

DINNERLY



Homemade Biscuit & Readymade Chicken Cutlet

with Honey Butter & 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, crisp up 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
- 1 pkt ranch dressing ^{3,7}
- 14 oz cabbage blend
- ¾ oz dill pickles

WHAT YOU NEED

- 4 Tbsp butter ⁷
- kosher salt & ground pepper
- neutral oil

TOOLS

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

COOKING TIP

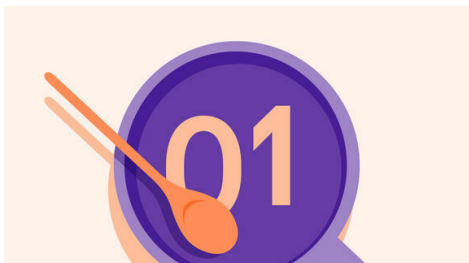
Take out butter to soften at room temperature at least 1 hour before baking. Melt butter in the microwave or in a small saucepan on a stovetop in step 1.

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 1060kcal, Fat 77g, Carbs 69g, Protein 24g



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. CHICKEN CUTLET VARIATION

Heat **2 tablespoons oil** in a medium heavy skillet over medium-high until shimmering. Add **chicken cutlets**; cook until golden brown, crispy, and warmed through, 2–4 minutes per side. Transfer to a paper towel-lined plate. Lightly season with **salt** and **pepper**.



3. 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 cutlets** and **pickles**. Serve with **ranch slaw**. Enjoy!



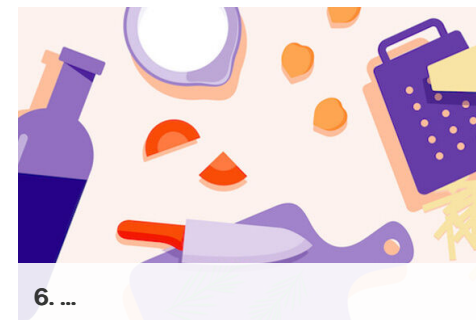
4. ...

What were you expecting, more steps?



5. ...

You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!