

DINNERLY



Appy Hour! BBQ Chicken Sliders with Cheddar Biscuits



2 Servings

BBQ chicken and cheddar biscuit fans alike will thank you for showing up with these bad boys. The pickle people will be pretty happy too. Or anyone who's just really passionate about sliders—they're out there! We've got you covered!

WHAT WE SEND

- 5 oz self-rising flour ²
- 2 oz shredded cheddar-jack blend ¹
- 10 oz pkg boneless, skinless chicken breast
- 2 oz barbecue sauce
- 1½ oz dill pickle slices

WHAT YOU NEED

- 4 tbs unsalted butter ¹
- kosher salt & ground pepper
- sugar
- milk ¹
- apple cider vinegar (or red wine vinegar)
- all-purpose flour ²
- neutral oil

TOOLS

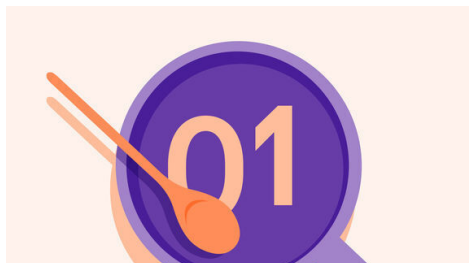
- rimmed baking sheet
- medium skillet

ALLERGENS

Milk (1), Wheat (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

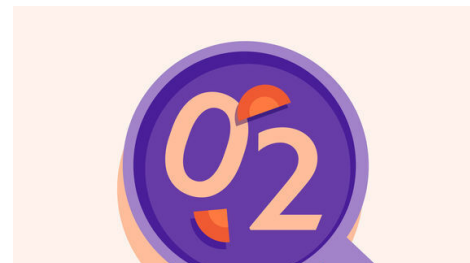
Calories 300kcal, Fat 17g, Carbs 23g, Protein 17g



1. Start biscuits

Preheat oven to 425°F with racks in the center and upper third. Line a rimmed baking sheet with parchment paper.

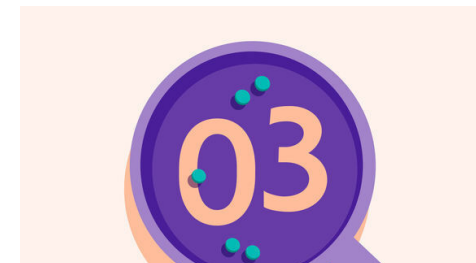
Cut **4 tablespoons butter** into ½-inch pieces. In a medium bowl, combine **1 cup self-rising flour, butter, and ½ teaspoon each of salt and sugar**. Use fingers to work butter into flour mixture until butter is the size of small peas. Stir in **cheese** with a fork to combine.



2. Form biscuits

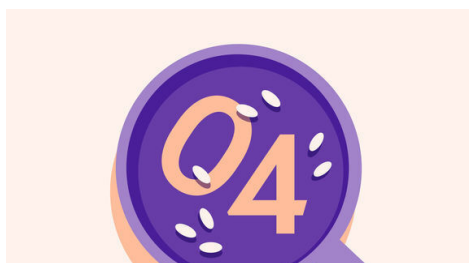
To bowl with **flour and butter mixture**, stir in **⅓ cup cold milk** and **¼ teaspoon vinegar** until combined. Transfer to a **floured** work surface and gently knead until **dough** just comes together (be careful not to overwork).

Roll or press dough into a 6-inch (½-inch thick) square; fold in half like a book. Cut into 6 equal-sized **biscuits**.



3. Bake biscuits

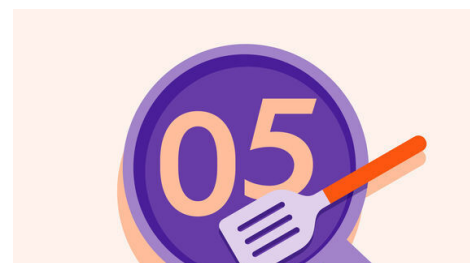
Place **biscuits** on prepared baking sheet, spread 1 inch apart. Brush tops with **oil** and season with **a few grinds of pepper**. Bake on center oven rack until tops are lightly golden and biscuits are puffed and layered, 15–18 minutes. Transfer to a wire rack to cool slightly.



4. Cook chicken

Heat **2 tablespoons oil** in a medium skillet over medium-high. Add **chicken** and cook until golden-brown and cooked through, 2–3 minutes per side. Transfer to a cutting board.

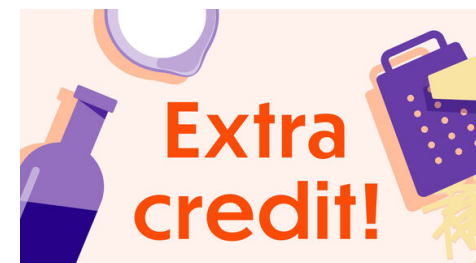
Using two forks, shred chicken into bite-sized pieces. Return to skillet over medium-low heat. Add **barbecue sauce** and **1 tablespoon water**, tossing to coat; cook for 1 minute.



5. Assemble & serve

Cut **biscuits** in half.

Serve **cheddar biscuit sliders** with **BBQ chicken** and **pickle slices** sandwiched in between. Enjoy!



6. Side slaw!

BBQ and coleslaw go together like peas in a pod. Mix together your favorite shredded cabbage blend with mayo, vinegar, salt, and pepper.