desired when cooking out of doors over fire , be it over or with charcoal or on a gas grill..., You Quickly Grill most cuts of beef over direct coals or heat. You Bar B Q most cuts of pork over low and very slow indirect heat (smoke). Brisket and tougher cuts of beef are best cooked low and slow as well. You do something called in-between with chicken and poultry called "ROASTING" Now if you are into eating carbon and having a black cloud emanate from your mouth and encircling your head from each bite, I suggest when "roasting" whole chicken or chicken pieces on the grill you employ the indirect method of cooking [roasting]. Indirect Method is having the fire banked on one or either side of the chicken or meat like Pork Steaks, Ribs, Rib racks and Tri Tip steaks etc. either on a rotisserie such as Prime Rib roast [In a basket not on skewers]or flat on the grill when using charcoal or briquettes. Important! Always have a drip pan under the chicken. This prevents flare ups and grease fires in the Bar B Q pit or Kettle. Always have a sufficient amount of liquid in the drip pan be it beer, apple juice, wine or even plain water. This adds humidity to the inside of the closed BBQ and also prevents grease fires. Concomitantly, it also will stop neighbor complaints those unexpected Code-3 visits from your local engine company of fire fighters. Rule of thumb is... “Never cook, BBQ or roa.
 01/17/2011.
 This rotisserie chicken was delicious! The flavor from the butter baste was very yummy! I had about a 4 lb. chicken and my husband pretty much ate the whole thing! lol That was the first time making a whole chicken, for just the two of us, where we had no leftover meat! I did brine the chicken for a few hours before hand to help it come out nice and juicy. I had to try out my new rotisserie that I received for xmas and even though it was freezing outside the chicken took about an hour and a half to fully cook on the grill. Thanks for the great recipe! I will make again!
 06/19/2010.
 Very good! I found rotisserie tips on another website which helped a lot... put the chicken on top of a lemon (or an onion) to keep the chix from flopping all over, and truss the chix as well. I used the lemon and the juices definitely permeated the chix, and with the butter mixture of this receipe on the chix skin the end result was GREAT! (Also, use a pan full of liquid (water, broth, or a mixture of both) to catch the drippings. Make sure you keep liquid in the pan so it doesn't dry out and burn. That way no flare-ups from the fire or smoke from drippings burning. This chicken turned out AWESOME!).
 04/06/2010.
 This sauce is great and versatile! I have used it with chicken and also with just vegetables baked in an Oven Bag, the sauce is absorbed by the veggies, mouth watering! My daughter is a vegetarian and we have made a meal of the oven roasted vegetables. I keep getting requests for the recipe.
 07/12/2010.
 Quick and easy. This was so juicy. Thanks for sharing. I just got my grill rotisserie attachment and this was the perfect first dish! Definitely put foil or a pan under the chickent to catch the drippings or you will have a big mess.
 12/08/2010.
 Craving BB-Q chicken over the last weekend we tried this recipe. I prepared the whole chicken and my wonderful boyfriend braved the cold to spark up the barbecue and cook it. He put a tin pan on the rack, above the coals and under the chicken and basted the chicken in it's own juices. I wouldn't change a thing! Really exceptional ! Thank you.
 01/13/2011.
 Best rotisserie chicken I've ever made...this is one of our favorite things to eat. I put less paprika than the recipe called for (maybe about 1/2) because I didn't know if my husband likes paprika. I also added a few dashes of garlic salt. I melted all the seasonings together in a pan on the stovetop and rolled the chicken around in it after it cooked for 10 mins. The seasoning was really good....has kind of a salty tangy-ness. We will definitely make this again. UPDATE: I always make this in my toaster oven (it has a rotisserie attachment) and it's perfect. Sometimes I alternate seasonings with the "Roast sticky chicken" recipe by Sue Rogers, on this website, for some variety, and stick a lemon in the middle. Cooking chicken this way is the best!
 12/20/2009.
 This was so awesome - I added potatoes & veggies to the drip pan below along with some chicken broth and sprigs of fresh Rosemary & Thyme - I came out unbelievably flavorful. This recipe is a for sure keeper and great for entertaining.
 07/05/2008.
 did this recipe as follows: 4.75lb chicken @350 deg gas grill for 2.5 hrs. used same spices as original recipe but added 1 tsp. of garlic powder. Used drip pan under chicken with one 12 oz. bottle of beer in it. Chef had only one glug. Beer evaporated after 1/2 hr so added water with a little chicken base. Had to do this twice. Best chicken I ever had. You must try this,you won't be dissapointed.Used both outside burners on 4 burner gas grill using indirect heat method.
 11/19/2010.
 This was my first attempt at using the rotisserie on my brand new Weber. I did tie the legs and wings and used a drip pan under the bird. I also used indirect heat, turning off the center burner. I used kosher salt, which at 1 tablespoon turned out to be a little salty. Next time I will halve the salt, but all in all the taste was unbelievable!! Will definitely try again.
 05/11/2010.
 Wow, I've made this several times now and love it! I've always followed the recipe exactly and it's amazing every time!
 06/15/2009.
 We just bought a rotisserie and needed to break it in before trying a whole pig on the 4th of July. This is a free standing one without a lid. Now we know we need to get or make a lid for this thing because a small chicken took FOREVER to make. Thank God we did Beer Butt chicken on the grill or our neighbors kids would have been starving. Be sure to tie your chicken's wings and legs together with string so they don't hang down. You want those to be secure. Also, to keep it moist stuff the cavity with cut up lemons. With regard to the recipe for basting sauce, it was good. I would double it and add garlic powder and some onion powder. Although, you could add just about any combination of spices that are to your liking. It really doesn't matter. What you have to have is patience and a good meat thermometer.
 09/29/2010.
 Very good. Made it without the butter and used skinned chicken. I let it soak in a salt water brine for ~2hrs before I seasoned and grilled it. With those changes, it was perfect for us.
 12/21/2010.
 Wow! This chicken came out tender, juicy, and delicious! Used a 5 lb chicken and cooked it at 300 in my convection oven on the rotisserie setting and cut the salt down by a touch (about 2/3 T). After 2 hours, it was cooked perfectly. Thank you for sharing!
 11/11/2009.
 Best Rotisserie chicken recipe I've found. Try stuffing bird with a quartered onion and lemon. I've also cooked it in my "Big Easy" oiless turkey fryer.
 06/27/2010.
 ROCKS! If you want a real down home flavor this is it. So good. I was a little more liberal with a pinch of salt on the inside (healthy pinch) and I think it helps a little.
 12/28/2011.
 Excellent and comes out so moist and flavorful. Directions don't say to tie up legs and wings but you really must. I put a pan underneath to catch the fat that melts off which causes 'fire'. This chicken was a 4.20 pounder and was done in 1 1/2 hours. Sure will do this again!
 12/03/2010.
 Chicken was mouthwatering. Spices are just right. Could use half of butter of spices. Had to reserve the remainder for the next rotisserie chicken. Recommend this one.
 08/11/2009.
 This is simply delicious!! I added some garlic and onion powder to the melted butter. The skin got perfectly crispy and the meat was wonderfully moist. I made 2 chickens at once and everyone loved them.
 04/24/2011.
 this is great! I did add some wood chips for smoke and apple juce in the drip pan. turned out excellent!!!!
 08/31/2009.
 This was excellent, but I made several changes: 1/2 olive oil and 1/2 butter, added garlic powder, onion powder, lemon pepper instead of black, used the salt and paprika, stuffed chicken with onion and lemon wedges, and filled the drip pan with white wine and lemon juice. Easy recipe and amazing flavor.
 09/21/2008.
 OHHH MY!!!!!! This was GREAT! This was the first time I have used the rotisserie on the grill. After reading reviews I placed a pan under the chicken with apple juice in it. I cooked it on low temp with 2 of the 3 burners for 2.5 hours. When I took it off the grill, I covered it in foil and towels to keep the heat in and grilled my vegies in foil for 20 mins. It worked great! It allowed the chicken to settle, but yet kept it hot. This chicken was SO moist and tender! I did have to fill the juice in the pan one more time during the whole process. Use a pan you don't care about or a disposable because the cooking will destroy the pan! I also used a seasoned salt in place of the regular salt. We WILL be making this more!
 09/05/2008.
 On a grill You Need to put a foil pan under Chicken and add water to pan about a 1/2" or add (BEER works best 2-12oz cans) your Chicken will fall off the bone!!!!
 07/14/2008.
 Yery good. Made a nice crispness to the skin. But I felt it lacked some flavor. So on the 2nd try I added some Brie cheese under the skin around the breast and then stuffed the cavitey with lemon wedges, thyme, basil, and onion wedges. Added a full burst of flavor this time. But with the Brie cheese in there it made it rather oily on the outside, So you'ld just have to either omit the cheese or the butter baste.
 06/19/2011.
 My wife didn't want to make the baste as directing. She used store-bought poultery seasoning and margerine. I have five burners on my grill. After tying the 5-pound bird with cooking twine and securing it to the spit, I put it over four burners on high for about 10-15 mintues. I turned off the middle two burners and reduced the outer burners to medium. After things settled, the thermometer on the grill top read 350. I basted the bird every twenty minutes, cooking for a TOTAL of one hour (10-15 on high with 4 burners and 45-50 with two burners on medium). The temperature by out meat thermometer was 177.6. Since my wife could not stop sampling the crisp skin, we called it "done" and tented it with aluminum foil for 15 minutes or so. She says she's never buying a store prepared rotisserie chicken again.
 04/26/2011.
 We started making this rotisserie chicken recipe right after Father's Day 2009 when my husband received his new huge grill. This recipe is spot on! We have never felt we needed to change it in any way. We joke that, who knew 'paprika' would be the secret ingredient. It is so delicious we practically make it for every party...birthdays, 4th of July, etc. Our guests always ask how we make it...it is so easy!
 08/11/2011.
 The chicken came out moist, beautiful, but it wasn't a hit -- way too salty. One of my kids couldn't even eat the leg, because it was so salty. I will definitely cook it again, but with perhaps 1/2 teaspoon of salt.
 06/30/2010.
 I don't have a bbq, so I baked this in the oven. It was a huge hit. Way better than the prepared rotisserie chickens we usually get.
 06/08/2008.
 Put 2 birds on the spit. We ate till we could'nt move and then just rolled in the leftovers!! Too simple to be true.
 10/22/2012.
 This turned out moist and the flavor was quite good. No more expensive store bought bird for us. Thanks for sharing.
 08/03/2006.
 We just got a new grill along with a rotisserie. Couldn't wait to try it out and this recipe was perfect. I even did two chickens (Doubled the recipe) at one time and they both turned out great. Very moist and flavorful! Will definitely use again.
 09/23/2006.
 One Word......yummmiiieee!!!!! I have made this twice and both times it came out better than any resturant bought chicken i have ever purchased. My only regret is, I can't make it in the winter as I live in northen Canada and it gets to cold to be outside rotisserieing chicken.
 06/01/2008.
 Loved this chicken (the 2nd time I made it!). The first one was my first rotisserie attempt and although I put a drip pan under it, the fat that dripped caught fire and destroyed the chicken! I did some research then the next time I put 1 inch of water in the drip pan. It diluted any drips and prevented a fire. My 2nd attempt went great and we loved the results. I did use 1/2 the salt but otherwise wouldn't change a thing.
 06/13/2006.
 The results of this recipe were astounding. The chicken turned out tender, juicy and best of all had that golden reddish brown crispy skin that had alluded me until this recipe. I did cut the salt by 25%, but that is a personal preferance. This recipe is a keeper.
 07/08/2010.
 these turned out very well. Didn't have the energy to set up the rotesserie so I cooked them on broiler pans on the grill and it worked out well.
 02/04/2010.
 This was so delicious and so unbelievably easy! i didn't even measure anything out, rubbed butter all over and under the wings, salted, peppered, and sprinkled paprika all over it. I actually cooked it in the oven uncovered. Tasted just like a store bought rotisserie. It was divine! Thanks for sharing this recipe!
 07/30/2011.
 I made this recipe the other night to break in our new rotisserie for our gas grill. I have to say that I've bought rotisserie style chickens from the supermarket and thought they were great, but this recipe puts them to shame!! Our chicken turned our fantastic! It was succulent, moist and perfect. I'm glad that I learned a new chicken cooking technique. Thanks for submitting this wonderful recipe, I'll be using it from now on!
 05/27/2011.
 Really enjoyed this recipe, I did brine my chicken 24 hours with water,garlic and brown sugar then rinsed and cooked as the recipe said. My grill has a infrared rotisserie burner so after the first ten minutes with everything on high I shut the bottom burners off and only cooked with the infrared burner. Total cooking time about 70 minutes. Simple recipes are just the best!
 01/05/2007.
 Excellent!It was so moist and tasty.My kids couldn't get enough of it. Next time I'll use a bigger chicken.Thanks for a great recipe!
 06/27/2011.
 I did this a little different, I used 1 Tsp garlic powder, 1 Tsp salt, 1/2 Tsp Freshly ground black pepper, 1 tablespoon parsley flakes. I tied the chicken and put a pan underneath it and I did not baste it at all. Came out great! Thanks for the technique.
 08/09/2011.
 I make this rotisserie chicken using Western North Carolina Vinegar Barbeque Sauce which has butter in it. You can find the recipe on alrecipes. I do the usual tie the legs and wings and use indirect heat and try to maintain 350 degrees on my weber.
 11/26/2009.
 Oh my goodness; did I ever get rave reviews from my family and guests. No other BBQ chicken for my family now. I did cut back the salt to 2 tsps. and placed it in a tin foil plate in the center of the BBQ with the middle burner off. Used a digital thermometer and my 3.5 lb. chicken only took one hour. Have tried this on bone in chicken breasts adding the rub half way through and using a digital thermometer to 180 degrees. Yummo, so tender & juicy.
 02/18/2010.
 I was skeptical of this recipe when I tried it, but it turned out to be a great basic recipe. I would recommend binding the drumsticks and wings to keep them from overcooking, just as I did. I, also, put the chicken on a timer and basted it every 30 or so minutes while cooking. I cooked the chicken on high (450 degrees) for 10 minutes, and then cooked it at 350 degrees for about an hour and half (the skin had a rich, dark color, the meat had started retracting from the bone, and the internal temp had reached 180 degrees). The great thing about this recipe is how moist the chicken is. I usually make a chicken salad with any leftovers.
 06/26/2011.
 First rotisserie I have ever done. Got the rotisserie kit for birthday to go on my Weber grill. Even after reading that you need to tie the bird up, I didn't realize how much. Well, the recipe turned out great. Substituted olive oil for the butter. Also dusted the bird with Zach's cajun salt just prior to pulling it off the grill. Very tender, good recipe.
 03/05/2008.
 I just have to say how wonderful this chicken turns out. I really had no idea that I was able to produce such a lovely dish! I have been living in Italy for several years, and from time to time I get the urge for some home food, and this was above and beyond what I was craving!!!
 07/13/2012.
 Made this the other night, yummy! I used the rub as a starting point but stuffed the chicken with lemon grass & onion, my drip pan consisded of white wine, garlic and lemon juice for basting. Not much was left for the next day but the toddler was able to enjoy those few left over bites. Thanks for sharing!!
 11/02/2008.
 Sorry not to give 5 stars but everyone found this too salty. I'll try it again with half the salt and maybe olive oil instead of butter.
 12/28/2011.
 This is a great recipe. I have made it a few times already and my picky 3 year old loves it.
 07/30/2008.
 This is a winner! Drip pan and only baste it once is my only change. For a larger chicken (3-1/2 Pound)I cooked it two hours and it fell off the bone. It sure beats the store variety.
 08/03/2009.
 Great recipe, added my own twist to it. To the recipe above I added; 1Tbs ground rosemary 1Tbs Garlic powder 3Tbs Olive oil As well as the added ingredients, I also filled a drip pan with white wine and put it under the rotating chicken. Very moist and delicious chicken.
 07/20/2011.
 This was wonderful, I didn't change a thing. Tasted like the rotisserie chicken you can get at the grocery that my kids rave about, but really fresh...mmmm.
 06/26/2006.
 I wish there was a 4.5 rating....This was pretty good. I really liked the basting mix, but I was thinking maybe to inject the chicken too next time?? Will try it out and report back to you. :).
 10/27/2011.
 really good, but skipped the salt and just went with butter, paprika and pepper in the basting mixture. Doesn't need it.
 07/15/2007.
 This came out fantastic. Only thing I added was some garlic powder to the baste mix, about a couple tsp.
 07/20/2006.
 My family gives the 5 stars. The kids were requesting it again before dinner was done. Chicken was perfectly moist. However, I will definately reduce the amount of salt next time I make it.
 08/09/2008.
 This was excellent. We grilled it on our rotisserie rack on the bbq. It tasted better than the ones you get at a grocery store. This is definately a keeper.
 09/29/2007.
 This recipe is absolutely perfect exactly the way it is written, no changes needed. It comes out looking just like the rotisserie chickens I buy cooked at the grocery store and tastes even more moist! Thank you.
 06/16/2007.
 I did follow this recipe as exactly as written. It was easy and delicious! My dad loved it and he is extremely fussy. This is a keeper and I highly recommend it for company.
 09/05/2012.
 Followed to a T. Worked out great in my countertop Rotisserie. Overall flavor was very nice, it was what I was looking for, for another recipe to use this in. I didn't want anything overly spicy with flavors nor was it just plain. This fit into what I was looking for. I love the butter paprika flavor on the skin. And I can't wait to try this recipe on the grill. TY.
 05/26/2008.
 Really great way to do chicken! I thought it was a tad bit salty as I used salted butter plus the tablespoon - next time I'll only use two teaspoons or unsalted butter and 1 tablespoon of salt.
 10/08/2008.
 Easy and Delicious. Tastes better than take out chicken! My kids love this and ask for it every week!! Also works great for roasting the chicken on a can of beer in the oven.
 10/08/2007.
 My chicken came out AMAZINGLY!!! I basted it three times (at approx. 30min intervals) and BBQ'd it on medium for almost 1.5hrs The skin came out so crunchy and flavorful, the inside of the chicken was very moist...better than any store-bought rotisserie chicken I've ever eaten! My husband couldn't get enough :).
 10/12/2009.
 This was fantastic! Very moist. I just tasted the skin since I pull the skin off. Very tasty! Will make this again.
 07/12/2009.
 amazing! turned out perfect! thanks! i found 350 was best(all 3 burners on low). make sure you tie up the legs/wings. i would recommened adding some liquid in the drip pan BEFORE you start cooking as well. i used some cheap beer :) in addition to the wonderfully simple recipe..... i stuffed the cavity with lemon wedges, garlic and various herbs. i HIGHLY recommend doing this. kept the bird nice and juicy!
 06/19/2009.
 Absolutely loved this recipe. I used a 7lb chicken and took the advise of other reviewers and added 1 tsp of garlic powder and combined olive oil with the melted butter. I made sure I had a drip pan below the chicken and only used the outside burners. I also used wire to tie the bird securely and cooked it about 2 hours. Everything else I followed exactly as the other reviewers said. The skin came out cripy brown and the meat was so juicy it fell apart with a fork. I used a 9" cake pan for the drip pan and started out with about 1/2 of water to prevent any grease fire. During the 2 hours I basted frequently and had to add about 1 pint of water to refill the pan. This will be my recipe for rotisserie chicken for a long time. It is a make again in my house.
 06/04/2008.
 My family loved this recipe! I've told everyone about how yummy this chicken was! It was so simple; I plan on using this recipe often.
 07/04/2009.
 We recently got a new gas grill & rotisserie.This was the first recipe we tried, and it was scrumptious!! The second time, I omitted the salt & added 1/2tsp. garlic powder, 1tsp. onion poweder and 1tsp. lemon pepper. To the melted butter, I added 1/2 cup lemon juice. Wonderful!! We will use this recipe many times this summer.
 09/23/2007.
 Truly outstanding recipe. Looks to simple to be good but that's what's deceiving. If you are cooking a larger chicken you do need to increase the butter by 1-2 TBLS. You can also add 1/8 to 1/4 tsp of garlic powder. This will become a family/guest favorite in an instant.
 calories from fat: 224.3.
 \*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.
 \*\*Nutrient information is not available for all ingredients. Amount is based on available nutrient data.
 (-)Information is not currently available for this nutrient. If you are following a medically restrictive diet, please consult your doctor or registered dietitian before preparing this recipe for personal consumption.
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**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/>

Lindsay D. Mattison Updated: Feb. 05, 2021.
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 LauriPatterson/Getty Images.
 Picking up a rotisserie chicken from the grocery store is one of the easiest ways to put dinner on the table, and the leftovers are the best for quick-and-easy meals . But grocery store rotisserie chicken can be hit-and-miss. Sometimes they’re juicy and moist, and other times they’re dry and…well, just underwhelming in general.
 For a fresher, more flavorful experience, make your own rotisserie chicken at home. You can use the grill with a rotating attachment if you like, or you can use the tools and equipment you already own to make one in the oven or a slow cooker.
 In general, chicken takes about 20 to 30 minutes per pound when it’s cooked between 300 to 350°F. That means a three-pound chicken will finish in an hour to an hour and a half. Timing helps for planning purposes, but we recommend using an instant-read thermometer to ensure the chicken is safe to eat. Look for an internal temperature of 165°F in the thickest part of the breast or 175°F in the thigh.
 The best way to ensure your chicken will cook evenly is to truss it with butcher’s twine . If you’ve never done it before, it’s easier than you’d think. Check out our complete guide to trussing a chicken with step-by-step instructions to get started.
 If you don’t have twine, or it sounds like too much trouble, you can use a shortcut method. This method doesn’t work for the grill, but it works just fine in the oven or slow cooker. Place the chicken breast-side up and tuck the wings under the chicken. Then, make a tiny incision in the loose skin around the cavity. Tuck the legs into each slit, being careful not to tear the skin as you go.
 How to Make Rotisserie Chicken.
 Using the oven is an easy way to replicate a store-bought rotisserie chicken. Simply grab a roasting pan , season the bird and dinner will be ready in about two hours (prep and resting time included). If your pan is large enough, feel free to roast two chickens at once so you’ll end up with leftovers!
 Step 1: Marinate the chicken.
 In a small bowl, whisk together the honey, 1/3 cup of the olive oil, Dijon mustard, lemon juice, 3 tablespoons of the chicken seasoning and garlic. Pour one cup of the marinade into a large bowl or shallow dish and add the chicken, turning it to coat. Refrigerate it for at least three hours, turning it at least once during the marinade time. Cover and refrigerate the remaining marinade for basting.
 Step 2: Roast the chicken.
 Preheat the oven to 450°F. Truss the chicken and place it on the rack of a shallow roasting pan. Roast the chicken for 15 minutes while you prepare the vegetables.
 In a large bowl, combine the potatoes, carrots, rosemary, salt and pepper with the remaining olive oil and chicken seasoning. Add the vegetables to the roasting pan and reduce the oven temperature to 350°F.
 Cook the chicken until an instant-read thermometer inserted in the thickest part of the thigh reads 175°F, about 1-1/2 to 2 hours. Add the lemon slices during the last 15 minutes of roasting and brush the chicken occasionally with the reserved marinade.
 Editor’s Tip: If the chicken isn’t finished cooking but it looks too browned, tent it with a piece of aluminum foil.
 When the chicken reaches the proper temperature, remove it from the oven and let it rest for at least 15 minutes. Discard the rosemary sprigs and carve the chicken .
 A slow cooker won’t create the same crispy-skinned effect as the oven or the grill, but it’s an easy, hands-off way to prepare dinner. Using the slow cooker’s low setting, a whole chicken will be finished in about six to seven hours.
 Step 1: Add the ingredients to the slow cooker.
 In a medium bowl, toss the carrots and onions with the cornstarch. Place them in the bowl of a six-quart slow cooker.
 Meanwhile, in a small bowl, combine the seasoned salt, poultry seasoning, paprika, onion powder, brown sugar, lemon-pepper seasoning and garlic powder. Carefully loosen the skin from the chicken breast and rub about a tablespoon of the spice mixture under the skin. Rub the remaining spice mixture over the chicken and place it on top of the vegetables in the slow cooker.
 Step 2: Cook on low.
 Cover the slow cooker and cook the chicken on the low setting for 6 to 7 hours, until a thermometer inserted in the thickest part of the thigh reads 175°F.
 Remove the chicken and vegetables to a serving platter and let the chicken rest for at least 15 minutes before carving . Skim the fat from the cooking juices and serve the gravy with the chicken. By the way, rotisserie would be amazing in any of these pot pie variations .
 For a truly authentic rotisserie experience, pick up a rotisserie attachment for your grill. The attachment has a motor that spins the bird, cooking it evenly on all sides to create the perfect grilled chicken . Look for an attachment that fits your grill and be sure you have access to an electrical outlet before you make the purchase.
 In a small bowl, combine the garlic salt, oregano, paprika, ground coriander, salt and black pepper. Truss the chicken with butcher’s twine and coat the outside of the chicken with the olive oil. Rub the spice mixture over the chicken and refrigerate, uncovered, for at least three hours (or as long as overnight).
 Editor’s Tip: Letting the chicken sit in the refrigerator allows the skin to dry out, ensuring it will crisp up more effectively.
 Preheat a gas or charcoal grill for medium heat, about 350°F. Place an oven-proof, baking pan on the grill grates to catch the drippings and prevent flare-ups.
 Run the rotisserie’s rod through the chicken’s opening, making sure the bird is centered on the rod. Attach the forks to the breast and tail areas until the chicken is tight and secure.
 Place the rotisserie on the grill and turn on the motor. Let it cook for 1-1/2 to 2 hours, until the skin is golden brown and a thermometer inserted in the thickest part of the thigh reads 175°F. Turn off the rotisserie’s motor to make it easier to check the temperature.
 Editor’s Tip: Before you put the rotisserie on the grill, roll the rod in your hands. It should turn easily without being heavier on one side. If the chicken isn’t balanced, adjust the forks before proceeding.
 When the chicken reaches the proper temperature, remove it from the oven and rest it for at least 15 minutes. Carve the chicken before serving.
 No matter which method you use to make a rotisserie chicken, be sure to use up the extras in our best leftover rotisserie chicken recipes !
 Buffalo Chicken Enchiladas.
 This is not a drill. These buffalo chicken enchiladas—filled with tender rotisserie chicken, lots of cheese and, of course, Buffalo sauce—are a craveworthy, easy and delicious meal. The entire family will ask for them again and again. —Becky Hardin, St. Peters, Missouri Go to Recipe.
 Quick Chicken Lo Mein.
 I can throw this chicken lo mein together on a weeknight when my kids are doing their homework. It uses frozen veggies, which I always have on hand, so I don't need to run to the grocery store for ingredients. —Natasha Kennedy, Orlando, Florida.
 Quick and Easy Chicken Poke Bowl.
 This chicken poke bowl is a great alternative when sushi-grade fish isn't in the budget. I love it because it's quick, easy and inexpensive. While it's not a traditional poke recipe, the chicken still rocks in this bowl. —Emily Cresta, Oxford, Ohio.
 Easy Chicken Pesto Stuffed Peppers.
 On busy weeknights, I don’t want to spend more than 30 minutes preparing dinner, nor do I want to wash a towering pile of dishes. This recipe delivers without having to sacrifice flavor! —Olivia Cruz, Greenville, South Carolina.
 Chunky Chicken Salad with Grapes and Pecans.
 This chicken salad with grapes is ready in a snap when using rotisserie chicken and a few quick chops of pecans, sweet onion and celery. —Julie Sterchi, Jackson, Missouri.
 Chicken with Curry Roasted Squash.
 This chicken butternut squash curry is very flavorful and full of protein, fiber and phytonutrients. The addition of the apricots adds a mild sweetness to the dish. —Sharon Collison, Newark, Delaware.
 Chicken Satay Noodles.
 This recipe is so quick and easy. It was given to me by a friend and it tastes just like chicken satay! —Salina Moore, Woodward, Oklahoma.
 Cranberry-Walnut Chicken Salad Sandwiches.
 I made these simple yet special cranberry walnut chicken salad sandwiches for a birthday party. Tangy cranberries and crunchy celery pep up the chicken. Leftover turkey works well, too. —Shannon Tucker, Land O' Lakes, Florida.
 Creamy Pumpkin Spaghetti with Chicken.
 On a cool night, turn to this creamy pumpkin spaghetti for the ultimate comfort food. It's warm, hearty and on the table in just 25 minutes.
 Chicken Cordon Bleu Puffs.
 I bought a new jumbo muffin tin and wanted to use it. I love the flavors of chicken cordon bleu, but wanted a faster weeknight version, so I pulled this recipe togerther one evening. We loved it so much I had to make it again the next week! —Angela Keller, Newburgh, Indiana.
 Chicken & Spinach Tortellini Soup.
 Shredded rotisserie chicken is complemented by fresh green spinach and cheese tortellini in this quick-to-fix soup. It makes a great starter or a light meal with a salad and crusty bread. —Charlene Chambers, Ormond Beach, Florida.
 Bacon-Chicken Club Pizza.
 A chicken club pizza topped with lettuce, tomatoes and dressing? You’re in for a treat! Vegetables give the cheesy crust a cool crunch. —Debbie Reid, Clearwater, Florida.
 Rotisserie Chicken Panini.
 This ooey-gooey, melty delight is packed with bacon, chicken, cheese and just enough lemon to tickle your taste buds. Other chicken panini recipes don't compare!—Terri McCarty, Oro Grande, California.
 Chicken Salad Caprese.
 Shortcut Oven-Baked Chicken Chimichangas.
 Mimic the crunch of a chimichanga by brushing these with oil and baking them. Our children love to have them when they get home late after school activities. —Johnna Johnson, Scottsdale, Arizona.
 Dill Chicken Soup.
 I could eat soup for every meal of the day, all year long. I particularly like dill and spinach—they add a brightness to this light and healthy soup. —Robin Haas, Jamaica Plain, Massachusetts.
 Creamy Chicken Vol-au-Vent.
 My friends and I have been getting together for "ladies lunches" for years. These vol-au-vents are the perfect no-fuss fancy food; they look complicated, but are actually simple and fun to make. Whenever I think of good friends and good company, I think of these savory pastries. —Shauna Havey, Roy, Utah.
 Barbecue Chicken Sliders.
 Thanks to rotisserie chicken, these cheesy, smoky sliders are a snap to make on a busy day. The special barbecue sauce really takes it up a notch. —Nancy Heishman, Las Vegas, Nevada.
 Light Chicken and Broccoli Bake.
 Cheesy chicken and broccoli bakes are the ultimate comfort food, but I wanted to give the classic casserole a healthier spin. Mine cuts down on fat and calories, but keeps the same cozy flavor. —Jenny Dubinsky, Inwood, West Virginia.
 Chicken Pesto with Pasta.
 Prepared sauce accents this warm chicken pesto pasta. Keep pesto in the freezer for the next time you have leftover chicken. —Taste of Home Test Kitchen.
 Fruity Chicken Salad Pitas.
 I found this handwritten recipe tucked inside an old community cookbook I bought more than 40 years ago. I made a few changes over the years to suit my family’s tastes. —Kristine Chayes, Smithtown, New York.
 Comforting Chicken A La King.
 I've been making this thick and creamy Chicken a la King recipe for over 30 years. It's a wonderful way to create a quick lunch or dinner with leftover chicken. —Ruth Lee, Troy, Ontario.
 Spinach Chicken Frittata.
 When we were growing up, spinach was one of the only vegetables my brothers and I enjoyed. So our mom found all kinds of ways to include it in meals. This dish is one of my favorites. —Paula Tuduri, Bozeman, Montana.
 Poppy Seed Chicken.
 This simple yet delicious dish is terrific for dinner, but the leftovers are a bonus for lunch. It reheats really well in a microwave, so you may want to double the recipe. —Janet Zoss, Jackson, Michigan.
 Hot Chicken Salad Pies.
 These hot chicken salad pies come together in a snap! They're perfect for when you have leftovers on hand and need to use them up. —Shirley Gudenschwager, Orchard, Nebraska.
 Easy Fried Rice.
 This easy fried rice recipe really captures the flavor of fried rice served in restaurants. Use leftover chicken for a satisfying meal that's simple to put together. —Lori Schweer, Mapleton, Minnesota.
 Chicken Sweet Potato Skillet.
 One of the first things my husband made for me was a variation of this chicken sweet potato skillet. Over the years, it has become a family favorite. Top with cheese, sour cream, avocado, lettuce or anything else your family likes. —MacKenzie Wright, San Antonio, Texas.
 Nacho Chicken.
 I have been serving this Mexican chicken with Doritos casserole for years and it's a favorite of my friends and family. It's sure to disappear quickly at potlucks. —Thom Britton, Three Rivers, Michigan.
 Cashew Chicken Pizza.
 I make this quick weeknight chicken pizza when I'm craving takeout. I like using shortcuts like premade pizza crust and rotisserie chicken to cut down on my time in the kitchen. —Joseph A. Sciascia, San Mateo, California.
 Pineapple Chicken Salad Sandwiches.
 These sandwiches are always welcome at lunchtime around our house. Sweet pineapple and crunchy pecans are nice additions to ordinary chicken salad. —Carol Alexander, Midland, Michigan.
 Dutch Oven Enchiladas.
 Scoop up a bite of these delicious Dutch oven enchiladas. It is a simple recipe to put together and is easily customizable based on your tastes! —Taste of Home Test Kitchen.
 Buffalo Chicken Alfredo.
 My family loves this quick Buffalo chicken Alfredo! It became an instant favorite. I like to use Frank's cayenne pepper sauce, but if you like things on the milder side, just use a little less. —Lauren Wyler, Dripping Springs, Texas.
 Creamy Chicken and Pasta.
 Rich, flavorful and laced with wine, this creamy chicken pasta is a family favorite. No one ever guesses it’s so quick and easy! —Elaine Moser, Spokane, Washington.
 Pineapple Chicken Casserole.
 I'm always looking for one-dish dinners like this Hawaiian chicken casserole that save time and cleanup. I love to cook, but with teaching school, playing handbells at church and juggling my husband's and teenage twins' schedule, I have little time in the kitchen. —Susan Warren, North Manchester, Indiana.
 Cheesy Chicken Chowder.
 I like to serve this hearty chowder as a meal with garlic bread and a salad. It's a wonderful dish to prepare for any occasion. The rich, mild flavor and the tender chicken and vegetables appeal even to children and picky eaters. —Hazel Fritchie, Palestine, Illinois.
 Chicken Noodle Casserole.
 Everyone who tries this comforting, cheesy chicken and noodle casserole asks for the recipe. It's so simple to make that sometimes I feel like I'm cheating! —Kay Pederson, Yellville, Arkansas.
 Arugula Pesto Chicken.
 We had an abundance of arugula in our garden, so I turned it into pesto. The bold green color reminds my son of something the Incredible Hulk would eat. —Courtney Stultz, Weir, Kansas.
 Favorite Chicken Potpie.
 This is the best chicken potpie recipe! Chock-full of chicken, potatoes, peas and corn, this recipe makes two golden pies, so you can serve one at supper and save the other for a busy night. —Karen Johnson, Bakersfield, California.
 Coconut Curry Chicken Soup.
 Similar to a Vietnamese pho rice noodle soup, this red curry soup packs big flavor and a bit of heat. The crisp raw vegetables help cool things down. —Monnie Norasing, Mansfield, Texas.
 Chicken Enchilada Bake.
 Your family is going to gobble up this cheesy, southwestern and easy chicken enchilada casserole…and will ask for it again and again. It’s real comfort food! —Melanie Burns, Pueblo West, Colorado.
 Cold-Day Chicken Noodle Soup.
 When I was sick, my mom would make me this heartwarming chicken noodle soup. It was soothing when I had a cold, but this soup is a bowlful of comfort on any chilly day. —Anthony Graham, Ottawa, lllinois.
 Quick Chicken & Broccoli Stir-Fry.
 This Asian chicken and broccoli stir-fry is a household best bet. The spicy sauce works with chicken, seafood, pork or beef. Add whatever veggies you have on hand. —Kristin Rimkus, Snohomish, Washington.
 Chicken Alfredo Lasagna.
 My family was growing tired of traditional red sauce lasagna, so I created this fun twist using a creamy homemade Alfredo sauce. Store-bought rotisserie chicken keeps prep simple and fast. —Caitlin MacNeilly, Uncasville, Connecticut.
 Curried Chicken Turnovers.
 Whenever I have leftover chicken, these turnovers are on the menu. The tasty secret is in the curry. —Laverne Kohut, Manning, Alberta.
 Chicken-Stuffed Cubanelle Peppers.
 Here's a different take on traditional stuffed peppers. I substituted chicken for the beef and used Cubanelle peppers in place of the green peppers that are usually featured in such a dish. —Ron Burlingame, Canton, Ohio.
 Gingered Spaghetti Salad.
 We love this chilled chicken salad brimming with colorful veggies. Make it meatless by omitting the chicken and tossing in more edamame. —Cindy Heinbaugh, Aurora, Colorado.
 Chicken Tater Bake.
 You'll please everyone in the family with this inviting and filling dish. It tastes like a chicken potpie topped with Tater Tots . —Fran Allen, St Louis, Missouri.
 Chicken Croissant Sandwiches.
 These sandwiches are easy to pull together when you need something fun and taste-worthy in a flash. I make them often for occasions like brunches, church youth meetings and impromptu family gatherings. —Cheryl Sigler, Louisville, Ohio.
 Chicken and Wild Rice Bake.
 This recipe is a great example of Midwest food! Its ingredients, including the wild rice, can all be found in Minnesota. The dish is good for larger groups since the cook doesn't need to spend a lot of time in the kitchen. —Suzanne Greenslit, Merrifield, Minnesota.
 Chicken Cassoulet Soup.
 After my sister spent a year in France as an au pair, I created this lighter, easier version of traditional French cassoulet for her. It uses chicken instead of the usual duck.—Bridget M. Klusman, Otsego, Michigan.
 Cheesy Chicken and Leek Phyllo Pie.
 In our house, chicken potpie is a year-round staple. For a springtime feel, we use leeks and mushrooms and a lighter phyllo dough crust. If you don't have gruyere, try Parmesan. —Andrea Stewart, Toronto, Ontario.
 Chicken Pasta Caesar Salad.
 My colleagues and I made a pact to eat healthier, and we took turns sharing dishes. I'm happy to report that, thanks to recipes like this crisp and tangy salad, we all trimmed down. —Teresa Jordan, Springville, Utah.
 Arizona Chicken in Acorn Squash.
 Give stuffed acorn squash a taste of the Southwest with this comforting recipe. We love the crunch of the toasted almonds, heat of green chiles, and creamy texture of avocado. —Martha Sparlin, Albuquerque, New Mexico.
 Spicy Chicken and Bacon Mac.
 I've been working to perfect a creamy, spicy mac and cheese for years. After adding smoky bacon, chicken, jalapenos and spicy cheese, this is the ultimate! I use rotisserie chicken and precooked bacon when I'm pressed for time. —Sarah Gilbert, Aloha, Oregon.
 Chicken Vegetable Soup.
 I love eating a big bowl of this colorful, fresh-tasting soup on a winter's day. What a great way to warm up! —Ruth Wimmer, Bland, Virginia.
 Classic Chicken & Waffles.
 A down-home diner special gets weeknight-easy with the help of rotisserie chicken. Want 'em even faster? Make the waffles ahead and freeze till dinnertime. —Lauren Reiff, East Earl, PA.
 Cheesy Bow Tie Chicken.
 Here's a super-simple dish that tastes like it's straight from a nice Italian restaurant. Spinach-artichoke dip is usually available in supermarket delis. It comes frozen, too. Just make sure to thaw it according to the package directions before dinnertime. —Sally Sibthorpe, Shelby Township, Michigan.
 Curry Chicken and Rice.
 I updated this chicken and rice dish by adding veggies and cashews to give it fresh and crunchy appeal. The green chilies in the tomatoes give it just the right little kick, but if you really like spice, add fresh, diced jalapeño. —Denise Klibert, Shreveport, Louisiana.
 Mediterranean Orzo Chicken Salad.
 On hot days, I pull out this recipe for a cool supper. The lemon dressing is so refreshing. If you have it, used grilled chicken. —Susan Kieboam, Streetsboro, Ohio.
 Swiss Chicken Sliders.
 Friends came over for a spur-of-the-moment bonfire, and I dreamed up these quick chicken sliders so we'd have something to eat. Bake them till the cheese is gooey. —Sara Martin, Whitefish, Montana.
 Chicken & Cheddar Biscuit Casserole.
 I always get rave reviews when I bring this casserole to my son's Cub Scout meetings.This is the perfect comfort meal after a long day. —Sarah Phillips, East Lansing, Michigan.
 Brown Rice Mulligatawny.
 My friends tell me this is one of the best soups they’ve ever had. One even said it’s “perfect.” No one guesses that it’s healthy!—Sarah Ott, Blanchardville, Wisconsin.
 Spicy Peanut Chicken Chili.
 While spending time in the Southwest, I discovered Mexican peanut chicken and thought it would be fun to make it into a chili. Chipotle peppers give it a nice spice that's extra warming on a cold day. —Crystal Schlueter, Northglenn, CO.
 Blue Cheese Chicken Salad Sandwiches.
 I'm a big fan of blue cheese dressing, so I decided to go the "no mayo" route and replace it in this chicken salad. So tangy! Serve the chicken mixture on a bed of lettuce if you're in the mood for salad instead. —Giovanna Kranenberg, Cambridge, Minnesota.
 Asian Chicken Rice Bowl.
 This super flavorful, nutrient-packed dish makes use of supermarket conveniences like coleslaw mix and rotisserie chicken. This recipe is easily doubled or tripled for large families. —Christianna Gozzi, Asteria, New York.
 Loaded Chicken Carbonara Cups.
 Spaghetti cupcakes with a chicken carbonara twist make for a tasty, fun family dinner. Whole wheat pasta and reduced-fat ingredients make these quick and easy little pasta cakes nutritional winners, too. —Jeanne Holt, Mendota Heights, Minnesota.
 Turkey and Pasta Ranch Salad.
 This easy pasta salad is loaded with fresh veggies, and the classic ranch dressing makes it appealing to kids. —Julie Peterson, Crofton, Maryland.
 Chicken Butternut Chili.
 At our house, we just love a good comforting, hearty, tomato-based chili with bold flavors! This unique chili is loaded with veggies and flavor. You can also prepare the recipe in the slow cooker. Just add ingredients to the crock and cook over high heat for about 4 hours. —Courtney Stultz, Weir, Kansas.
 Chicken & Brussels Sprouts Salad.
 My mom made the best salads, and that's where my love for them started. I’ve turned her side salads into awesome meals with protein, veggies, nuts and cranberries. —Lindsay Tanner, Cathedral City, California.
 Spicy Peanut Chicken & Noodles.
 This simple spicy peanut noodles recipe tastes like it took hours to make. Everybody says it has the perfect levels of heat and spice. —Sharon Collison, Newark, Delaware.
 Slow-Cooker Chicken Bog.
 Chicken bog is a South Carolina tradition with lots of variations (think herbs, spices and fresh veggies), but the standard ingredients remain: sausage, chicken and rice. This slow-cooked rendition is a simple take on the classic. — Anna Hanson, Spanish Fork, Utah.
 Chicken Ranch Mac & Cheese.
 Prep once and feed the family twice when you double this chicken mac and cheese and freeze half of it. I created it for the people I love most, using ingredients they love most. —Angela Spengler, Tampa, Florida.
 Chicken Florentine Pizza.
 On pizza night, we like to switch things up with this chicken and spinach version. One taste of the ricotta cheese base and you won't miss traditional sauce one bit. —Phil Corder, Monroe, Louisiana.
 Creamy Green Chile Chicken Cobbler.
 Biscuity crumbs take this family-friendly combo of rotisserie chicken and cheesy, creamy green enchilada sauce over the top. —Johnna Johnson, Scottsdale, Arizona.
 White Chili with a Kick.
 Store-bought rotisserie chicken makes this spicy chili easy, but you could also cook your own. We like it with various combinations of sour cream, green onions, cheese and salsa on top. —Emmajean Anderson, Mendota Heights, Minnesota.
 Chicken & Cheese Tortilla Pie.
 Trust me when I say this hearty dish can be assembled in minutes, then devoured even quicker with no leftovers. —Karen Kuebler, Dallas, Texas.
 Soupy Chicken Noodle Supper.
 At least once a week my six-year-old son, also known as Doctor John, hands me a “prescription” for chicken noodle soup. Needless to say, I'm always happy to fill it. —Heidi Hall, North St. Paul, Minnesota.
 Cashew Chicken Casserole.
 I especially like this dish because I can get it ready the day before I need it. It's easy to whip up with common pantry items, including macaroni, canned soup and saltine crackers. —Julie Ridlon, Solway, Minnesota.
 Chicken Gnocchi Pesto Soup.
 After tasting a similar soup at a restaurant, I created this quick and tasty version. The pesto adds an extra-nice Italian flavor that is often missing from other gnocchi soups. —Deanna Smith, Des Moines, Iowa t.
 Golden Chicken Potpie.
 The golden crust and creamy sauce make this veggie-packed pie a surefire hit. Mild and comforting, the family favorite has convenient freezer instructions for a night when there's no time for prep. —Taste of Home Test Kitchen.
 Curried Chicken & Peach Salad.
 This is a very healthy and simple salad to make; even my non-cooking husband can whip it together in minutes. We’ve served this to friends over the years, and they always ask for the recipe. —Radelle Knappenberger, Oviedo, Florida.
 Chicken Curry Lasagna.
 My family loves Indian food, and I thought the creamy tomato-based sauce in our favorite curry would be tasty as part of a lasagna. This is a yummy and exciting comfort food for our family! —Elisabeth Larsen, Pleasant Grove, Utah.
 Chicken Cordon Bleu Pasta.
 Facebook fans of my blog, Chef in Training, inspired me to make this creamy pasta casserole out of ingredients I had on hand. Success! I took the dish for another flavorful spin and added a bit of smoky bacon and toasted bread crumbs. —Nikki Barton, Providence, Utah.
 Chicken Potpie Galette with Cheddar-Thyme Crust.
 This gorgeous galette takes traditional chicken potpie and gives it a fun open-faced spin. The rich filling and flaky cheddar-flecked crust make it taste so homey. It's lovely for fall and winter dinners, but you can enjoy it anytime. —Elisabeth Larsen, Pleasant Grove, Utah.
 Chicken Burritos.
 This mouthwatering chicken burrito recipe makes enough for two casseroles, so you can enjoy one today and freeze the other for a busy weeknight. They're super to have on hand for quick meals or to take to potlucks. —Sonya Nightingale, Burley, Idaho.
 Chicken Pesto with Pasta.
 Prepared sauce accents this warm chicken pesto pasta. Keep pesto in the freezer for the next time you have leftover chicken. —Taste of Home Test Kitchen.
 Chicken Tostada Cups.
 Several years ago I tried a version of these cups at a restaurant in Santa Fe, and I wanted to make my own spin. These are great for gatherings where you can let everyone add their own favorite toppings. —Marla Clark, Moriarty, New Mexico.
 Chicken Zucchini Casserole.
 A co-worker shared this chicken zucchini casserole recipe that was originally her grandmother's. When I make it, I use pre-cooked chicken from the grocery store and fresh zucchini my neighbor gives me from his garden. —Bev Dutro, Dayton, Ohio.
 Chicken & Bean Chili.
 Chili Time is any time you want to make a hungry crowd happy. This creamy chili is a must at my soup party every year. —Theresa Baehr, Williamsburg, Michigan.
 Chicken Broccoli Shells.
 This cheesy entree is a make-ahead dream. Just assemble it ahead of time and put it in the oven when company arrives. I round out the meal with a tossed salad and warm bread. —Karen Jagger, Columbia City, Indiana.
 Four-Cheese Chicken Fettuccine.
 As a cattle rancher, my husband's a big fan of beef. For him to comment on a poultry dish is rare. But he always tells me, "I love this casserole!" I first tasted it at a potluck; now, I fix it for my family (we have a 3-year-old daughter) once or twice a month, and I'm asked to take it to most every get-together. —Rochelle Brownlee, Big Timber, Montana.
 Caesar Chicken Wraps.
 When we have chicken for dinner, I cook extra for these full-flavored roll-ups. Featuring Caesar salad dressing, cream cheese, red pepper, black olives and a hint of garlic, the wraps are perfect alongside corn on the cob and a green vegetable. —Christi Martin, Elko, Nevada.
 Hearty Chicken Spaghetti Casserole.
 This creamy, cheesy casserole is so hearty and homey that second helpings are a must! —Lynne German, Woodland Hills, California.
 30-Minute Chicken Noodle Soup.
 This quick and easy chicken noodle soup recipe is perfect for a cold, wintry day. It is my favorite thing to eat when I'm not feeling well; it makes me feel so much better. —Lacy Waadt, Payson, Utah.
 Chicken Potpie Casserole.
 I always have leftover chicken broth on hand and use it for many things, including this comforting family favorite. You can bake your own biscuits as I do or buy them at the store. I like to bake extra biscuits to eat with butter and jam. —Liliane Jahnke, Cypress, Texas.
 Easy Chicken Enchiladas.
 This chicken enchiladas recipe is so quick and easy, and I always receive a ton of compliments. It quickly becomes a favorite of friends whenever I share the recipe. Modify the spiciness with the intensity of the salsa and the green chiles to suit your taste. —Kristi Black, Harrison Township, Michigan.
 Cashew-Chicken Rotini Salad.
 I’ve tried many chicken salad recipes over the years, but this is my very favorite. It’s fresh, fruity and refreshing, and the cashews add wonderful crunch. Every time I serve it at a potluck or picnic, I get rave reviews—and ( always come home with an empty bowl! —Kara Cook, Elk Ridge, Utah.
 Chicken and Swiss Stuffing Bake.
 I love to cook but just don't have much time. This casserole is both comforting and fast, which makes it my favorite kind of recipe. I serve it with a green salad. —Jena Coffey, Sunset Hills, Missouri.
 Cheddar Chicken Potpie.
 Cheese soup is one of my favorites, but it’s a bit too rich for my husband’s taste. Now I make a variation of potpie we both enjoy. If I’m in a hurry, I’ll skip the crust, add extra milk and serve it as a chowder. —Sandra Cothran, Ridgeland, South Carolina.
 Easy Chicken Tetrazzini.
 This easy chicken tetrazzini is made with leftover cooked chicken and canned soup. It's the perfect recipe for busy weeknights because it's so easy to assemble. Once you pop the dish in the oven, you'll have time to take care of other things on your to-do list. —Martha Sue Stroud, Clarksville, Texas.
 Crescent Chicken Bundles.
 When I was expecting our third child, this was one of the meals I put in the freezer ahead of time. We now have four kids and they all like these rich chicken pockets. You can substitute ham or turkey for the chicken. —Jo Groth, Plainfield, Iowa.
 Chicken Cordon Bleu Bake.
 I got this easy chicken cordon bleu recipe from a friend years ago. I freeze several half recipes in disposable pans to share with neighbors or for when I'm pressed for time myself. —Rea Newell, Decatur, Illinois.
 BBQ Chicken Sandwiches.
 With four small children at home, I need quick yet filling meals. This family-favorite BBQ chicken sandwich filling is a cinch to make. For a spicier taste, eliminate the ketchup and increase the amount of salsa to 1 cup. —Leticia Lewis, Kennewick, Washington.
 Artichoke & Spinach Chicken Casserole.
 Try this homey and comforting casserole for an alternate main dish at Thanksgiving. The spinach adds nice color, and the red pepper flakes add a pleasant, mild heat. —Janice Christofferson, Eagle River, Wisconsin.
 Muffin-Tin Chicken Potpies.
 I made these personalized chicken pot pies in muffin tins for my kids, and they gobbled them up. For the record, the grown-ups did, too! —Melissa Haines, Valparaiso, Indiana.
 Warm Chicken Tortellini Au Gratin.
 This is one of my favorite recipes. Pasta from Monday plus roasted chicken from Tuesday equals this delicious dish on Wednesday. It's fast and delicious, and paired with a green salad and toasty bread, you have a meal that's fancy enough for company. —Brenda Cole, Reisterstown, Maryland.
 Chicken Cucumber Pitas.
 I wanted a good recipe for pitas. Seeing the large stack of garden-fresh cucumbers on my counter, I decided to improvise and create my own filling. It was a huge hit. —Sheena Wellard, Nampa, Idaho.
 Apple Chicken Quesadillas.
 My sister came up with an easy recipe that can be served as a main course or an appetizer. People are surprised by the combination of chicken, apples, tomatoes and corn inside the crispy tortillas, but they love it. —Stacia Slagle of Maysville, Missouri.
 Easy Asian-Style Chicken Slaw.
 From the first time I made this chicken dish, I knew it was a winner—the bowl came back to the kitchen scraped clean. This one-dish wonder works every time in my house! —Bess Blanco, Vail, Arizona.
 Chicken Amandine.
 With colorful green beans and pimientos, this attractive casserole is terrific for the holidays. This is true comfort food at its finest. —Kat Woolbright, Wichita Falls, Texas.
 Chicken Salad Croissant Sandwiches.
 Parmesan cheese and dill make this the most incredible chicken salad I’ve ever tasted. These sandwiches are a simple entree to serve at parties, showers or picnics.—Jaclyn Bell, Logan, Utah.
 Chicken Enchiladas with Cream of Chicken Soup.
 A must for any Mexican meal at my house, try these enchiladas as a main dish or include them as part of a buffet. —Cheryl Pomrenke, Coffeyville, Kansas.
 Lemony Chicken Soup.
 While living in California, I enjoyed a delicious chicken-lemon soup at a local restaurant. When I returned to Texas, I experimented with many versions before landing on this one. —Brenda Tollett, San Antonio, Texas.
 Chicken & Dumpling Casserole.
 This savory casserole is one of my husband's favorites. He loves the fluffy dumplings with plenty of gravy poured over them. The basil adds just the right touch of flavor and makes the whole house smell so good while this dish cooks. —Sue Mackey, Galesburg, Illinois.
 Chicken & Egg Noodle Casserole.
 A friend and her family went through a really difficult time, and I felt so awful for them. Bringing over this chicken noodle casserole was the one thing I could think of to help them out in a tiny way and let them know I was thinking of them. —Lin Krankel, Oxford, Michigan.
 Simple Sesame Chicken with Couscous.
 I created this dish after my three kids tried Chinese takeout and asked for more. To make things easy for myself, I typically use a rotisserie chicken from the deli. —Naylet LaRochelle, Miami, Florida.
 Easy Chicken Corn Chowder.
 When I haven’t planned for dinner, I often play around with ingredients in my pantry instead of running to the store. This recipe was a happy experiment. Cut some fat by omitting the bacon—it’s still tasty. —Barbara Banski, Fenton, Michigan.
 Spinach Salad with Tortellini & Roasted Onions.
 Spinach and tortellini go so well together, and this salad makes an easy meal with leftover cooked chicken. What really makes it special is the roasted onion that adds oomph to bottled salad dressing. —Robin Haas, Hyde Park, Massachusetts.
 Black Bean & Chicken Enchilada Lasagna.
 Twice a month I make chicken enchiladas, lasagna-style. It’s a regular with us because assembly is easy and my whole family gives it a thumbs-up. —Cheryl Snavely, Hagerstown, Maryland.
 Salsa Verde Chicken Casserole.
 This is a rich and tasty combination of all the Tex-Mex dishes blended into one packed, beautiful casserole. Best of all, it’s ready in only half an hour! —Janet McCormick, Proctorville, Ohio.
 Chicken Divan.
 This tasty chicken divan recipe was given to me by a friend years ago, and it's been a family favorite ever since. My daughters enjoy making this dish in their own homes and get the same enthusiastic compliments I always do! —Mary Pat Lucia, North East, Pennsylvania.
 Chicken Potpie Soup.
 My grandmother hand-wrote a cookbook. She included this amazing pie crust, and I added the delicious soup for it. —Karen LeMay, Seabrook, Texas.
 Balsamic Chicken Pasta Salad.
 I love all the colors and flavors of this quick and easy dish and serve it often in summer, to the delight of my guests! You can't beat the combination of Gorgonzola and bacon. Leftover grilled shrimp makes a tasty substitute for chicken. —Terry McCarty, Oro Grande, California.
 Buffalo Chicken Wing Soup.
 My husband and I love buffalo chicken wings, so we created a soup with the same zippy flavor,. It's very popular with guests. Start with a small amount of hot sauce, then add more if needed to suit your family's tastes. —Pat Farmer, Falconer, New York.
 Chicken Tortilla Bake.
 Mother frequently made this comforting chicken tortilla casserole when I was growing up. Our family would scrape the pan clean. Chicken, cheese and zippy green chiles are a mouthwatering mix.—Jerri Moror, Rio Rancho, New Mexico.
 Chicken and Chiles Casserole.
 Cheesy Chicken ‘n’ Shells.
 When our friend served us this entree, I asked her for the recipe right away. It was so good, I thought I would share it with others. I cut the recipe down for a meal or two, but it can easily be doubled or tripled. —Jodee Harding, Mount Vernon, Ohio.
 Chili Chicken Enchiladas.
 This meal's a great way to use up leftover cooked chicken, and a wonderful pick-me-up to take to friends who need a little help. —Alicia Johnson, Hillsboro, Oregon.
 Almond-Apricot Chicken Salad.
 Here's a one-of-a-kind pasta salad that combines tender chicken, sweet apricots and crunchy vegetables. Plus, the lemony dressing can't be beat. —Susan Voigt, Plymouth, Minnesota.
 Thai Chicken Tacos.
 Inspired by a Vietnamese banh mi sandwich, this recipe is an awesome way to use leftover chicken. If you have a little extra time, let the carrot and cucumber marinate in some rice vinegar before taco time. —Melissa Halonen, Spokane, Washington.
 Chicken Chiles Rellenos Casserole.
 My husband likes Mexican food and casseroles, so I combined the two. This chicken with poblanos and chiles satisfies our craving for dinner at a Mexican restaurant. —Erica Ingram, Lakewood, Ohio.
 Contest-Winning Greek Pasta Bake.
 I've taken this hot dish to potlucks and it's received rave reviews. There's never a morsel left. Best of all, it's a simple, healthy and hearty supper made with ingredients that are easy to find. —Anne Taglienti, Kennett Square, Pennsylvania.
 Chicken Florentine Casserole.
 Creamy and comforting, this chicken and spinach bake is sure to be a hit at dinnertime. The toasty bread crumb topping delivers a bit of a crunch. —Dori Jackson, Gulf Breeze, Florida.
 Barbecue Chicken Tostadas.
 Lots of my recipes (just like this one) start out as fun ways to use leftovers. My kids love tostadas, so this day-after-cookout dinner was a big hit. —Lauren Wyler, Dripping Springs, Texas.
 Buffalo Chicken Biscuits.
 These spicy, savory muffins are always a hit at parties. We love them as a simple snack on game day, too. —Jasmin Baron, Livonia, New York.
 Risotto with Chicken and Mushrooms.
 Portobello mushrooms add an earthy flavor to this creamy classic, while shredded rotisserie chicken makes it a snap to prepare. You'll savor every bite. —Charlene Chambers, Ormond Beach, Florida.
 Sesame Chicken Veggie Wraps.
 I'm always on the lookout for fast, nutritious recipes that will appeal to my three little kids. They happen to love edamame, so this is a smart choice for those on-the-go days. —Elisabeth Larsen, Pleasant Grove, Utah.
 Ginger Veggie Brown Rice Pasta.
 Once I discovered brown rice pasta, I never looked back. Tossed with ginger, bright veggies and rotisserie chicken, it tastes like a deconstructed egg roll! —Tiffany Ihle, Bronx, New York.
 Chicken Cornbread Casserole.
 I love this super easy chicken slow-cooker recipe because it tastes like Thanksgiving, but without all the hassle. It's such a hearty and delicious meal for the fall or winter season. —Nancy Barker, Peoria, Arizona.
 Sausage & Chicken Gumbo.
 This recipe for classic southern comfort food was the first thing I ever cooked for my girlfriend. It was simple to make but tasted gourmet—definitely love at first bite. —Kael Harvey, Brooklyn, NY.
 Lindsay D. Mattison.
 After years of working in professional kitchens, Lindsay traded her knives in for the pen. While she spends most of her time writing these days, she still exercises her culinary muscles on the regular, taking any opportunity to turn local, seasonal ingredients into beautiful meals for her family.

**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!
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 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.
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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/>

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 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 .
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 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.
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 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!
 INSANELYGOOD.
 Hey there! I'm Kim. I love running, cooking, and curling up with a good book! I share recipes for people who LOVE good food, but want to keep things simple :).
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 I’m Kim. I love running, cooking, and curling up with a good book! Here you’ll find simple and delicious recipes that you can make in 30 minutes or less.
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**4.** <https://www.allrecipes.com/recipe/93168/rotisserie-chicken/>

How to Sharpen Your Kitchen Knives at Home.
 Whether you use a handheld sharpener or a sharpening stone, learning to sharpen your dull kitchen knives is a skill you’ll value forever. Read More.
 Our 22 Best Ever Summer Side Dishes.
 Summertime calls for classic potluck recipes, portable foods, and dining al fresco. Want to dig into the best side dishes of the season and discover tantalizing flavors along the way? From pan-fried Southern fare to chilled, garden-fresh Spanish soup, we've compiled incredibly delicious offerings that will fill you up and minimize fuss during the dog days of summer. Find your new favorite summer side dish right here. Read More.
 See All Breakfast and Brunch Recipes.
 We Tried 8 Celebrity Scrambled Egg Methods and Found Some Breakfast Champions.
 We Tried 8 Celebrity Scrambled Egg Methods and Found Some Breakfast Champions.
 Our 15 Best BBQ Chicken Recipes of All Time.
 Here at Allrecipes, we know a thing or two about BBQ chicken. Our community members have submitted hundreds of delicious BBQ chicken recipes for the grill, oven, slow cooker, and more. We've narrowed our huge collection down to 15 top-rated recipes that reviewers say are the best of the best — so you know you're about to cook up something amazing. Make sure to bookmark this round-up of our best BBQ chicken recipes, as you'll want to come back to it again and again. .
 12 Ground Bison Recipes That Go Beyond the Burger.
 Looking for a delicious way to use ground bison meat? You're in luck! We've rounded up our favorite ways to use the ingredient, from burgers and meatballs to chili and stuffed peppers. Whether you're looking for a simple weeknight dinner that comes together quickly and easily or an impressive meal or appetizer for entertaining, you'll find something you love in this collection of our best ground bison recipes. .
 See All Dinner Recipes.
 Our 10 Best Italian Meatball Recipes for All Your Spaghetti Dinner Needs.
 Our 10 Best Italian Meatball Recipes for All Your Spaghetti Dinner Needs.
 If you aren't making your own meatballs for spaghetti, subs, or soup, you're truly missing out. So all that changes today with these 10 outrageously delicious Italian meatball recipes that you won't be able to resist trying. An Italian meatball typically contains ground meat, specifically beef, garlic, eggs, parsley, and sometimes cheese. These recipes will mostly follow that structure, sometimes with an added twist. And even though serving meatballs over spaghetti is an American invention, there's no better way to enjoy these tasty meatballs than doused in marinara over a bed of pasta. Scroll through to find your new favorite meatball recipe.
 15 Fantastic Layer Dips For Summertime Snacking.
 Layered dips are some of the easiest dips you can make. Simply spoon each layer into a bowl and voilà your dip is served. Plus, they look oh-so-stunning in clear dishes with their defined sections. Whether you're looking for an easy potluck appetizer, a tasty summertime snack, or simply a reason to eat some chips and dip, these 15 recipes are perfect for all your summer needs. Scroll through to find our best layer dips.
 18 Strawberry Bread Recipes With Lots of Color and Fruity Flavor.
 Looking for a delicious way to bake with fresh or frozen strawberries? Your search ends here. Strawberries add fruity flavor and vibrant color to these breads and muffins. Whether you're looking for a basic loaf to make with just a few pantry staples, a decadent idea with a cream cheese filling, or an old-fashioned family recipe that'll please everyone at your table, you'll find mouthwatering inspiration in this collection of strawberry bread recipes. .
 Best Chicken Recipes for Summer Dinners.
 Here at Allrecipes HQ, we get to see lots of great data about your top searches, and we wanted to share your favorite chicken recipes from last summer. Not surprisingly, slow-cooker, one-pan dinners, and simple salads were among the top-rated recipes. These chicken dinners are phenomenally popular for good reason. They're all relatively easy to make, they won't heat up your kitchen too much, and are perfect for those lazy summer days.
 15 Light and Fresh Salad Recipes For Your Next Potluck.
 Don't get us wrong, we love those mayo-filled potato and macaroni salads at a potluck as much as the next person. But sometimes you want a lighter option to choose from too. That's where these fresh vegetable-based salads come in. Their refreshing flavors will have everyone going back for more, and they're probably the easiest thing you can offer to bring to the potluck. Scroll through to find your next potluck go-to.
 Our 22 Best Ever Summer Side Dishes.
 Summertime calls for classic potluck recipes, portable foods, and dining al fresco. Want to dig into the best side dishes of the season and discover tantalizing flavors along the way? From pan-fried Southern fare to chilled, garden-fresh Spanish soup, we've compiled incredibly delicious offerings that will fill you up and minimize fuss during the dog days of summer. Find your new favorite summer side dish right here. .
 15 Comfort Foods To Enjoy During Summer.
 Just because it's warm outside doesn't mean you can't crave a nice, hearty comfort meal — seriously, the cooler months can't have all of the fun! We've rounded up our best recipes that are loaded with mouthwatering, satisfying flavors, but are perfect to serve on a hot summer's day. From fried chicken and tacos to tomato pie and summer pasta bakes, these recipes will remind you just how delicious summer can be.
 15 Tasty Snack Ideas for People With Diabetes.
 When you're managing diabetes, snacks play a key role in keeping your blood sugar stable. A pantry stash of pre-packaged, carb-loaded snacks full of added sugar and sodium won't cut it, though. You're much better off noshing on whole foods like fruits, vegetables, nuts, seeds, legumes, and whole grains. The following diabetes-friendly snacks spin nutritious ingredients into delicious, deceptively healthy snacks. Recipes like plantain chips, peanut butter balls, roasted chickpeas, and guacamole compete with processed snacks in flavor, and leave you feeling full. .
 15 Grilled Corn on the Cob Recipes Perfect For Summer Barbecues.
 If you've already got your grill fired up, it just makes sense to throw your corn on the barbecue instead of boiling them. Plus, it adds delicious charred flavor. Once you try it, you won't go back! From basic grilled corn on the cob to Mexican-inspired corn on the cob and bacon-wrapped corn on the cob, these recipes are the perfect side dish for any summer barbecue meal. So grab some ears and get grilling.
 25 Rare Regional McDonald's Items We Wish Were Available Nationwide.
 The consistency of McDonald's menus across the U.S. makes it an always-welcome pit stop. When you're far from home, however, you may come across an unfamiliar food or drink on the beloved chain's menu — or find yourself ordering your own state's specialty before you remember where you are. Read on for regional McDonald's items worth a cross-country road trip, plus retired regional items that deserve a comeback.
 See All Food News and Trends.
 What Does It Mean When They Ring the Bell at Trader Joe's?
 42 Photos.
 This rotisserie chicken recipe is so easy to make with simple seasonings on your grill. Occasional basting with a butter mixture ensures crispy skin and moist meat. Our family loves this! Rotisserie chicken is perfect as the main dish with French fries and coleslaw, or with any number of other sides.
 Skip to Recipe.
 Intimidated by the idea of making a rotisserie chicken at home? We're here to help. Get your grill and rotisserie attachment ready — you'll want to try this recipe ASAP. .
 Rotisserie Chicken Ingredients.
 Credit: Melissa Goff.
 Here's what you'll need to make rotisserie chicken at home: .
 · Whole Chicken: This recipe is meant for a whole 3-pound chicken. If your chicken is larger or smaller, you'll have to adjust the cooking time. .
 · Butter: Butter keeps the chicken moist and juicy, while giving the seasonings something to stick to. .
 How to Rotisserie a Chicken .
 Credit: Coltsdave13.
 You'll find the full, step-by-step recipe below — but here's a brief overview of what you can expect when you make this rotisserie chicken: .
 Season the chicken cavity with salt and place it on a rotisserie (tie the wings and legs if you have twine or string available). Set the grill on high and cook for 10 minutes. Turn the grill down to medium and baste with a mixture of the butter and the seasonings. Close the lid and continue cooking, basting occasionally, until the chicken is cooked through. The internal temperature should reach at least 180 degrees F.
 How Long Is Rotisserie Chicken Good For? .
 How to Cut Rotisserie Chicken.
 Allow the chicken to cool for about 15 minutes before carving. To carve: .
 1. Place the chicken, breast-side up, on a cutting board. .
 2. Pull one of the legs away from the body and slice through the meat until the hip bone is exposed. Then, pull the leg harder until the leg is detached. .
 3. Use your knife to separate the drumstick and thigh. .
 4. Pull the wing tip away from the breast until you can easily cut through the joint. .
 How to Use Rotisserie Chicken.
 slightly less than overhead view of rotisserie chicken stuffing casserole served in a casserole dish with a serving taking out.
 Credit: Dotdash Meredith Food Studios.
 If you go through the trouble of making a rotisserie chicken at home, you'll likely want to enjoy it on its own with a side salad or roasted vegetables. .
 What about the leftovers? Don't let even a bite of that chicken go to waste. Explore some of these mouthwatering collections for delicious inspiration: .
 Reheat rotisserie chicken in the microwave, in the oven, or even in the air fryer. .
 · Microwave: Place the chicken on a plate, cover with a damp paper towel, and microwave until the chicken is heated through. .
 · Oven: Place the chicken in a baking dish, pour in chicken broth (about ¼-inch deep), cover with aluminum foil, and bake at 400 degrees F for 15 to 20 minutes or until heated through. .
 · Air Fryer: Place the chicken in the basket of the air fryer and cook at 350 degrees F for three to four minutes, or until crispy and heated through. .
 "This is only our second time using our grill's rotisserie attachment for the grill," says CHRISTINESAVILLE . "This recipe knocked the much more complex one out of the park! Delicious and easy to make! I wish I had a picture. It was perfect.".
 "This is the best rotisserie chicken I've made, and I'll add, also beats baked," raves Melissa M . "Very juicy, done right, and great flavor. I put liquid smoke, pineapple juice and water in a pan underneath to add more moisture, and basted with butter and basil pesto every 30-45 min.".
 "We just got a new grill along with a rotisserie," says Dishy . "Couldn't wait to try it out and this recipe was perfect. I even did two chickens (Doubled the recipe) at one time and they both turned out great. Very moist and flavorful!".
 Step 2.
 Season chicken cavity with a pinch of salt. Tie legs together with kitchen string; then tie wings to the bird. Secure chicken on a rotisserie attachment.
 Step 3.
 Step 4.
 Meanwhile, quickly mix together butter, 1 tablespoon of salt, paprika, and pepper. Turn the grill down to medium and baste chicken with butter mixture.
 Step 5.
 Close the lid and cook over medium heat, basting occasionally, until chicken is cooked through and the internal temperature reaches 180 degrees F (83 degrees C), 1 to 1 1/2 hours.
 Step 6.
 Check out our Community Guidelines about photos and reviews.
 05/31/2007.
 This was a total disaster. So why did I rate it five stars? Because I take the blame for the problems I had. Although the recipe did not state it, I knew to tie up the drumsticks and wings to keep them from flapping as the rotisserie turned, thus turning to carbon. I also knew that, when basting with a butter or oil based flavoring, you will have flare-up. I thought about putting foil under the chicken, but thought previous postings that said "do not deviate from the recipe" knew something I did not. Maybe it would be crispier. When I went to put the second basting on, there was smoke streaming out from under the lid. The skin was black. A lot of the meat was overcooked. The stuff in the middle was cooked perfectly, but I sent my daughter out to the store to get a pre-cooked one. I will eat the meat I salvaged for lunch tomorrow ;-). So, tie the legs, tie the wings, put down foil, and you will probably love this. I loved the smell of the sauce. Live and learn. I hope you learn from my mistake. Updated: Another option is to turn off the burner under the chicken and cook it with indirect heat. (I have three burners.).
 08/11/2011.
 The chicken came out moist, beautiful, but it wasn't a hit -- way too salty. One of my kids couldn't even eat the leg, because it was so salty. I will definitely cook it again, but with perhaps 1/2 teaspoon of salt.
 05/31/2007.
 This was a total disaster. So why did I rate it five stars? Because I take the blame for the problems I had. Although the recipe did not state it, I knew to tie up the drumsticks and wings to keep them from flapping as the rotisserie turned, thus turning to carbon. I also knew that, when basting with a butter or oil based flavoring, you will have flare-up. I thought about putting foil under the chicken, but thought previous postings that said "do not deviate from the recipe" knew something I did not. Maybe it would be crispier. When I went to put the second basting on, there was smoke streaming out from under the lid. The skin was black. A lot of the meat was overcooked. The stuff in the middle was cooked perfectly, but I sent my daughter out to the store to get a pre-cooked one. I will eat the meat I salvaged for lunch tomorrow ;-). So, tie the legs, tie the wings, put down foil, and you will probably love this. I loved the smell of the sauce. Live and learn. I hope you learn from my mistake. Updated: Another option is to turn off the burner under the chicken and cook it with indirect heat. (I have three burners.).
 07/07/2007.
 Great recipe! This was my first time using my rotisserie attatchment for my BBQ grill. I was a little nervous but it turned out wonderful. Make sure you use the drip pan or you will be in for a big mess. Also, tie up the legs and wings so they don't flap all over the place. This was a great recipe to start my rotisserie carrer. I will be cooking this again very soon.
 10/31/2007.
 I really enjoyed this recipe! I added some rosemerry and I used olive oil insted of butter. It was wonderful, and so juicey!!!
 07/30/2007.
 This chicken turned out fantastic. We followed the ingredients list exactly and the cooking times were followed exactly. Thanks to the other reviews, made sure we tied the legs/wings with string and used an old 13x9" cake pan as a drip pan. We have always really enjoyed the grocery store rotisserie chickens, but now we will be making our own. Yum! The reviewer who added garlic powder has a great idea, as I am sure that would be tasty!
 04/09/2007.
 This is the BEST!!!!!! If you're looking for a really great rotisserie chicken recipe, believe me, this is the one. By far. I've tried many others from here and other sites, and they can't touch this one. A must try.
 06/18/2008.
 My husband has been after me for years to find a great rotisserie chicken recipe and this is it! I did decrease the amount of salt used the second time I made this chicken and it was delicious! I will definitely be using this recipe for a long time!
 10/30/2007.
 We loved this one. It is so easy and so good. I did it in my Baby George Rotisserie. Quick and easy supper!
 10/11/2007.
 The chicken looked so great that it was shame to carve it. But the taste was great it was worth while carving it. Moist, succulent, and delicious.
 03/27/2010.
 YUMMY! Rivals any store bought/restaurant rotisserie Chicken. Added poultry seasoning, garlic, and seasoning salt to the mix. Also used olive oil instead of butter. Took 1.5 hours at 300 degrees. Tied wings and drumsticks together, and then the drumsticks to the body. Family loved the crispy skin. I had brined the chicken for something else and then decided to grill with the nice weather. Don't know what the 4 hours of brining did, but the end result was fabulous!
 07/24/2010.
 Perfect every time! I stick a whole lemon in the cavity (after poking it a few times to let the juices trickle out) and some fresh rosemary. It keeps the bird moist and also helps to keep it snug on the rotisserie rod.
 05/09/2009.
 Yes, the recipe is fine but the method and instructions have a lot to be desired when cooking out of doors over fire , be it over or with charcoal or on a gas grill..., You Quickly Grill most cuts of beef over direct coals or heat. You Bar B Q most cuts of pork over low and very slow indirect heat (smoke). Brisket and tougher cuts of beef are best cooked low and slow as well. You do something called in-between with chicken and poultry called "ROASTING" Now if you are into eating carbon and having a black cloud emanate from your mouth and encircling your head from each bite, I suggest when "roasting" whole chicken or chicken pieces on the grill you employ the indirect method of cooking [roasting]. Indirect Method is having the fire banked on one or either side of the chicken or meat like Pork Steaks, Ribs, Rib racks and Tri Tip steaks etc. either on a rotisserie such as Prime Rib roast [In a basket not on skewers]or flat on the grill when using charcoal or briquettes. Important! Always have a drip pan under the chicken. This prevents flare ups and grease fires in the Bar B Q pit or Kettle. Always have a sufficient amount of liquid in the drip pan be it beer, apple juice, wine or even plain water. This adds humidity to the inside of the closed BBQ and also prevents grease fires. Concomitantly, it also will stop neighbor complaints those unexpected Code-3 visits from your local engine company of fire fighters. Rule of thumb is... “Never cook, BBQ or roa.
 01/17/2011.
 This rotisserie chicken was delicious! The flavor from the butter baste was very yummy! I had about a 4 lb. chicken and my husband pretty much ate the whole thing! lol That was the first time making a whole chicken, for just the two of us, where we had no leftover meat! I did brine the chicken for a few hours before hand to help it come out nice and juicy. I had to try out my new rotisserie that I received for xmas and even though it was freezing outside the chicken took about an hour and a half to fully cook on the grill. Thanks for the great recipe! I will make again!
 06/19/2010.
 Very good! I found rotisserie tips on another website which helped a lot... put the chicken on top of a lemon (or an onion) to keep the chix from flopping all over, and truss the chix as well. I used the lemon and the juices definitely permeated the chix, and with the butter mixture of this receipe on the chix skin the end result was GREAT! (Also, use a pan full of liquid (water, broth, or a mixture of both) to catch the drippings. Make sure you keep liquid in the pan so it doesn't dry out and burn. That way no flare-ups from the fire or smoke from drippings burning. This chicken turned out AWESOME!).
 04/06/2010.
 This sauce is great and versatile! I have used it with chicken and also with just vegetables baked in an Oven Bag, the sauce is absorbed by the veggies, mouth watering! My daughter is a vegetarian and we have made a meal of the oven roasted vegetables. I keep getting requests for the recipe.
 07/12/2010.
 Quick and easy. This was so juicy. Thanks for sharing. I just got my grill rotisserie attachment and this was the perfect first dish! Definitely put foil or a pan under the chickent to catch the drippings or you will have a big mess.
 12/08/2010.
 Craving BB-Q chicken over the last weekend we tried this recipe. I prepared the whole chicken and my wonderful boyfriend braved the cold to spark up the barbecue and cook it. He put a tin pan on the rack, above the coals and under the chicken and basted the chicken in it's own juices. I wouldn't change a thing! Really exceptional ! Thank you.
 01/13/2011.
 Best rotisserie chicken I've ever made...this is one of our favorite things to eat. I put less paprika than the recipe called for (maybe about 1/2) because I didn't know if my husband likes paprika. I also added a few dashes of garlic salt. I melted all the seasonings together in a pan on the stovetop and rolled the chicken around in it after it cooked for 10 mins. The seasoning was really good....has kind of a salty tangy-ness. We will definitely make this again. UPDATE: I always make this in my toaster oven (it has a rotisserie attachment) and it's perfect. Sometimes I alternate seasonings with the "Roast sticky chicken" recipe by Sue Rogers, on this website, for some variety, and stick a lemon in the middle. Cooking chicken this way is the best!
 12/20/2009.
 This was so awesome - I added potatoes & veggies to the drip pan below along with some chicken broth and sprigs of fresh Rosemary & Thyme - I came out unbelievably flavorful. This recipe is a for sure keeper and great for entertaining.
 07/05/2008.
 did this recipe as follows: 4.75lb chicken @350 deg gas grill for 2.5 hrs. used same spices as original recipe but added 1 tsp. of garlic powder. Used drip pan under chicken with one 12 oz. bottle of beer in it. Chef had only one glug. Beer evaporated after 1/2 hr so added water with a little chicken base. Had to do this twice. Best chicken I ever had. You must try this,you won't be dissapointed.Used both outside burners on 4 burner gas grill using indirect heat method.
 11/19/2010.
 This was my first attempt at using the rotisserie on my brand new Weber. I did tie the legs and wings and used a drip pan under the bird. I also used indirect heat, turning off the center burner. I used kosher salt, which at 1 tablespoon turned out to be a little salty. Next time I will halve the salt, but all in all the taste was unbelievable!! Will definitely try again.
 05/11/2010.
 Wow, I've made this several times now and love it! I've always followed the recipe exactly and it's amazing every time!
 06/15/2009.
 We just bought a rotisserie and needed to break it in before trying a whole pig on the 4th of July. This is a free standing one without a lid. Now we know we need to get or make a lid for this thing because a small chicken took FOREVER to make. Thank God we did Beer Butt chicken on the grill or our neighbors kids would have been starving. Be sure to tie your chicken's wings and legs together with string so they don't hang down. You want those to be secure. Also, to keep it moist stuff the cavity with cut up lemons. With regard to the recipe for basting sauce, it was good. I would double it and add garlic powder and some onion powder. Although, you could add just about any combination of spices that are to your liking. It really doesn't matter. What you have to have is patience and a good meat thermometer.
 09/29/2010.
 Very good. Made it without the butter and used skinned chicken. I let it soak in a salt water brine for ~2hrs before I seasoned and grilled it. With those changes, it was perfect for us.
 12/21/2010.
 Wow! This chicken came out tender, juicy, and delicious! Used a 5 lb chicken and cooked it at 300 in my convection oven on the rotisserie setting and cut the salt down by a touch (about 2/3 T). After 2 hours, it was cooked perfectly. Thank you for sharing!
 11/11/2009.
 Best Rotisserie chicken recipe I've found. Try stuffing bird with a quartered onion and lemon. I've also cooked it in my "Big Easy" oiless turkey fryer.
 06/27/2010.
 ROCKS! If you want a real down home flavor this is it. So good. I was a little more liberal with a pinch of salt on the inside (healthy pinch) and I think it helps a little.
 12/28/2011.
 Excellent and comes out so moist and flavorful. Directions don't say to tie up legs and wings but you really must. I put a pan underneath to catch the fat that melts off which causes 'fire'. This chicken was a 4.20 pounder and was done in 1 1/2 hours. Sure will do this again!
 12/03/2010.
 Chicken was mouthwatering. Spices are just right. Could use half of butter of spices. Had to reserve the remainder for the next rotisserie chicken. Recommend this one.
 08/11/2009.
 This is simply delicious!! I added some garlic and onion powder to the melted butter. The skin got perfectly crispy and the meat was wonderfully moist. I made 2 chickens at once and everyone loved them.
 04/24/2011.
 this is great! I did add some wood chips for smoke and apple juce in the drip pan. turned out excellent!!!!
 08/31/2009.
 This was excellent, but I made several changes: 1/2 olive oil and 1/2 butter, added garlic powder, onion powder, lemon pepper instead of black, used the salt and paprika, stuffed chicken with onion and lemon wedges, and filled the drip pan with white wine and lemon juice. Easy recipe and amazing flavor.
 09/21/2008.
 OHHH MY!!!!!! This was GREAT! This was the first time I have used the rotisserie on the grill. After reading reviews I placed a pan under the chicken with apple juice in it. I cooked it on low temp with 2 of the 3 burners for 2.5 hours. When I took it off the grill, I covered it in foil and towels to keep the heat in and grilled my vegies in foil for 20 mins. It worked great! It allowed the chicken to settle, but yet kept it hot. This chicken was SO moist and tender! I did have to fill the juice in the pan one more time during the whole process. Use a pan you don't care about or a disposable because the cooking will destroy the pan! I also used a seasoned salt in place of the regular salt. We WILL be making this more!
 09/05/2008.
 On a grill You Need to put a foil pan under Chicken and add water to pan about a 1/2" or add (BEER works best 2-12oz cans) your Chicken will fall off the bone!!!!
 07/14/2008.
 Yery good. Made a nice crispness to the skin. But I felt it lacked some flavor. So on the 2nd try I added some Brie cheese under the skin around the breast and then stuffed the cavitey with lemon wedges, thyme, basil, and onion wedges. Added a full burst of flavor this time. But with the Brie cheese in there it made it rather oily on the outside, So you'ld just have to either omit the cheese or the butter baste.
 06/19/2011.
 My wife didn't want to make the baste as directing. She used store-bought poultery seasoning and margerine. I have five burners on my grill. After tying the 5-pound bird with cooking twine and securing it to the spit, I put it over four burners on high for about 10-15 mintues. I turned off the middle two burners and reduced the outer burners to medium. After things settled, the thermometer on the grill top read 350. I basted the bird every twenty minutes, cooking for a TOTAL of one hour (10-15 on high with 4 burners and 45-50 with two burners on medium). The temperature by out meat thermometer was 177.6. Since my wife could not stop sampling the crisp skin, we called it "done" and tented it with aluminum foil for 15 minutes or so. She says she's never buying a store prepared rotisserie chicken again.
 04/26/2011.
 We started making this rotisserie chicken recipe right after Father's Day 2009 when my husband received his new huge grill. This recipe is spot on! We have never felt we needed to change it in any way. We joke that, who knew 'paprika' would be the secret ingredient. It is so delicious we practically make it for every party...birthdays, 4th of July, etc. Our guests always ask how we make it...it is so easy!
 08/11/2011.
 The chicken came out moist, beautiful, but it wasn't a hit -- way too salty. One of my kids couldn't even eat the leg, because it was so salty. I will definitely cook it again, but with perhaps 1/2 teaspoon of salt.
 06/30/2010.
 I don't have a bbq, so I baked this in the oven. It was a huge hit. Way better than the prepared rotisserie chickens we usually get.
 06/08/2008.
 Put 2 birds on the spit. We ate till we could'nt move and then just rolled in the leftovers!! Too simple to be true.
 10/22/2012.
 This turned out moist and the flavor was quite good. No more expensive store bought bird for us. Thanks for sharing.
 08/03/2006.
 We just got a new grill along with a rotisserie. Couldn't wait to try it out and this recipe was perfect. I even did two chickens (Doubled the recipe) at one time and they both turned out great. Very moist and flavorful! Will definitely use again.
 09/23/2006.
 One Word......yummmiiieee!!!!! I have made this twice and both times it came out better than any resturant bought chicken i have ever purchased. My only regret is, I can't make it in the winter as I live in northen Canada and it gets to cold to be outside rotisserieing chicken.
 06/01/2008.
 Loved this chicken (the 2nd time I made it!). The first one was my first rotisserie attempt and although I put a drip pan under it, the fat that dripped caught fire and destroyed the chicken! I did some research then the next time I put 1 inch of water in the drip pan. It diluted any drips and prevented a fire. My 2nd attempt went great and we loved the results. I did use 1/2 the salt but otherwise wouldn't change a thing.
 06/13/2006.
 The results of this recipe were astounding. The chicken turned out tender, juicy and best of all had that golden reddish brown crispy skin that had alluded me until this recipe. I did cut the salt by 25%, but that is a personal preferance. This recipe is a keeper.
 07/08/2010.
 these turned out very well. Didn't have the energy to set up the rotesserie so I cooked them on broiler pans on the grill and it worked out well.
 02/04/2010.
 This was so delicious and so unbelievably easy! i didn't even measure anything out, rubbed butter all over and under the wings, salted, peppered, and sprinkled paprika all over it. I actually cooked it in the oven uncovered. Tasted just like a store bought rotisserie. It was divine! Thanks for sharing this recipe!
 07/30/2011.
 I made this recipe the other night to break in our new rotisserie for our gas grill. I have to say that I've bought rotisserie style chickens from the supermarket and thought they were great, but this recipe puts them to shame!! Our chicken turned our fantastic! It was succulent, moist and perfect. I'm glad that I learned a new chicken cooking technique. Thanks for submitting this wonderful recipe, I'll be using it from now on!
 05/27/2011.
 Really enjoyed this recipe, I did brine my chicken 24 hours with water,garlic and brown sugar then rinsed and cooked as the recipe said. My grill has a infrared rotisserie burner so after the first ten minutes with everything on high I shut the bottom burners off and only cooked with the infrared burner. Total cooking time about 70 minutes. Simple recipes are just the best!
 01/05/2007.
 Excellent!It was so moist and tasty.My kids couldn't get enough of it. Next time I'll use a bigger chicken.Thanks for a great recipe!
 06/27/2011.
 I did this a little different, I used 1 Tsp garlic powder, 1 Tsp salt, 1/2 Tsp Freshly ground black pepper, 1 tablespoon parsley flakes. I tied the chicken and put a pan underneath it and I did not baste it at all. Came out great! Thanks for the technique.
 08/09/2011.
 I make this rotisserie chicken using Western North Carolina Vinegar Barbeque Sauce which has butter in it. You can find the recipe on alrecipes. I do the usual tie the legs and wings and use indirect heat and try to maintain 350 degrees on my weber.
 11/26/2009.
 Oh my goodness; did I ever get rave reviews from my family and guests. No other BBQ chicken for my family now. I did cut back the salt to 2 tsps. and placed it in a tin foil plate in the center of the BBQ with the middle burner off. Used a digital thermometer and my 3.5 lb. chicken only took one hour. Have tried this on bone in chicken breasts adding the rub half way through and using a digital thermometer to 180 degrees. Yummo, so tender & juicy.
 02/18/2010.
 I was skeptical of this recipe when I tried it, but it turned out to be a great basic recipe. I would recommend binding the drumsticks and wings to keep them from overcooking, just as I did. I, also, put the chicken on a timer and basted it every 30 or so minutes while cooking. I cooked the chicken on high (450 degrees) for 10 minutes, and then cooked it at 350 degrees for about an hour and half (the skin had a rich, dark color, the meat had started retracting from the bone, and the internal temp had reached 180 degrees). The great thing about this recipe is how moist the chicken is. I usually make a chicken salad with any leftovers.
 06/26/2011.
 First rotisserie I have ever done. Got the rotisserie kit for birthday to go on my Weber grill. Even after reading that you need to tie the bird up, I didn't realize how much. Well, the recipe turned out great. Substituted olive oil for the butter. Also dusted the bird with Zach's cajun salt just prior to pulling it off the grill. Very tender, good recipe.
 03/05/2008.
 I just have to say how wonderful this chicken turns out. I really had no idea that I was able to produce such a lovely dish! I have been living in Italy for several years, and from time to time I get the urge for some home food, and this was above and beyond what I was craving!!!
 07/13/2012.
 Made this the other night, yummy! I used the rub as a starting point but stuffed the chicken with lemon grass & onion, my drip pan consisded of white wine, garlic and lemon juice for basting. Not much was left for the next day but the toddler was able to enjoy those few left over bites. Thanks for sharing!!
 11/02/2008.
 Sorry not to give 5 stars but everyone found this too salty. I'll try it again with half the salt and maybe olive oil instead of butter.
 12/28/2011.
 This is a great recipe. I have made it a few times already and my picky 3 year old loves it.
 07/30/2008.
 This is a winner! Drip pan and only baste it once is my only change. For a larger chicken (3-1/2 Pound)I cooked it two hours and it fell off the bone. It sure beats the store variety.
 08/03/2009.
 Great recipe, added my own twist to it. To the recipe above I added; 1Tbs ground rosemary 1Tbs Garlic powder 3Tbs Olive oil As well as the added ingredients, I also filled a drip pan with white wine and put it under the rotating chicken. Very moist and delicious chicken.
 07/20/2011.
 This was wonderful, I didn't change a thing. Tasted like the rotisserie chicken you can get at the grocery that my kids rave about, but really fresh...mmmm.
 06/26/2006.
 I wish there was a 4.5 rating....This was pretty good. I really liked the basting mix, but I was thinking maybe to inject the chicken too next time?? Will try it out and report back to you. :).
 10/27/2011.
 really good, but skipped the salt and just went with butter, paprika and pepper in the basting mixture. Doesn't need it.
 07/15/2007.
 This came out fantastic. Only thing I added was some garlic powder to the baste mix, about a couple tsp.
 07/20/2006.
 My family gives the 5 stars. The kids were requesting it again before dinner was done. Chicken was perfectly moist. However, I will definately reduce the amount of salt next time I make it.
 08/09/2008.
 This was excellent. We grilled it on our rotisserie rack on the bbq. It tasted better than the ones you get at a grocery store. This is definately a keeper.
 09/29/2007.
 This recipe is absolutely perfect exactly the way it is written, no changes needed. It comes out looking just like the rotisserie chickens I buy cooked at the grocery store and tastes even more moist! Thank you.
 06/16/2007.
 I did follow this recipe as exactly as written. It was easy and delicious! My dad loved it and he is extremely fussy. This is a keeper and I highly recommend it for company.
 09/05/2012.
 Followed to a T. Worked out great in my countertop Rotisserie. Overall flavor was very nice, it was what I was looking for, for another recipe to use this in. I didn't want anything overly spicy with flavors nor was it just plain. This fit into what I was looking for. I love the butter paprika flavor on the skin. And I can't wait to try this recipe on the grill. TY.
 05/26/2008.
 Really great way to do chicken! I thought it was a tad bit salty as I used salted butter plus the tablespoon - next time I'll only use two teaspoons or unsalted butter and 1 tablespoon of salt.
 10/08/2008.
 Easy and Delicious. Tastes better than take out chicken! My kids love this and ask for it every week!! Also works great for roasting the chicken on a can of beer in the oven.
 10/08/2007.
 My chicken came out AMAZINGLY!!! I basted it three times (at approx. 30min intervals) and BBQ'd it on medium for almost 1.5hrs The skin came out so crunchy and flavorful, the inside of the chicken was very moist...better than any store-bought rotisserie chicken I've ever eaten! My husband couldn't get enough :).
 10/12/2009.
 This was fantastic! Very moist. I just tasted the skin since I pull the skin off. Very tasty! Will make this again.
 07/12/2009.
 amazing! turned out perfect! thanks! i found 350 was best(all 3 burners on low). make sure you tie up the legs/wings. i would recommened adding some liquid in the drip pan BEFORE you start cooking as well. i used some cheap beer :) in addition to the wonderfully simple recipe..... i stuffed the cavity with lemon wedges, garlic and various herbs. i HIGHLY recommend doing this. kept the bird nice and juicy!
 06/19/2009.
 Absolutely loved this recipe. I used a 7lb chicken and took the advise of other reviewers and added 1 tsp of garlic powder and combined olive oil with the melted butter. I made sure I had a drip pan below the chicken and only used the outside burners. I also used wire to tie the bird securely and cooked it about 2 hours. Everything else I followed exactly as the other reviewers said. The skin came out cripy brown and the meat was so juicy it fell apart with a fork. I used a 9" cake pan for the drip pan and started out with about 1/2 of water to prevent any grease fire. During the 2 hours I basted frequently and had to add about 1 pint of water to refill the pan. This will be my recipe for rotisserie chicken for a long time. It is a make again in my house.
 06/04/2008.
 My family loved this recipe! I've told everyone about how yummy this chicken was! It was so simple; I plan on using this recipe often.
 07/04/2009.
 We recently got a new gas grill & rotisserie.This was the first recipe we tried, and it was scrumptious!! The second time, I omitted the salt & added 1/2tsp. garlic powder, 1tsp. onion poweder and 1tsp. lemon pepper. To the melted butter, I added 1/2 cup lemon juice. Wonderful!! We will use this recipe many times this summer.
 09/23/2007.
 Truly outstanding recipe. Looks to simple to be good but that's what's deceiving. If you are cooking a larger chicken you do need to increase the butter by 1-2 TBLS. You can also add 1/8 to 1/4 tsp of garlic powder. This will become a family/guest favorite in an instant.
 calories from fat: 224.3.
 \*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.
 \*\*Nutrient information is not available for all ingredients. Amount is based on available nutrient data.
 (-)Information is not currently available for this nutrient. If you are following a medically restrictive diet, please consult your doctor or registered dietitian before preparing this recipe for personal consumption.
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**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.
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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://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 .
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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!
 Did you like the recipe?
 Average rating 5 / 5. Vote count: 9.
 Let us improve this post!
 INSANELYGOOD.
 Hey there! I'm Kim. I love running, cooking, and curling up with a good book! I share recipes for people who LOVE good food, but want to keep things simple :).
 Hey There!
 I’m Kim. I love running, cooking, and curling up with a good book! Here you’ll find simple and delicious recipes that you can make in 30 minutes or less.
 PINTEREST.
 Insanely Good Recipes is a participant in the Amazon Services LLC associates program, an affiliate advertising program designed to provide a means for sites to earn advertising fees by advertising and linking to Amazon.com. We also participate in affiliate programs with Thrive Market, Shareasale, and other sites. We are compensated for referring traffic.

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

How to Sharpen Your Kitchen Knives at Home.
 Whether you use a handheld sharpener or a sharpening stone, learning to sharpen your dull kitchen knives is a skill you’ll value forever. Read More.
 Our 22 Best Ever Summer Side Dishes.
 Summertime calls for classic potluck recipes, portable foods, and dining al fresco. Want to dig into the best side dishes of the season and discover tantalizing flavors along the way? From pan-fried Southern fare to chilled, garden-fresh Spanish soup, we've compiled incredibly delicious offerings that will fill you up and minimize fuss during the dog days of summer. Find your new favorite summer side dish right here. Read More.
 See All Breakfast and Brunch Recipes.
 We Tried 8 Celebrity Scrambled Egg Methods and Found Some Breakfast Champions.
 We Tried 8 Celebrity Scrambled Egg Methods and Found Some Breakfast Champions.
 Our 15 Best BBQ Chicken Recipes of All Time.
 Here at Allrecipes, we know a thing or two about BBQ chicken. Our community members have submitted hundreds of delicious BBQ chicken recipes for the grill, oven, slow cooker, and more. We've narrowed our huge collection down to 15 top-rated recipes that reviewers say are the best of the best — so you know you're about to cook up something amazing. Make sure to bookmark this round-up of our best BBQ chicken recipes, as you'll want to come back to it again and again. .
 12 Ground Bison Recipes That Go Beyond the Burger.
 Looking for a delicious way to use ground bison meat? You're in luck! We've rounded up our favorite ways to use the ingredient, from burgers and meatballs to chili and stuffed peppers. Whether you're looking for a simple weeknight dinner that comes together quickly and easily or an impressive meal or appetizer for entertaining, you'll find something you love in this collection of our best ground bison recipes. .
 See All Dinner Recipes.
 Our 10 Best Italian Meatball Recipes for All Your Spaghetti Dinner Needs.
 Our 10 Best Italian Meatball Recipes for All Your Spaghetti Dinner Needs.
 If you aren't making your own meatballs for spaghetti, subs, or soup, you're truly missing out. So all that changes today with these 10 outrageously delicious Italian meatball recipes that you won't be able to resist trying. An Italian meatball typically contains ground meat, specifically beef, garlic, eggs, parsley, and sometimes cheese. These recipes will mostly follow that structure, sometimes with an added twist. And even though serving meatballs over spaghetti is an American invention, there's no better way to enjoy these tasty meatballs than doused in marinara over a bed of pasta. Scroll through to find your new favorite meatball recipe.
 15 Fantastic Layer Dips For Summertime Snacking.
 Layered dips are some of the easiest dips you can make. Simply spoon each layer into a bowl and voilà your dip is served. Plus, they look oh-so-stunning in clear dishes with their defined sections. Whether you're looking for an easy potluck appetizer, a tasty summertime snack, or simply a reason to eat some chips and dip, these 15 recipes are perfect for all your summer needs. Scroll through to find our best layer dips.
 18 Strawberry Bread Recipes With Lots of Color and Fruity Flavor.
 Looking for a delicious way to bake with fresh or frozen strawberries? Your search ends here. Strawberries add fruity flavor and vibrant color to these breads and muffins. Whether you're looking for a basic loaf to make with just a few pantry staples, a decadent idea with a cream cheese filling, or an old-fashioned family recipe that'll please everyone at your table, you'll find mouthwatering inspiration in this collection of strawberry bread recipes. .
 Best Chicken Recipes for Summer Dinners.
 Here at Allrecipes HQ, we get to see lots of great data about your top searches, and we wanted to share your favorite chicken recipes from last summer. Not surprisingly, slow-cooker, one-pan dinners, and simple salads were among the top-rated recipes. These chicken dinners are phenomenally popular for good reason. They're all relatively easy to make, they won't heat up your kitchen too much, and are perfect for those lazy summer days.
 15 Light and Fresh Salad Recipes For Your Next Potluck.
 Don't get us wrong, we love those mayo-filled potato and macaroni salads at a potluck as much as the next person. But sometimes you want a lighter option to choose from too. That's where these fresh vegetable-based salads come in. Their refreshing flavors will have everyone going back for more, and they're probably the easiest thing you can offer to bring to the potluck. Scroll through to find your next potluck go-to.
 Our 22 Best Ever Summer Side Dishes.
 Summertime calls for classic potluck recipes, portable foods, and dining al fresco. Want to dig into the best side dishes of the season and discover tantalizing flavors along the way? From pan-fried Southern fare to chilled, garden-fresh Spanish soup, we've compiled incredibly delicious offerings that will fill you up and minimize fuss during the dog days of summer. Find your new favorite summer side dish right here. .
 15 Comfort Foods To Enjoy During Summer.
 Just because it's warm outside doesn't mean you can't crave a nice, hearty comfort meal — seriously, the cooler months can't have all of the fun! We've rounded up our best recipes that are loaded with mouthwatering, satisfying flavors, but are perfect to serve on a hot summer's day. From fried chicken and tacos to tomato pie and summer pasta bakes, these recipes will remind you just how delicious summer can be.
 15 Tasty Snack Ideas for People With Diabetes.
 When you're managing diabetes, snacks play a key role in keeping your blood sugar stable. A pantry stash of pre-packaged, carb-loaded snacks full of added sugar and sodium won't cut it, though. You're much better off noshing on whole foods like fruits, vegetables, nuts, seeds, legumes, and whole grains. The following diabetes-friendly snacks spin nutritious ingredients into delicious, deceptively healthy snacks. Recipes like plantain chips, peanut butter balls, roasted chickpeas, and guacamole compete with processed snacks in flavor, and leave you feeling full. .
 15 Grilled Corn on the Cob Recipes Perfect For Summer Barbecues.
 If you've already got your grill fired up, it just makes sense to throw your corn on the barbecue instead of boiling them. Plus, it adds delicious charred flavor. Once you try it, you won't go back! From basic grilled corn on the cob to Mexican-inspired corn on the cob and bacon-wrapped corn on the cob, these recipes are the perfect side dish for any summer barbecue meal. So grab some ears and get grilling.
 25 Rare Regional McDonald's Items We Wish Were Available Nationwide.
 The consistency of McDonald's menus across the U.S. makes it an always-welcome pit stop. When you're far from home, however, you may come across an unfamiliar food or drink on the beloved chain's menu — or find yourself ordering your own state's specialty before you remember where you are. Read on for regional McDonald's items worth a cross-country road trip, plus retired regional items that deserve a comeback.
 See All Food News and Trends.
 What Does It Mean When They Ring the Bell at Trader Joe's?
 42 Photos.
 This rotisserie chicken recipe is so easy to make with simple seasonings on your grill. Occasional basting with a butter mixture ensures crispy skin and moist meat. Our family loves this! Rotisserie chicken is perfect as the main dish with French fries and coleslaw, or with any number of other sides.
 Skip to Recipe.
 Intimidated by the idea of making a rotisserie chicken at home? We're here to help. Get your grill and rotisserie attachment ready — you'll want to try this recipe ASAP. .
 Rotisserie Chicken Ingredients.
 Credit: Melissa Goff.
 Here's what you'll need to make rotisserie chicken at home: .
 · Whole Chicken: This recipe is meant for a whole 3-pound chicken. If your chicken is larger or smaller, you'll have to adjust the cooking time. .
 · Butter: Butter keeps the chicken moist and juicy, while giving the seasonings something to stick to. .
 How to Rotisserie a Chicken .
 Credit: Coltsdave13.
 You'll find the full, step-by-step recipe below — but here's a brief overview of what you can expect when you make this rotisserie chicken: .
 Season the chicken cavity with salt and place it on a rotisserie (tie the wings and legs if you have twine or string available). Set the grill on high and cook for 10 minutes. Turn the grill down to medium and baste with a mixture of the butter and the seasonings. Close the lid and continue cooking, basting occasionally, until the chicken is cooked through. The internal temperature should reach at least 180 degrees F.
 How Long Is Rotisserie Chicken Good For? .
 How to Cut Rotisserie Chicken.
 Allow the chicken to cool for about 15 minutes before carving. To carve: .
 1. Place the chicken, breast-side up, on a cutting board. .
 2. Pull one of the legs away from the body and slice through the meat until the hip bone is exposed. Then, pull the leg harder until the leg is detached. .
 3. Use your knife to separate the drumstick and thigh. .
 4. Pull the wing tip away from the breast until you can easily cut through the joint. .
 How to Use Rotisserie Chicken.
 slightly less than overhead view of rotisserie chicken stuffing casserole served in a casserole dish with a serving taking out.
 Credit: Dotdash Meredith Food Studios.
 If you go through the trouble of making a rotisserie chicken at home, you'll likely want to enjoy it on its own with a side salad or roasted vegetables. .
 What about the leftovers? Don't let even a bite of that chicken go to waste. Explore some of these mouthwatering collections for delicious inspiration: .
 Reheat rotisserie chicken in the microwave, in the oven, or even in the air fryer. .
 · Microwave: Place the chicken on a plate, cover with a damp paper towel, and microwave until the chicken is heated through. .
 · Oven: Place the chicken in a baking dish, pour in chicken broth (about ¼-inch deep), cover with aluminum foil, and bake at 400 degrees F for 15 to 20 minutes or until heated through. .
 · Air Fryer: Place the chicken in the basket of the air fryer and cook at 350 degrees F for three to four minutes, or until crispy and heated through. .
 "This is only our second time using our grill's rotisserie attachment for the grill," says CHRISTINESAVILLE . "This recipe knocked the much more complex one out of the park! Delicious and easy to make! I wish I had a picture. It was perfect.".
 "This is the best rotisserie chicken I've made, and I'll add, also beats baked," raves Melissa M . "Very juicy, done right, and great flavor. I put liquid smoke, pineapple juice and water in a pan underneath to add more moisture, and basted with butter and basil pesto every 30-45 min.".
 "We just got a new grill along with a rotisserie," says Dishy . "Couldn't wait to try it out and this recipe was perfect. I even did two chickens (Doubled the recipe) at one time and they both turned out great. Very moist and flavorful!".
 Step 2.
 Season chicken cavity with a pinch of salt. Tie legs together with kitchen string; then tie wings to the bird. Secure chicken on a rotisserie attachment.
 Step 3.
 Step 4.
 Meanwhile, quickly mix together butter, 1 tablespoon of salt, paprika, and pepper. Turn the grill down to medium and baste chicken with butter mixture.
 Step 5.
 Close the lid and cook over medium heat, basting occasionally, until chicken is cooked through and the internal temperature reaches 180 degrees F (83 degrees C), 1 to 1 1/2 hours.
 Step 6.
 Check out our Community Guidelines about photos and reviews.
 05/31/2007.
 This was a total disaster. So why did I rate it five stars? Because I take the blame for the problems I had. Although the recipe did not state it, I knew to tie up the drumsticks and wings to keep them from flapping as the rotisserie turned, thus turning to carbon. I also knew that, when basting with a butter or oil based flavoring, you will have flare-up. I thought about putting foil under the chicken, but thought previous postings that said "do not deviate from the recipe" knew something I did not. Maybe it would be crispier. When I went to put the second basting on, there was smoke streaming out from under the lid. The skin was black. A lot of the meat was overcooked. The stuff in the middle was cooked perfectly, but I sent my daughter out to the store to get a pre-cooked one. I will eat the meat I salvaged for lunch tomorrow ;-). So, tie the legs, tie the wings, put down foil, and you will probably love this. I loved the smell of the sauce. Live and learn. I hope you learn from my mistake. Updated: Another option is to turn off the burner under the chicken and cook it with indirect heat. (I have three burners.).
 08/11/2011.
 The chicken came out moist, beautiful, but it wasn't a hit -- way too salty. One of my kids couldn't even eat the leg, because it was so salty. I will definitely cook it again, but with perhaps 1/2 teaspoon of salt.
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 07/07/2007.
 Great recipe! This was my first time using my rotisserie attatchment for my BBQ grill. I was a little nervous but it turned out wonderful. Make sure you use the drip pan or you will be in for a big mess. Also, tie up the legs and wings so they don't flap all over the place. This was a great recipe to start my rotisserie carrer. I will be cooking this again very soon.
 10/31/2007.
 I really enjoyed this recipe! I added some rosemerry and I used olive oil insted of butter. It was wonderful, and so juicey!!!
 07/30/2007.
 This chicken turned out fantastic. We followed the ingredients list exactly and the cooking times were followed exactly. Thanks to the other reviews, made sure we tied the legs/wings with string and used an old 13x9" cake pan as a drip pan. We have always really enjoyed the grocery store rotisserie chickens, but now we will be making our own. Yum! The reviewer who added garlic powder has a great idea, as I am sure that would be tasty!
 04/09/2007.
 This is the BEST!!!!!! If you're looking for a really great rotisserie chicken recipe, believe me, this is the one. By far. I've tried many others from here and other sites, and they can't touch this one. A must try.
 06/18/2008.
 My husband has been after me for years to find a great rotisserie chicken recipe and this is it! I did decrease the amount of salt used the second time I made this chicken and it was delicious! I will definitely be using this recipe for a long time!
 10/30/2007.
 We loved this one. It is so easy and so good. I did it in my Baby George Rotisserie. Quick and easy supper!
 10/11/2007.
 The chicken looked so great that it was shame to carve it. But the taste was great it was worth while carving it. Moist, succulent, and delicious.
 03/27/2010.
 YUMMY! Rivals any store bought/restaurant rotisserie Chicken. Added poultry seasoning, garlic, and seasoning salt to the mix. Also used olive oil instead of butter. Took 1.5 hours at 300 degrees. Tied wings and drumsticks together, and then the drumsticks to the body. Family loved the crispy skin. I had brined the chicken for something else and then decided to grill with the nice weather. Don't know what the 4 hours of brining did, but the end result was fabulous!
 07/24/2010.
 Perfect every time! I stick a whole lemon in the cavity (after poking it a few times to let the juices trickle out) and some fresh rosemary. It keeps the bird moist and also helps to keep it snug on the rotisserie rod.
 05/09/2009.
 Yes, the recipe is fine but the method and instructions have a lot to be desired when cooking out of doors over fire , be it over or with charcoal or on a gas grill..., You Quickly Grill most cuts of beef over direct coals or heat. You Bar B Q most cuts of pork over low and very slow indirect heat (smoke). Brisket and tougher cuts of beef are best cooked low and slow as well. You do something called in-between with chicken and poultry called "ROASTING" Now if you are into eating carbon and having a black cloud emanate from your mouth and encircling your head from each bite, I suggest when "roasting" whole chicken or chicken pieces on the grill you employ the indirect method of cooking [roasting]. Indirect Method is having the fire banked on one or either side of the chicken or meat like Pork Steaks, Ribs, Rib racks and Tri Tip steaks etc. either on a rotisserie such as Prime Rib roast [In a basket not on skewers]or flat on the grill when using charcoal or briquettes. Important! Always have a drip pan under the chicken. This prevents flare ups and grease fires in the Bar B Q pit or Kettle. Always have a sufficient amount of liquid in the drip pan be it beer, apple juice, wine or even plain water. This adds humidity to the inside of the closed BBQ and also prevents grease fires. Concomitantly, it also will stop neighbor complaints those unexpected Code-3 visits from your local engine company of fire fighters. Rule of thumb is... “Never cook, BBQ or roa.
 01/17/2011.
 This rotisserie chicken was delicious! The flavor from the butter baste was very yummy! I had about a 4 lb. chicken and my husband pretty much ate the whole thing! lol That was the first time making a whole chicken, for just the two of us, where we had no leftover meat! I did brine the chicken for a few hours before hand to help it come out nice and juicy. I had to try out my new rotisserie that I received for xmas and even though it was freezing outside the chicken took about an hour and a half to fully cook on the grill. Thanks for the great recipe! I will make again!
 06/19/2010.
 Very good! I found rotisserie tips on another website which helped a lot... put the chicken on top of a lemon (or an onion) to keep the chix from flopping all over, and truss the chix as well. I used the lemon and the juices definitely permeated the chix, and with the butter mixture of this receipe on the chix skin the end result was GREAT! (Also, use a pan full of liquid (water, broth, or a mixture of both) to catch the drippings. Make sure you keep liquid in the pan so it doesn't dry out and burn. That way no flare-ups from the fire or smoke from drippings burning. This chicken turned out AWESOME!).
 04/06/2010.
 This sauce is great and versatile! I have used it with chicken and also with just vegetables baked in an Oven Bag, the sauce is absorbed by the veggies, mouth watering! My daughter is a vegetarian and we have made a meal of the oven roasted vegetables. I keep getting requests for the recipe.
 07/12/2010.
 Quick and easy. This was so juicy. Thanks for sharing. I just got my grill rotisserie attachment and this was the perfect first dish! Definitely put foil or a pan under the chickent to catch the drippings or you will have a big mess.
 12/08/2010.
 Craving BB-Q chicken over the last weekend we tried this recipe. I prepared the whole chicken and my wonderful boyfriend braved the cold to spark up the barbecue and cook it. He put a tin pan on the rack, above the coals and under the chicken and basted the chicken in it's own juices. I wouldn't change a thing! Really exceptional ! Thank you.
 01/13/2011.
 Best rotisserie chicken I've ever made...this is one of our favorite things to eat. I put less paprika than the recipe called for (maybe about 1/2) because I didn't know if my husband likes paprika. I also added a few dashes of garlic salt. I melted all the seasonings together in a pan on the stovetop and rolled the chicken around in it after it cooked for 10 mins. The seasoning was really good....has kind of a salty tangy-ness. We will definitely make this again. UPDATE: I always make this in my toaster oven (it has a rotisserie attachment) and it's perfect. Sometimes I alternate seasonings with the "Roast sticky chicken" recipe by Sue Rogers, on this website, for some variety, and stick a lemon in the middle. Cooking chicken this way is the best!
 12/20/2009.
 This was so awesome - I added potatoes & veggies to the drip pan below along with some chicken broth and sprigs of fresh Rosemary & Thyme - I came out unbelievably flavorful. This recipe is a for sure keeper and great for entertaining.
 07/05/2008.
 did this recipe as follows: 4.75lb chicken @350 deg gas grill for 2.5 hrs. used same spices as original recipe but added 1 tsp. of garlic powder. Used drip pan under chicken with one 12 oz. bottle of beer in it. Chef had only one glug. Beer evaporated after 1/2 hr so added water with a little chicken base. Had to do this twice. Best chicken I ever had. You must try this,you won't be dissapointed.Used both outside burners on 4 burner gas grill using indirect heat method.
 11/19/2010.
 This was my first attempt at using the rotisserie on my brand new Weber. I did tie the legs and wings and used a drip pan under the bird. I also used indirect heat, turning off the center burner. I used kosher salt, which at 1 tablespoon turned out to be a little salty. Next time I will halve the salt, but all in all the taste was unbelievable!! Will definitely try again.
 05/11/2010.
 Wow, I've made this several times now and love it! I've always followed the recipe exactly and it's amazing every time!
 06/15/2009.
 We just bought a rotisserie and needed to break it in before trying a whole pig on the 4th of July. This is a free standing one without a lid. Now we know we need to get or make a lid for this thing because a small chicken took FOREVER to make. Thank God we did Beer Butt chicken on the grill or our neighbors kids would have been starving. Be sure to tie your chicken's wings and legs together with string so they don't hang down. You want those to be secure. Also, to keep it moist stuff the cavity with cut up lemons. With regard to the recipe for basting sauce, it was good. I would double it and add garlic powder and some onion powder. Although, you could add just about any combination of spices that are to your liking. It really doesn't matter. What you have to have is patience and a good meat thermometer.
 09/29/2010.
 Very good. Made it without the butter and used skinned chicken. I let it soak in a salt water brine for ~2hrs before I seasoned and grilled it. With those changes, it was perfect for us.
 12/21/2010.
 Wow! This chicken came out tender, juicy, and delicious! Used a 5 lb chicken and cooked it at 300 in my convection oven on the rotisserie setting and cut the salt down by a touch (about 2/3 T). After 2 hours, it was cooked perfectly. Thank you for sharing!
 11/11/2009.
 Best Rotisserie chicken recipe I've found. Try stuffing bird with a quartered onion and lemon. I've also cooked it in my "Big Easy" oiless turkey fryer.
 06/27/2010.
 ROCKS! If you want a real down home flavor this is it. So good. I was a little more liberal with a pinch of salt on the inside (healthy pinch) and I think it helps a little.
 12/28/2011.
 Excellent and comes out so moist and flavorful. Directions don't say to tie up legs and wings but you really must. I put a pan underneath to catch the fat that melts off which causes 'fire'. This chicken was a 4.20 pounder and was done in 1 1/2 hours. Sure will do this again!
 12/03/2010.
 Chicken was mouthwatering. Spices are just right. Could use half of butter of spices. Had to reserve the remainder for the next rotisserie chicken. Recommend this one.
 08/11/2009.
 This is simply delicious!! I added some garlic and onion powder to the melted butter. The skin got perfectly crispy and the meat was wonderfully moist. I made 2 chickens at once and everyone loved them.
 04/24/2011.
 this is great! I did add some wood chips for smoke and apple juce in the drip pan. turned out excellent!!!!
 08/31/2009.
 This was excellent, but I made several changes: 1/2 olive oil and 1/2 butter, added garlic powder, onion powder, lemon pepper instead of black, used the salt and paprika, stuffed chicken with onion and lemon wedges, and filled the drip pan with white wine and lemon juice. Easy recipe and amazing flavor.
 09/21/2008.
 OHHH MY!!!!!! This was GREAT! This was the first time I have used the rotisserie on the grill. After reading reviews I placed a pan under the chicken with apple juice in it. I cooked it on low temp with 2 of the 3 burners for 2.5 hours. When I took it off the grill, I covered it in foil and towels to keep the heat in and grilled my vegies in foil for 20 mins. It worked great! It allowed the chicken to settle, but yet kept it hot. This chicken was SO moist and tender! I did have to fill the juice in the pan one more time during the whole process. Use a pan you don't care about or a disposable because the cooking will destroy the pan! I also used a seasoned salt in place of the regular salt. We WILL be making this more!
 09/05/2008.
 On a grill You Need to put a foil pan under Chicken and add water to pan about a 1/2" or add (BEER works best 2-12oz cans) your Chicken will fall off the bone!!!!
 07/14/2008.
 Yery good. Made a nice crispness to the skin. But I felt it lacked some flavor. So on the 2nd try I added some Brie cheese under the skin around the breast and then stuffed the cavitey with lemon wedges, thyme, basil, and onion wedges. Added a full burst of flavor this time. But with the Brie cheese in there it made it rather oily on the outside, So you'ld just have to either omit the cheese or the butter baste.
 06/19/2011.
 My wife didn't want to make the baste as directing. She used store-bought poultery seasoning and margerine. I have five burners on my grill. After tying the 5-pound bird with cooking twine and securing it to the spit, I put it over four burners on high for about 10-15 mintues. I turned off the middle two burners and reduced the outer burners to medium. After things settled, the thermometer on the grill top read 350. I basted the bird every twenty minutes, cooking for a TOTAL of one hour (10-15 on high with 4 burners and 45-50 with two burners on medium). The temperature by out meat thermometer was 177.6. Since my wife could not stop sampling the crisp skin, we called it "done" and tented it with aluminum foil for 15 minutes or so. She says she's never buying a store prepared rotisserie chicken again.
 04/26/2011.
 We started making this rotisserie chicken recipe right after Father's Day 2009 when my husband received his new huge grill. This recipe is spot on! We have never felt we needed to change it in any way. We joke that, who knew 'paprika' would be the secret ingredient. It is so delicious we practically make it for every party...birthdays, 4th of July, etc. Our guests always ask how we make it...it is so easy!
 08/11/2011.
 The chicken came out moist, beautiful, but it wasn't a hit -- way too salty. One of my kids couldn't even eat the leg, because it was so salty. I will definitely cook it again, but with perhaps 1/2 teaspoon of salt.
 06/30/2010.
 I don't have a bbq, so I baked this in the oven. It was a huge hit. Way better than the prepared rotisserie chickens we usually get.
 06/08/2008.
 Put 2 birds on the spit. We ate till we could'nt move and then just rolled in the leftovers!! Too simple to be true.
 10/22/2012.
 This turned out moist and the flavor was quite good. No more expensive store bought bird for us. Thanks for sharing.
 08/03/2006.
 We just got a new grill along with a rotisserie. Couldn't wait to try it out and this recipe was perfect. I even did two chickens (Doubled the recipe) at one time and they both turned out great. Very moist and flavorful! Will definitely use again.
 09/23/2006.
 One Word......yummmiiieee!!!!! I have made this twice and both times it came out better than any resturant bought chicken i have ever purchased. My only regret is, I can't make it in the winter as I live in northen Canada and it gets to cold to be outside rotisserieing chicken.
 06/01/2008.
 Loved this chicken (the 2nd time I made it!). The first one was my first rotisserie attempt and although I put a drip pan under it, the fat that dripped caught fire and destroyed the chicken! I did some research then the next time I put 1 inch of water in the drip pan. It diluted any drips and prevented a fire. My 2nd attempt went great and we loved the results. I did use 1/2 the salt but otherwise wouldn't change a thing.
 06/13/2006.
 The results of this recipe were astounding. The chicken turned out tender, juicy and best of all had that golden reddish brown crispy skin that had alluded me until this recipe. I did cut the salt by 25%, but that is a personal preferance. This recipe is a keeper.
 07/08/2010.
 these turned out very well. Didn't have the energy to set up the rotesserie so I cooked them on broiler pans on the grill and it worked out well.
 02/04/2010.
 This was so delicious and so unbelievably easy! i didn't even measure anything out, rubbed butter all over and under the wings, salted, peppered, and sprinkled paprika all over it. I actually cooked it in the oven uncovered. Tasted just like a store bought rotisserie. It was divine! Thanks for sharing this recipe!
 07/30/2011.
 I made this recipe the other night to break in our new rotisserie for our gas grill. I have to say that I've bought rotisserie style chickens from the supermarket and thought they were great, but this recipe puts them to shame!! Our chicken turned our fantastic! It was succulent, moist and perfect. I'm glad that I learned a new chicken cooking technique. Thanks for submitting this wonderful recipe, I'll be using it from now on!
 05/27/2011.
 Really enjoyed this recipe, I did brine my chicken 24 hours with water,garlic and brown sugar then rinsed and cooked as the recipe said. My grill has a infrared rotisserie burner so after the first ten minutes with everything on high I shut the bottom burners off and only cooked with the infrared burner. Total cooking time about 70 minutes. Simple recipes are just the best!
 01/05/2007.
 Excellent!It was so moist and tasty.My kids couldn't get enough of it. Next time I'll use a bigger chicken.Thanks for a great recipe!
 06/27/2011.
 I did this a little different, I used 1 Tsp garlic powder, 1 Tsp salt, 1/2 Tsp Freshly ground black pepper, 1 tablespoon parsley flakes. I tied the chicken and put a pan underneath it and I did not baste it at all. Came out great! Thanks for the technique.
 08/09/2011.
 I make this rotisserie chicken using Western North Carolina Vinegar Barbeque Sauce which has butter in it. You can find the recipe on alrecipes. I do the usual tie the legs and wings and use indirect heat and try to maintain 350 degrees on my weber.
 11/26/2009.
 Oh my goodness; did I ever get rave reviews from my family and guests. No other BBQ chicken for my family now. I did cut back the salt to 2 tsps. and placed it in a tin foil plate in the center of the BBQ with the middle burner off. Used a digital thermometer and my 3.5 lb. chicken only took one hour. Have tried this on bone in chicken breasts adding the rub half way through and using a digital thermometer to 180 degrees. Yummo, so tender & juicy.
 02/18/2010.
 I was skeptical of this recipe when I tried it, but it turned out to be a great basic recipe. I would recommend binding the drumsticks and wings to keep them from overcooking, just as I did. I, also, put the chicken on a timer and basted it every 30 or so minutes while cooking. I cooked the chicken on high (450 degrees) for 10 minutes, and then cooked it at 350 degrees for about an hour and half (the skin had a rich, dark color, the meat had started retracting from the bone, and the internal temp had reached 180 degrees). The great thing about this recipe is how moist the chicken is. I usually make a chicken salad with any leftovers.
 06/26/2011.
 First rotisserie I have ever done. Got the rotisserie kit for birthday to go on my Weber grill. Even after reading that you need to tie the bird up, I didn't realize how much. Well, the recipe turned out great. Substituted olive oil for the butter. Also dusted the bird with Zach's cajun salt just prior to pulling it off the grill. Very tender, good recipe.
 03/05/2008.
 I just have to say how wonderful this chicken turns out. I really had no idea that I was able to produce such a lovely dish! I have been living in Italy for several years, and from time to time I get the urge for some home food, and this was above and beyond what I was craving!!!
 07/13/2012.
 Made this the other night, yummy! I used the rub as a starting point but stuffed the chicken with lemon grass & onion, my drip pan consisded of white wine, garlic and lemon juice for basting. Not much was left for the next day but the toddler was able to enjoy those few left over bites. Thanks for sharing!!
 11/02/2008.
 Sorry not to give 5 stars but everyone found this too salty. I'll try it again with half the salt and maybe olive oil instead of butter.
 12/28/2011.
 This is a great recipe. I have made it a few times already and my picky 3 year old loves it.
 07/30/2008.
 This is a winner! Drip pan and only baste it once is my only change. For a larger chicken (3-1/2 Pound)I cooked it two hours and it fell off the bone. It sure beats the store variety.
 08/03/2009.
 Great recipe, added my own twist to it. To the recipe above I added; 1Tbs ground rosemary 1Tbs Garlic powder 3Tbs Olive oil As well as the added ingredients, I also filled a drip pan with white wine and put it under the rotating chicken. Very moist and delicious chicken.
 07/20/2011.
 This was wonderful, I didn't change a thing. Tasted like the rotisserie chicken you can get at the grocery that my kids rave about, but really fresh...mmmm.
 06/26/2006.
 I wish there was a 4.5 rating....This was pretty good. I really liked the basting mix, but I was thinking maybe to inject the chicken too next time?? Will try it out and report back to you. :).
 10/27/2011.
 really good, but skipped the salt and just went with butter, paprika and pepper in the basting mixture. Doesn't need it.
 07/15/2007.
 This came out fantastic. Only thing I added was some garlic powder to the baste mix, about a couple tsp.
 07/20/2006.
 My family gives the 5 stars. The kids were requesting it again before dinner was done. Chicken was perfectly moist. However, I will definately reduce the amount of salt next time I make it.
 08/09/2008.
 This was excellent. We grilled it on our rotisserie rack on the bbq. It tasted better than the ones you get at a grocery store. This is definately a keeper.
 09/29/2007.
 This recipe is absolutely perfect exactly the way it is written, no changes needed. It comes out looking just like the rotisserie chickens I buy cooked at the grocery store and tastes even more moist! Thank you.
 06/16/2007.
 I did follow this recipe as exactly as written. It was easy and delicious! My dad loved it and he is extremely fussy. This is a keeper and I highly recommend it for company.
 09/05/2012.
 Followed to a T. Worked out great in my countertop Rotisserie. Overall flavor was very nice, it was what I was looking for, for another recipe to use this in. I didn't want anything overly spicy with flavors nor was it just plain. This fit into what I was looking for. I love the butter paprika flavor on the skin. And I can't wait to try this recipe on the grill. TY.
 05/26/2008.
 Really great way to do chicken! I thought it was a tad bit salty as I used salted butter plus the tablespoon - next time I'll only use two teaspoons or unsalted butter and 1 tablespoon of salt.
 10/08/2008.
 Easy and Delicious. Tastes better than take out chicken! My kids love this and ask for it every week!! Also works great for roasting the chicken on a can of beer in the oven.
 10/08/2007.
 My chicken came out AMAZINGLY!!! I basted it three times (at approx. 30min intervals) and BBQ'd it on medium for almost 1.5hrs The skin came out so crunchy and flavorful, the inside of the chicken was very moist...better than any store-bought rotisserie chicken I've ever eaten! My husband couldn't get enough :).
 10/12/2009.
 This was fantastic! Very moist. I just tasted the skin since I pull the skin off. Very tasty! Will make this again.
 07/12/2009.
 amazing! turned out perfect! thanks! i found 350 was best(all 3 burners on low). make sure you tie up the legs/wings. i would recommened adding some liquid in the drip pan BEFORE you start cooking as well. i used some cheap beer :) in addition to the wonderfully simple recipe..... i stuffed the cavity with lemon wedges, garlic and various herbs. i HIGHLY recommend doing this. kept the bird nice and juicy!
 06/19/2009.
 Absolutely loved this recipe. I used a 7lb chicken and took the advise of other reviewers and added 1 tsp of garlic powder and combined olive oil with the melted butter. I made sure I had a drip pan below the chicken and only used the outside burners. I also used wire to tie the bird securely and cooked it about 2 hours. Everything else I followed exactly as the other reviewers said. The skin came out cripy brown and the meat was so juicy it fell apart with a fork. I used a 9" cake pan for the drip pan and started out with about 1/2 of water to prevent any grease fire. During the 2 hours I basted frequently and had to add about 1 pint of water to refill the pan. This will be my recipe for rotisserie chicken for a long time. It is a make again in my house.
 06/04/2008.
 My family loved this recipe! I've told everyone about how yummy this chicken was! It was so simple; I plan on using this recipe often.
 07/04/2009.
 We recently got a new gas grill & rotisserie.This was the first recipe we tried, and it was scrumptious!! The second time, I omitted the salt & added 1/2tsp. garlic powder, 1tsp. onion poweder and 1tsp. lemon pepper. To the melted butter, I added 1/2 cup lemon juice. Wonderful!! We will use this recipe many times this summer.
 09/23/2007.
 Truly outstanding recipe. Looks to simple to be good but that's what's deceiving. If you are cooking a larger chicken you do need to increase the butter by 1-2 TBLS. You can also add 1/8 to 1/4 tsp of garlic powder. This will become a family/guest favorite in an instant.
 calories from fat: 224.3.
 \*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.
 \*\*Nutrient information is not available for all ingredients. Amount is based on available nutrient data.
 (-)Information is not currently available for this nutrient. If you are following a medically restrictive diet, please consult your doctor or registered dietitian before preparing this recipe for personal consumption.
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**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/>

Every item on this page was chosen by The Pioneer Woman team. The site may earn a commission on some products.
 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.
 © 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://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.