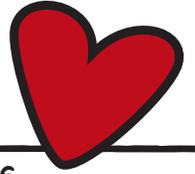




# WONDER HOW TO SPEND VALENTINE'S DAY?



**D**o dinner and a movie still make for an ideal date? I would suggest that they most certainly do, especially when a leisurely Sunday, like this Valentine's Day, provides time to hit the pause and play buttons in between the prep work. If you are looking for a recent release that blends action and romance with fanny packs and parachute pants, *Wonder Woman 1984* is the way to go.

While the film runs on the long side (2 hours and 35 minutes), it provides time to chill the butter filling for my 1980s-themed dinner suggestion — Chicken Kiev. The superb cast, including Gal Gadot as the endearing heroine and Kristen Wiig as the surprising nemesis, will keep you on the edge of your seat.

As a "bonus feature," I offer a puzzle inspired by foods popular in the 1980s. Let your pencil be your Lasso of Truth as you unscramble the letters to reveal dishes that cause Gen Xers like myself to wax nostalgic. Wishing you a Happy Valentine's Day! 🍷

## CHICKEN KIEV



### INGREDIENTS

- 1/3 pound unsalted butter, softened, plus another tablespoon for sautéing
- 1 clove garlic, mashed
- 2 tablespoons parsley, chopped
- 2 tablespoons tarragon, chopped
- 2 large boneless chicken breasts, halved
- Sea salt
- Fresh ground pepper
- 1/2 cup flour
- 1 jumbo egg, beaten
- 1 cup Panko Bread crumbs

### INSTRUCTIONS

Cream together the butter, garlic, parsley, and tarragon. Place the butter mixture on a piece of parchment paper and form into a log, about 1 inch wide, rolling the paper around the log. Chill in the refrigerator for about an hour.

Pound each piece of chicken between wax paper to about 1/4 inch thick. Season the chicken with salt and pepper. Remove from the refrigerator the chilled butter log, and slice it into four smaller logs. Place one butter log onto each chicken breast, and roll the meat around the butter. Fold in the ends so the butter will not leak out, using toothpicks to secure. Refrigerate again for about an hour.

When ready to cook, preheat the oven to 400 degrees. Set up your dredging station by placing the flour in a shallow dish, the eggs in a second shallow dish, and the breadcrumbs in a third. Dredge each chicken bundle in the flour, dip in the egg, and then roll in the breadcrumbs.

Heat one tablespoon of butter in a nonstick pan, and sauté the chicken for a minute or two per side, until golden. Drain on a paper towel lined plate. Bake the chicken in a Pyrex dish for 10 minutes, or until the internal temperature is 165 degrees. I suggest pairing with mashed potatoes and a nice salad.



**Susan E. Poppiti** is an adjunct faculty member in Mathematics at Immaculata University and an AP Calculus instructor at Johns Hopkins Center for Talented Youth. To further her commitment to mathematics education, she also serves as a math content expert for UPchieve, an ed-tech nonprofit providing free, online STEM tutoring to high school students. Susan can be reached at [spoppiti@hotmail.com](mailto:spoppiti@hotmail.com).

### 1980s FOOD PUZZLE

The first reader to email me with the correct answers will win a bottle of wine, specifically, the fortified variety featured in one of the below dishes.

- |                    |                    |                 |
|--------------------|--------------------|-----------------|
| HRACN DSIENGRS     | CTFCETINUE LADEFOR | NEVES YALER IPD |
| PSOYLP JSEO        | DEWEG ALADS        | FODLAWR LAADS   |
| CNREFH BERDA ZIPAZ | DRAEB LOWB         |                 |
| CIRE-A-NORI        | KECIHCN SAMRALA    |                 |