

DINNERLY



Southern Fried Chicken & Biscuits with Gravy & Broccoli



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. A side of roasted broccoli satisfies your daily dose of greens, and homemade biscuits and gravy gives all the Southern feels. We've got you covered!

WHAT WE SEND

- ½ lb broccoli
- 2 (2½ oz) biscuit mix ^{2,1,3,4}
- 5 oz self-rising flour ⁴
- 10 oz pkg boneless, skinless chicken breast
- 1 pkt chicken broth concentrate
- ¼ oz smoked paprika

WHAT YOU NEED

- butter ¹
- neutral oil
- kosher salt & ground pepper

TOOLS

- parchment paper
- 2 rimmed baking sheets
- medium heavy skillet (preferably cast-iron)

ALLERGENS

Milk (1), Egg (2), Soy (3), Wheat (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 1050kcal, Fat 53g, Carbs 100g, Protein 48g



1. Prep Ingredients

Preheat oven to 425°F with a rack in the upper and lower third.

Cut **broccoli** into 1-inch florets, if necessary.

In a small bowl, combine **biscuit mix** and ¼ **cup cold water**. Use a spatula to mix until just combined (don't over mix). Set aside 1 **tablespoon self-rising flour** for step 5.



2. Cook biscuits & broccoli

On a parchment-lined 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.

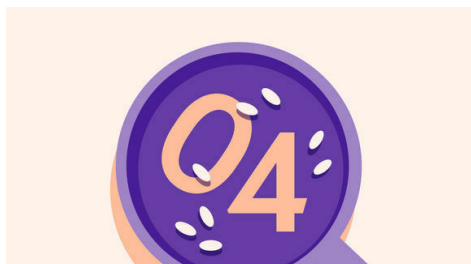
On a second baking sheet, toss **broccoli** with 1 **tablespoon oil** and season with **salt** and **pepper**. Bake on lower oven rack until tender and browned in spots, 10–15 minutes.



3. Prepare chicken

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

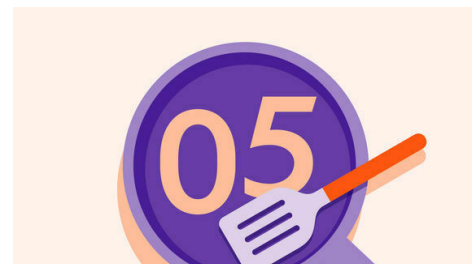
In a shallow bowl, whisk 1 **large egg** and 1 **tablespoon water**. In a second bowl, mix **remaining flour** and 1 **teaspoon paprika**. Dip chicken in egg, letting excess drip back into bowl. Add chicken to flour and toss to coat.



4. Cook chicken

Add **chicken** to **oil** (careful, oil may splatter). Cook, turning occasionally, until golden and cooked through, 8–10 minutes total.

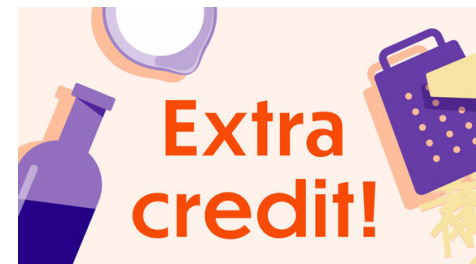
Transfer to a paper towel-lined plate; lightly blot excess **oil**. Lightly season with **salt** and **pepper**.



5. Make gravy & serve

Pour off **all but 1 tablespoon oil** from skillet and set over medium-high heat. Add **reserved flour**; whisk for 30 seconds. Slowly whisk in ½ **cup water** and **broth concentrate**; cook until slightly thickened, about 1 minute. Season **gravy** to taste with **salt** and **pepper**.

Serve **chicken** with **broccoli** and **biscuits** alongside and **gravy** spooned over top. Enjoy!



6. Rate your plate!

When you rate your meals we can give you more of the flavors you love. Tell us what you thought of this recipe on the app or website.