

# Tastes of Russia Snack Tales



## Chicken Kiev

### Ingredients:

- \* 2 tbsp. butter
- \* 2 tsp. fresh lemon juice
- \* 1/4 tsp. dried dill
- \* 1/4 tsp. salt
- \* 4 skinless, boneless chicken breast halves, pounded thin
- \* 1 large egg
- \* 1/3 cup bread crumbs

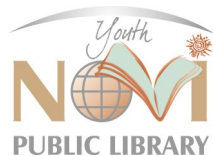
1. Preheat oven to 425°F. In small bowl combine butter, lemon juice, dill, and salt until well blended. Spread each chicken cutlet with butter mixture. From short end, roll up at same time turning long edges of chicken in toward center, secure with toothpick.
2. Lightly beat egg in a bowl. Place bread crumbs in another bowl. Dip rolled chicken in egg, then roll in bread crumbs to cover completely.
3. Place chicken in 12 x 8-inch baking pan. Cook 30 minutes until chicken is golden and tender.
4. Carefully remove toothpicks, then serve and enjoy!

## Moscow Style Potatoes

### Ingredients:

- \* 4 large potatoes, peeled and cut into 1-inch cubes
- \* 1/2 cup milk
- \* 1 tsp. minced garlic
- \* 1/2 cup sour cream
- \* 6 tbsp. butter
- \* 1 tsp. dried dill
- \* 1 tsp. salt

Recipe instructions are on next page.



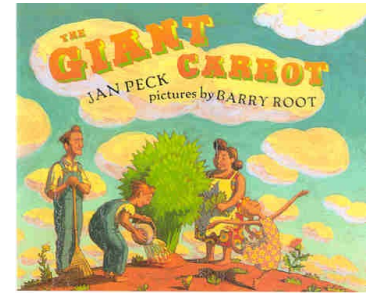
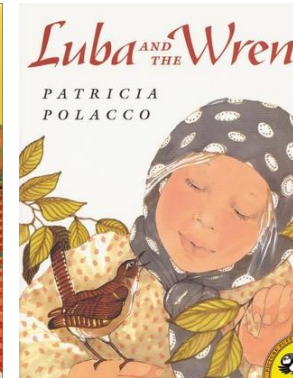
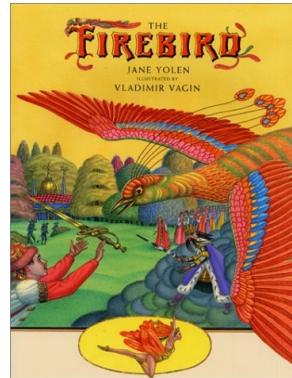
Novi Public Library  
Youth & Teen Services Department  
248-349-0720  
www.novilibrary.org  
9/19 KI

# Tastes of Russia Snack Tales



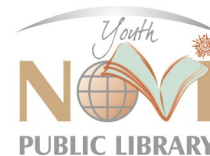
## Moscow Style Potatoes cont..

1. In 4-quart saucepan over high heat, heat potatoes and enough water to cover to boiling.
2. Reduced heat to low, cover and simmer 15 minutes or until potatoes are tender. Drain well.
3. Meanwhile, heat milk and garlic to boiling. Reduce heat to low; simmer covered 5-10 minutes. Remove from heat.
4. In large bowl mash potatoes, add milk mixture, sour cream, butter, dill, and salt until well blended.



### Books to Read Along:

*Firebird* by Jane Yolen  
*Luba and the Wren* by Patricia Polacco  
*The Giant Carrot* by Jan Peck



Novi Public Library  
Youth & Teen Services Department  
248-349-0720  
www.novilibrary.org  
9/19 KI