

# DINNERLY



## Crispy Fried Chicken Tenders with Green Bean & Corn Succotash



30-40min



2 Servings

We're bringing you crispy fried-chicken in a flash, and guess what? It doesn't involve a Colonel or a bucket. We know what you're thinking...homemade fried chicken on a weeknight? Stay with us. We made it hassle free by turning chicken breasts into "tenders"—they're quicker cooking, less of a mess, and universally appealing! With a veggie-heavy succotash side, it's a winner, winner chicken dinn...

## WHAT WE SEND

- corn
- honey
- boneless, skinless chicken breast
- green beans

## WHAT YOU NEED

- 1 large egg <sup>1</sup>
- all-purpose flour <sup>2</sup>
- butter <sup>3</sup>
- kosher salt & ground pepper

## TOOLS

- large skillet

## ALLERGENS

Egg (1), Wheat (2), Milk (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 650kcal, Fat 30g, Carbs 64g, Protein 34g



### 1. Prep ingredients

Trim stem ends from **green beans**, then cut into 1-inch pieces. Pat **chicken** dry, then cut each breast lengthwise into 3 even strips. In a small bowl, stir together **honey** and  $\frac{1}{8}$  **teaspoon black pepper**. Season to taste with **salt**. Line a plate with a paper towel.



### 2. Bread chicken

In a medium bowl beat **1 large egg**, **2 tablespoons water**, and  $\frac{1}{2}$  **teaspoon salt**. Place  $\frac{3}{4}$  **cup flour** in 2nd medium bowl and season with  $\frac{1}{2}$  **teaspoon salt**. Working in batches, coat **chicken** strips in **flour** first, then **egg**. Lift chicken, letting excess egg drip back into the bowl, then repeat: dipping chicken in flour then egg, then finishing in flour.



### 3. Make succotash

Heat **1 tablespoon butter** in a large skillet over medium-high. Add **green beans** and cook, stirring occasionally, until crisp-tender and browned in spots, about 3 minutes. Add **corn** and cook until tender, about 1 minute. Season to taste with **salt** and **pepper**. Transfer to a bowl and cover to keep warm. Wipe out skillet.



### 4. Fry chicken

Heat  $\frac{1}{4}$ -inch **oil** in the same skillet over medium-high. When **oil** is hot (it should sizzle vigorously when **a pinch of flour** is added), add **chicken** and cook, turning occasionally, until golden and crisp (reduce heat if browning too quickly), 2-3 minutes per side. Transfer to the paper towel-lined plate and sprinkle with **salt**.



### 5. Finish & serve

Serve **chicken** with **green bean and corn succotash** alongside. Drizzle **chicken** with as much **black pepper honey** as desired. Enjoy!



### 6. Make it kid approved!

We know that "black pepper honey," while extremely delicious, is not necessarily what kids crave. Make this completely kid-friendly by hoarding the black pepper honey for the adults and letting the kids dunk in their favorite dipping sauce, like ketchup, BBQ sauce, or ranch dressing!