# **DINNERLY**



# No Chop! Honey-Butter Chicken Biscuit with Ranch Slaw



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**

- 2 (2½ oz) biscuit mix 3,1,4,2
- ½ lb pkg chicken breast strips
- ½ oz honev
- 1½ oz ranch dressing 3,1
- · 14 oz cabbage blend
- 3½ oz dill pickles

#### WHAT YOU NEED

- · 4 Tbsp butter 1
- kosher salt & ground pepper
- ½ cup + 1 Tbsp all-purpose flour <sup>2</sup>
- · 1 large egg 3
- · neutral oil

#### **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**

Milk (1), Wheat (2), Egg (3), Soy (4). May contain traces of other allergens.

Packaged in a facility that packages gluten containing products.

#### NUTRITION PER SERVING

Calories 1050kcal, Fat 68g, Carbs 77g, Protein 39g



# 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.



## 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.



3. Fry chicken

Heat 14-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. Transfer to a paper towel-lined plate; lightly blot excess oil. Lightly season with salt and pepper.



4. Finish & serve

In a small bowl, mix honey, 3 tablespoons softened butter, and a pinch of salt. In a separate medium bowl, add half of the cabbage blend (save rest for own use) and all of the ranch; season to taste and mix well.

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



5. ...

What were you expecting, more steps?



6. ...

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