

# DINNERLY



## Homestyle Chicken & Biscuits with Peas & Carrots



50min



2 Servings

Carrots and peas and tender biscuits and chicken all swimming in a silky, creamy sauce. A classic comfort-food dinner that is sure to warm the soul, and satisfy even the hungriest of eaters. We've got you covered!

## WHAT WE SEND

- 2 potatoes
- 6 oz carrots
- ½ lb pkg chicken breast strips
- 1 pkt turkey broth concentrate
- ¼ oz granulated garlic
- 5 oz self-rising flour <sup>2</sup>
- 5 oz peas

## WHAT YOU NEED

- kosher salt & ground pepper
- 1⅔ cups milk <sup>1</sup>
- apple cider vinegar (or white wine vinegar)
- butter <sup>1</sup>
- olive oil
- all-purpose flour <sup>2</sup>

## TOOLS

- medium saucepan
- large ovenproof skillet
- microwave

## COOKING TIP

If you don't have a microwave, use a small saucepan to melt the butter on a stovetop.

## ALLERGENS

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

## NUTRITION PER SERVING

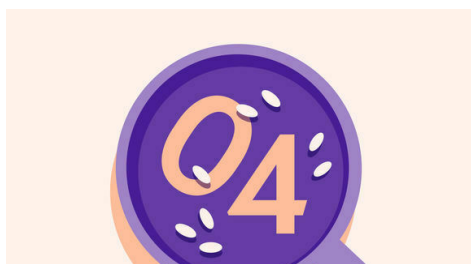
Calories 990kcal, Fat 34g, Carbs 126g, Protein 49g



### 1. Cook potatoes & carrots

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

Peel **potatoes**; cut into ½-inch pieces. Scrub and trim **carrots**; cut into ½-inch pieces. Place potatoes and carrots in a medium saucepan with enough **salted water** to cover by 1 inch. Bring to a boil over high heat; simmer until just tender, about 7 minutes. Drain well; return to saucepan off heat and set aside.



### 4. Mix biscuit dough

While **filling** cooks, in a medium microwave-safe bowl, microwave **2 tablespoons butter** until melted, about 30 seconds. Stir in **milk-vinegar mixture**, then add **1 cup self-rising flour** and **¼ teaspoon salt**. Stir with a fork until just combined and no visible traces of flour remain.



### 2. Prep buttermilk & filling

In a liquid measuring cup, stir **⅔ cup milk** and **1 teaspoon vinegar**; reserve for step 4.

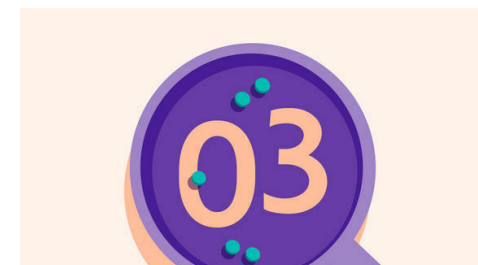
Heat **1 tablespoon each of butter and oil** in a large ovenproof skillet over medium-high. Add **chicken** and a **pinch each of salt and pepper**. Cook, stirring occasionally, until deeply browned but not cooked through, about 5 minutes. Stir in **carrots** and **potatoes**.



### 5. Bake & serve

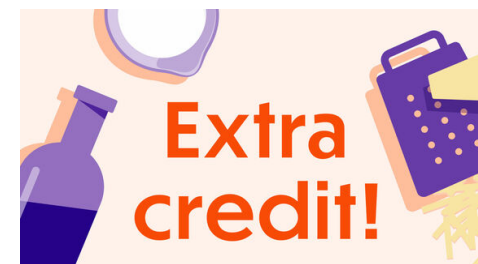
Stir **peas** into **filling** in skillet; season to taste. Drop heaping spoonfuls (about 2 tablespoons each) of **biscuit dough** over filling (it won't be completely covered). Brush **dough** with **oil** or **melted butter**. Bake on upper oven rack until **biscuits** are golden and cooked through, about 20 minutes.

Let **homestyle chicken and biscuits** sit 5 minutes before serving. Enjoy!



### 3. Finish filling



To same skillet, add **2 tablespoons all-purpose flour**; cook, stirring, 30 seconds. Add **broth concentrate**, **½ teaspoon granulated garlic**, **1½ cups water**, and **1 cup milk**. Bring to a boil over high heat, scraping up any browned bits from bottom of skillet. Simmer over medium-high heat until sauce is slightly thickened and **chicken** is cooked through, 5–6 minutes. Remove from heat.



### 6. What is buttermilk?

Buttermilk is just slightly sour milk—fermentation creates lactic acid for a thicker, tangier product full of healthy cultures. In batters, buttermilk reacts with baking soda (or powder) to create airy, tender baked goods. We make our own buttermilk in step 2 by mixing milk and vinegar. This sits 5–10 minutes, so the milk reacts and slightly thickens before mixing with self-rising flour in step 4.

Questions about the recipe? Cooking hotline: **888-267-2850** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at [dinnerly.com](https://dinnerly.com)    **#dinnerly**