

Our State eats

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Fireside Stew

Yield: 6 to 8 servings.

- 1 whole roasted chicken, deboned**
- 2 tablespoons extra-virgin olive oil**
- 2 tablespoons salted butter**
- 1 medium sweet onion, chopped**
- 2 stalks celery, sliced**
- 2 medium carrots, peeled and chopped**
- 2 tablespoons all-purpose flour**
- 1 teaspoon poultry seasoning**
- 1 teaspoon smoked paprika**
- 8 cups chicken stock**
- 4 ounces cream cheese, at room temperature**
- 4 cloves garlic, minced**
- 2 Yukon gold potatoes, peeled and cut into 1-inch cubes**
- 1 bay leaf**
- 2 cups frozen peas**
- Kosher salt and ground black pepper to taste**
- ½ cup parsley, chopped (for garnish)**

Shred the roasted chicken meat with 2 forks and place in a bowl. Set aside.

Heat olive oil and butter in a large pot over medium heat. Add onion, celery, and carrots. Cook for 5 minutes, stirring occasionally. Stir in the flour, poultry seasoning, and paprika. Cook for another 5 minutes.

Stir in the chicken stock, cream cheese, and garlic. Add chicken, potatoes, and bay leaf. Simmer over low heat for 20 minutes, or until potatoes are fork-tender. Stir in frozen peas. Simmer for 10 minutes. Taste and season with salt and pepper, if needed. Discard bay leaf. Garnish with parsley and serve.



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Cornflake Marshmallow Blondies

Yield: 9 servings.

- 1 stick unsalted butter, melted
- $\frac{3}{4}$ cup dark brown sugar, packed
- 1 large egg
- $1\frac{1}{2}$ teaspoons vanilla extract
- 1 teaspoon baking powder
- $\frac{1}{4}$ teaspoon baking soda
- $\frac{1}{2}$ teaspoon kosher salt
- $1\frac{1}{4}$ cups all-purpose flour
- $\frac{1}{3}$ cup cornflakes
- $\frac{1}{3}$ cup white chocolate chips
- $\frac{1}{3}$ cup mini marshmallows
- Flake salt (for garnish)

Preheat oven to 350°. Prepare a 9-inch square baking pan with cooking spray and line with parchment paper.

In a large bowl, whisk together butter, brown sugar, egg, and vanilla extract until well combined.

In a separate bowl, whisk together baking powder, baking soda, salt, and flour. Add dry ingredients to the butter mixture and stir until just combined. Do not overmix.

Into a food processor, add cornflakes and pulse a few times until you're left with crumbs.



Add crumbs to blondie batter with chocolate chips and marshmallows; fold until just combined. Pour batter into pan and evenly spread to all 4 corners.

Bake for 25 minutes or until blondies are lightly browned and a toothpick inserted into the center comes out clean. Let cool in the pan for 30 minutes on cooling rack. Cut blondies into 9 squares and sprinkle a few flakes of salt on each before serving.

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