

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 ^{1,3,6,7}
- ½ lb pkg ready to heat chicken cutlets ^{1,3,7}
- ½ oz honey
- 1½ oz ranch dressing ^{3,7}
- 14 oz cabbage blend
- ¾ oz dill pickles

WHAT YOU NEED

- 4 Tbsp butter ⁷
- kosher salt & ground pepper
- ½ cup + 1 Tbsp all-purpose flour ¹
- 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

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

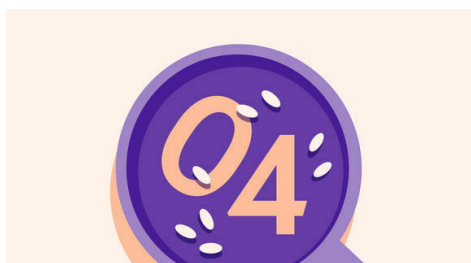


1. Mix biscuits & bake

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.

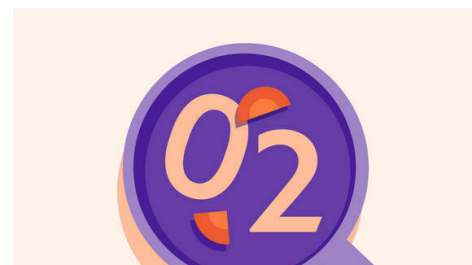
Bake on upper oven rack until puffed up and golden brown, 15–17 minutes.



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!



2. Bread chicken

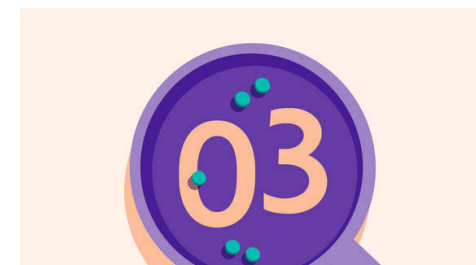
Pat **chicken** very dry; season all over with **salt** and **pepper**. Toss with **1 tablespoon flour** until evenly coated.

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.



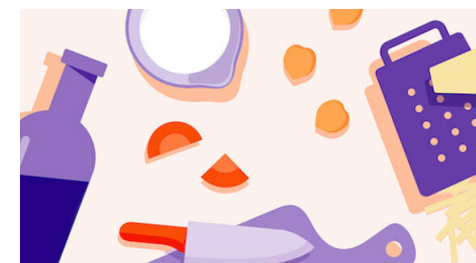
5. ...

What were you expecting, more steps?



3. Fry chicken

Heat ¼-**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**.



6. ...

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