

DINNERLY



Honey-Butter Chicken Biscuit & Ranch Slaw

No chopping. No slicing. No knife required!



30-40min



2 Servings

Dinner needs to be on the table ASAP. Do you A) Order take-out for the umpteenth time? Or B) Make this honey-butter chicken biscuit? Personally, we'd choose B. This dish requires absolutely no prepwork—just bake the biscuits, bread and fry the chicken, and mix together a ranch dressing for the slaw. So put your knife away and enjoy your Dinnerly without the stress or mess! We've got you covered!

WHAT WE SEND

- 5 oz biscuit mix ^{1,3,6,7}
- ½ lb pkg chicken breast strips
- ½ oz honey
- 1½ oz ranch dressing ^{3,6,7}
- 1 oz mayonnaise ^{3,6}
- 14 oz cabbage blend
- 2 oz bread and butter pickles ¹²

WHAT YOU NEED

- 4 Tbsp butter ⁷
- kosher salt & ground pepper, to taste
- ½ cup + 1 Tbsp all-purpose flour ¹
- 1 large egg ³
- neutral oil for frying
- apple cider vinegar (or white wine vinegar)
- sugar

TOOLS

- parchment paper
- rimmed baking sheet
- medium heavy skillet (preferably cast-iron)

COOKING TIP

Take out butter to soften at room temperature at least 1 hour before baking. Melt butter in the microwave or in a small saucepan on a stovetop in step 1.

ALLERGENS

Wheat (1), Egg (3), Soy (6), Milk (7), Sulphur dioxide and sulphites (12). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 1190kcal, Fat 78g, Carbs 90g, Protein 41g

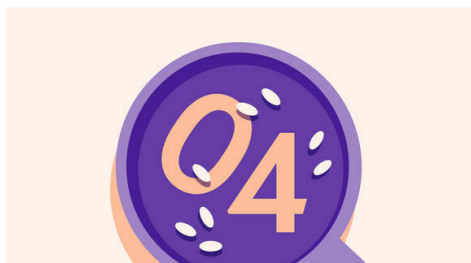


1. Mix biscuits & bake

Preheat oven to 425°F with a rack in the upper third.

In a small bowl, combine **biscuit mix** and ¼ **cup cold tap water**. Use a spatula to mix until just combined (don't over mix). On a parchment-lined rimmed baking sheet, drop dough in 2 (3-inch wide, 1½-inch tall) rounds. Brush **1 tablespoon melted butter** over top.

Bake on upper oven rack until puffed up and golden brown, 15–17 minutes.



4. Finish & serve

In a small bowl, mix **honey**, **3 tablespoons softened butter**, and **a pinch of salt**. In a separate medium bowl, mix **ranch**, **mayo**, and **2 teaspoons each of vinegar and sugar**. Add **half of the cabbage blend** (save rest for own use); season to taste and mix well.

Split **biscuits** in half; spread with **honey butter**. Add **chicken** and **pickles**. Serve with **ranch slaw**. Enjoy!



2. Bread chicken

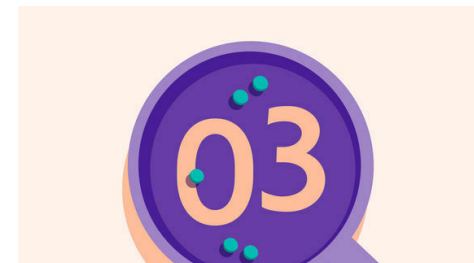
Pat **chicken** very dry; season all over with **salt** and **pepper**. Toss with **1 tablespoon flour** until evenly coated.

In a shallow bowl, whisk together **1 large egg** and **1 tablespoon water**. Add ½ **cup flour** to a large resealable plastic bag. Dip chicken in egg, letting excess drip back into bowl. Add to bag with flour and shake to coat; transfer to a plate.



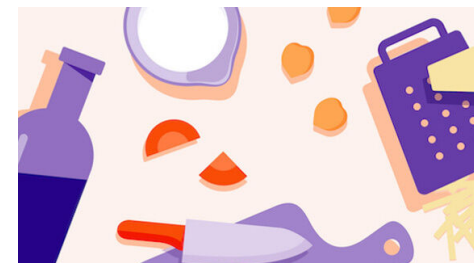
5. Frying tip!

We have some quick tricks for the perfect crunch. Make sure your oil is hot: it should reach 350°F with an oil thermometer. If you drop a pinch of flour into the oil, it should sizzle vigorously. When working in batches, always make sure your oil comes back up to temperature in between (if it's browning too quickly, reduce the heat). If too low, the chicken will turn out oily instead of crispy.



3. Fry chicken

Heat ¼-**inch oil** in a medium heavy skillet (preferably cast-iron) over medium-high until shimmering. Working in batches if necessary, add **chicken** in a single layer (careful, oil may splatter). Cook until golden-brown, about 2 minutes per side (see step 5!). Transfer to a paper towel-lined plate; lightly blot excess **oil**. Lightly season with **salt** and **pepper**.



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!