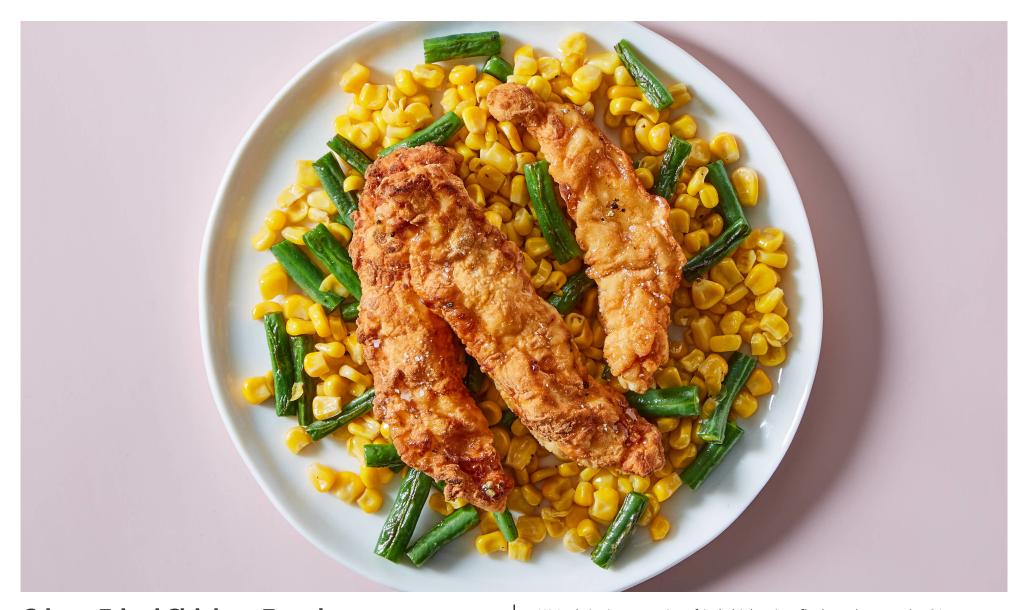
DINNERLY



Crispy Fried Chicken Tenders

with Green Bean & Corn Succotash



30-40min 2 Servings



We're bringing you crispy fried chicken in a flash, and guess what? It doesn't involve a Colonel or a bucket. We know what you're thinking...homemade fried chicken on a weeknight? Stay with us. We made it hassle free by turning chicken breasts into "tenders"—they're quicker cooking, less of a mess, and universally appealing! With a veggie-heavy succotash side, it's a winner, winner chicken dinner! We've got you covered!

WHAT WE SEND

- ½ lb green beans
- ½ lb pkg boneless, skinless chicken breasts
- ½ oz pkt honey
- 5 oz corn

WHAT YOU NEED

- kosher salt & ground pepper
- 1 large egg¹
- ¾ cup all-purpose flour 2
- butter ³
- neutral oil

TOOLS

· large skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 890kcal, Fat 42g, Carbs 89g, Protein 42g



1. Prep ingredients

Trim stem ends from green beans, then cut into 1-inch pieces. Pat chicken dry, then cut each breast lengthwise into 3 even strips (6 total). In a small bowl, stir together honey and a pinch of black pepper. Season to taste with salt. Line a plate with a paper towel.



2. Bread chicken

In a medium bowl, beat 1 large egg, 2 tablespoons water, and ½ teaspoon salt.

Place ¾ cup flour in a 2nd medium bowl and season with ½ teaspoon salt. Working in batches, dredge chicken in flour (evenly coating), then dip in egg. Lift chicken, letting excess egg drip off and repeat: dipping chicken in flour, then egg, then finishing in flour. Set aside until step 4.



3. Make succotash

Heat 1 tablespoon butter in a large skillet over medium-high. Add green beans and cook, stirring occasionally, until crisptender and browned in spots, about 3 minutes. Add corn and cook until tender, about 1 minute. Season to taste with salt and pepper. Transfer to a bowl and cover to keep warm. Wipe out skillet.



4. Fry chicken

Heat ¼ inch oil in the same skillet over medium-high until shimmering. When oil is hot (it should sizzle vigorously when a pinch of flour is added), add chicken and cook, turning occasionally, until golden and crisp (reduce heat if browning too quickly), 2-3 minutes per side. Transfer to the paper towel-lined plate and sprinkle with salt.



5. Finish & serve

Serve chicken with green bean and corn succotash alongside. Drizzle chicken with as much black pepper honey as desired. Enjoy!



6. How to: Shallow-Fry!

Pssst! We have a couple tricks for ensuring your shallow-fry yields the perfect crunch. First, make sure your oil is hot, hot, hot (if you drop a pinch of batter into the oil, it should sizzle vigorously). Second, when working in batches, always make sure your oil comes back up to temperature between frying.