

DINNERLY



Southern Fried Chicken & Biscuits with Gravy, Peas & Carrots



30-40min



2 Servings

We see you Googling "easy dinner recipes" along with "best fried chicken near me," so here you go, all in one delicious take. You're welcome! We've got you covered.

WHAT WE SEND

- ¼ oz smoked paprika
- 10 oz pkg boneless, skinless chicken breast
- 2 carrots
- 2 (5 oz) self-rising flour¹
- 5 oz peas
- 1 pkt chicken broth concentrate

WHAT YOU NEED

- milk⁷
- white wine vinegar (or apple cider vinegar)¹⁷
- kosher salt & ground pepper
- butter⁷
- neutral oil, such as vegetable
- garlic

TOOLS

- medium skillet
- rimmed baking sheet
- small skillet

ALLERGENS

Wheat (1), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 1090kcal, Fat 39g, Carbs 133g, Protein 57g



1. Prep ingredients

Preheat oven to 400°F with a rack in the center. In a medium bowl, whisk **½ cup milk**, **½ tablespoon vinegar**, **½ teaspoon each paprika and salt**. Add **chicken**; set aside to marinate. Halve **carrots** lengthwise; cut crosswise into ¼-inch half moons. Peel and finely chop **1 teaspoon garlic**. Melt **2 tablespoons butter** in a medium skillet; transfer to a medium bowl. Reserve skillet.



2. Prep biscuits

Lightly **oil** a rimmed baking sheet. Stir **½ cup milk** into bowl with **butter**. Add **1 cup of the self-rising flour** and **½ teaspoon salt**; stir until just combined. Drop dough into 4 mounds on prepared baking sheet; bake on center oven rack until golden brown, about 15 minutes. Place **all, but 1 teaspoon of the remaining flour** in a shallow bowl; season with salt and pepper.



3. Cook peas & carrots

Add **carrots** and **2 tablespoons water** to reserved skillet over medium-high. Bring to a boil; cover and cook until carrots are tender, about 2 minutes. Add **peas**, **chopped garlic**, and **1 tablespoon butter**; season with **salt** and **pepper**. Cook until butter melts and peas are warmed through, about 2 minutes. Transfer to a plate; cover to keep warm. Wipe out skillet.



4. Cook chicken

Remove **chicken** from marinade (do not discard) and pat dry. Dredge chicken in **seasoned flour**, tapping off excess. Dip back into marinade, and then once more into flour. Heat **½ inch oil** in same skillet over medium-high until shimmering. Add chicken; cook, turning once, until golden and crisp, 2–3 minutes per side. Transfer to a wire rack set over a rimmed baking sheet.



5. Fry chicken & make gravy

Pour off **all but 1 tablespoon of the oil**; whisk in **reserved 1 teaspoon flour** to form a paste. Whisk in **½ cup milk** and **broth concentrate**. Cook until **gravy** is thickened and smooth, about 1 minute; season to taste with **salt** and **pepper**. Serve **fried chicken** with **gravy** spooned over, and **peas**, **carrots**, and **biscuits** alongside. Enjoy!



6. Take it to the next level

You know what would make this better? Cheese. Add grated cheese (we like cheddar) to the biscuit dough when you add the flour. You can amp up the flavor even more with a bit of chili powder, Italian seasoning, or garlic powder added at the same time.