

National
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TORI SPELLING | 25 BABY SHOWER IDEAS | BEST FRUIT PIES

EVERY DAY

with RACHAEL RAY



Why haul a huge, hard cooler halfway around the park? A soft fabric version is just as roomy and easier on the arm.

A picnic in the park calls for plenty of play between bites. Pack resealable plastic bags so kids can eat now—and later!

Leave your

get the goods

- **1** Plastic outdoor utensil set, \$15 for 6 pamperedchef.com
- **2** Softpack family cooler in lime, \$36 lbean.com
- **3** Meal Solutions To Go Pack, \$32 tupperware.com
- **4** Todd Oldham storage bags, \$6 for 15 mobi-usa.com
- **5** Outdoor melamine party plates, \$12 for 6 pamperedchef.com
- **6** Diamond flexible straws, \$1 for 40 at grocery stores
- **7** Green Dots cocktail napkins, \$5.50 for 20 papertable.com
- **8** Koko Mural Throw Quilt, \$180 2modern.com
- **9** Klip It 2L plastic container, \$6.50 typhoonplus.com for stores
- **10** Quadro 67.5-ounce glass pitcher, \$11 fishseddy.com

Chicken Salad with Roasted Potatoes and Corn

SERVES 6 PREP: 20 MIN COOK: 25 MIN

- 1½ pounds small red potatoes, quartered
- 5 tablespoons extra-virgin olive oil
- Salt and pepper
- 2 cloves garlic, finely chopped
- 1½ pounds skinless, boneless chicken breast
- 6 slices bacon
- 4 ears corn, kernels scraped from the cob
- 2 tablespoons red wine vinegar
- 2 tomatoes, cut into wedges
- ½ small red onion, thinly sliced
- ½ cup basil leaves, chopped
- 1 bunch watercress, trimmed

1. Preheat the oven to 425°. On a baking sheet, toss the potatoes with 2 tablespoons olive oil; season with salt and pepper. Roast, turning occasionally, until golden, about 25 minutes; let cool.
2. Meanwhile, in a bowl, combine 1 tablespoon olive oil and the garlic; season with salt and pepper. Add the chicken and toss to coat.
3. Heat a large, heavy skillet over medium heat. Add the bacon and cook until crisp. Drain, reserving the fat in the skillet; coarsely chop. Heat the skillet over medium heat. Add the chicken and cook, turning once, until the juices run clear, about 8 minutes total. Wipe out the skillet. Let the chicken cool, then thinly slice.
4. In the skillet, cook the corn over medium heat, stirring occasionally, until charred; let cool. In a large bowl, combine the vinegar, remaining 2 tablespoons olive oil, the charred corn, tomatoes, onion and basil; season with salt. Add the watercress, potatoes, sliced chicken and chopped bacon; toss.

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