

# MARLEY SPOON



## Family Friendly Big Batch: Fried Chicken

with Coleslaw, Biscuits, & Hot Honey



1h



2 Servings

It's always time for crispy, craggly edged fried chicken. The trick is working the chicken in stages. First, we marinate chicken breast and thigh pieces in yogurt to tenderize it. Then, we mix cornstarch, flour, and Cajun seasoning with a bit of that same yogurt to introduce those irresistible crunchy bits on the crust. Finally, the chicken is dredged and fried until golden brown—delicious! (2p serves 4; 4p serves 8)



## What we send

- 2 (4 oz) Greek yogurt <sup>7</sup>
- 12 oz pkg boneless, skinless chicken breasts
- 12 oz pkg boneless, skinless chicken thighs
- 2 oz mayonnaise <sup>3,6</sup>
- 2 (1 oz) sour cream <sup>7</sup>
- ¼ oz Dijon mustard
- 14 oz cabbage blend
- 4 (2½ oz) biscuit mix <sup>1,3,6,7</sup>
- 2 (5 oz) self-rising flour <sup>1</sup>
- 2 (1½ oz) cornstarch
- 2 (¼ oz) Cajun seasoning
- 2 (½ oz) Mike's Hot Honey

## What you need

- kosher salt & ground pepper
- apple cider vinegar (or white wine vinegar)
- sugar
- unsalted butter <sup>7</sup>
- neutral oil

## Tools

- parchment paper
- 2 rimmed baking sheets
- large (12-inch) Dutch oven or heavy skillet

### Cooking tip

If you don't have a paper bag, combine breading ingredients in a large bowl. Bread chicken 1 piece at a time and transfer to a rimmed baking sheet.

### 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 1280kcal, Fat 62g, Carbs 130g, Protein 56g



### 1. Marinate chicken

In a large bowl, whisk together **yogurt**, **½ cup water**, and **1 tablespoon salt**.

Pat **chicken** dry. Cut **chicken breasts** in half crosswise; add all of the chicken to bowl with **marinade**. Cover and refrigerate for at least 30 minutes or up to 24 hours.



### 4. Bread chicken

Brush **baked biscuits** with **remaining melted butter**. Set aside until ready to serve.

In a large paper bag, combine **flour**, **cornstarch**, **Cajun seasoning** (use half for less spiciness), and **2 tablespoons marinade from chicken**. Close bag and shake well until evenly combined and craggy bits form throughout. Lift **chicken** from marinade and add to bag. Close bag and shake well to coat.



### 2. Make coleslaw

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

In a large bowl, whisk together **mayonnaise**, **sour cream**, **mustard**, and **1 tablespoon each of vinegar and sugar**. Add **cabbage blend** to bowl with **dressing** and mix; season to taste with **salt** and **pepper**. Refrigerate until ready to serve.



### 5. Fry chicken

In a large Dutch oven or heavy skillet, heat **4 cups oil** over medium-high heat to 400°F. Working 1 piece at a time, lift **chicken** from **seasoned flour** and add to oil in a single layer; discard bag. Adjust heat to maintain a temperature of 300–325°F. Fry chicken, turning once, until golden brown (internal temperature should register 160°F), 4–5 minutes per side.



### 3. Make biscuits

In a large bowl, stir together **biscuit mix** and **½ cup water** until just combined. Transfer **dough** to a parchment-lined rimmed baking sheet; pat into a 1-inch thick square. Cut into 4 squares; space 1-inch apart. Melt **2 tablespoons butter**; brush tops of **biscuits** with **half of the melted butter**. Bake on center rack until tops are golden brown, 12–15 minutes.



### 6. Serve

Transfer **chicken** to a paper towel-lined rimmed baking sheet; season immediately with **salt**.

Serve **fried chicken** with **hot honey**, **coleslaw**, **biscuits**, and **extra butter** if desired. Enjoy!