



Hot Honey-Butter Chicken on Biscuits

with Ranch Slaw

 1,5h  2 Servings

This plate is packed with Southern charm. Flakey biscuits fresh from the oven nestle alongside crispy fried chicken. Ranch dressing combines with a cabbage blend to create an addictive slaw, while a drizzle of hot honey butter and crunchy pickles bring the trifecta of sweet, spicy and tangy flavors to the dinner table.

What we send

- 12 oz pkg boneless, skinless chicken breasts
- 14 oz cabbage blend
- 2 (2½ oz) biscuit mix ^{1,3,6,7}
- ½ oz Mike's Hot Honey
- 5 oz self-rising flour ¹
- 1½ oz ranch dressing ^{3,7}
- 3.25 oz pickles

What you need

- apple cider vinegar (or white wine vinegar)
- 1 large egg ³
- kosher salt & ground pepper
- neutral oil
- 4 Tbsp butter ⁷

Tools

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

Allergens

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

Nutrition per serving

Calories 1150kcal, Fat 58g, Carbs 105g, Protein 56g



1. Make 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. Fry chicken

Working in batches if necessary, add **chicken to oil** (careful, oil may splatter). Cook, turning occasionally, until golden and cooked through, 8-10 minutes total.

Transfer to a paper towel-lined plate; lightly blot excess **oil**. Lightly season with **salt** and **pepper**.



2. Make slaw

In a medium bowl, add **half of the cabbage blend** (save rest for own use) and **all of the ranch**; season to taste and mix well.



5. Prep hot honey butter

In a microwave-safe bowl, combine **hot honey**, **3 tablespoons butter**, and **¼ teaspoon salt**; microwave until melted, about 30 seconds.



3. Bread chicken

Heat **¼ inch oil** in a medium heavy skillet (preferably cast-iron) over medium high until shimmering. Pat **chicken** very dry; season all over with **salt** and **pepper**.

In a shallow bowl, whisk together **1 large egg** and **1 tablespoon water**. Pour **flour** in a second shallow bowl. Dip chicken in egg, letting excess drip back into bowl. Add chicken to flour and toss to coat.



6. Serve

Split **biscuits** in half; top with **chicken** and drizzle with **honey butter**. Serve **chicken biscuits** with **pickles** and **ranch slaw** on the side. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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