

DINNERLY



Homestyle Chicken & Biscuits:

Double the Servings. Same Price.



50min



2 Servings

Pop Quiz Time! Which meal kit loves you so much that it gives you TWICE the servings size for the SAME price? We'll give you a hint: rhymes with Zinnerly. Cuddle up with a big bowl of this saucy chicken and biscuits loaded with tender carrots, potatoes, peas coated in a creamy broth, then topped with homemade drop biscuits. We've got you covered! (2p plan serves 4; 4p plan serves 8.)

WHAT WE SEND

- garlic
- 1 russet potato
- 8 oz carrots
- 10 oz pkg cubed chicken thighs
- 5 oz self-rising flour (use 2 Tbsp + 1 cup)¹
- 1 pkt turkey broth concentrate
- 5 oz peas

WHAT YOU NEED

- kosher salt & ground pepper
- $\frac{2}{3}$ cup + 1 cup milk⁷
- apple cider vinegar (or white wine vinegar)
- unsalted butter⁷
- olive oil

TOOLS

- medium saucepan
- large (12") ovenproof skillet

ALLERGENS

Wheat (1), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 490kcal, Fat 18g, Carbs 58g, Protein 25g



1. Cook potatoes & carrots

Preheat oven to 425°F with a rack in the upper third. Finely chop **2 teaspoons garlic**. Peel **potato**, then cut into $\frac{1}{2}$ -inch pieces. Scrub and trim **carrots**, then cut into $\frac{1}{2}$ -inch pieces. Place potatoes and carrots in a medium saucepan. Add enough **salted water** to cover by 1 inch. Bring to a boil over high heat, then simmer until veggies are just tender, about 7 minutes. Drain well.



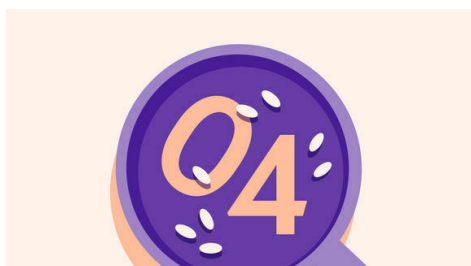
2. Brown chicken

In a liquid measuring cup, stir $\frac{2}{3}$ 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 chicken is deeply browned, but not cooked through, about 7 minutes. Stir in **carrots, potatoes, and garlic**.



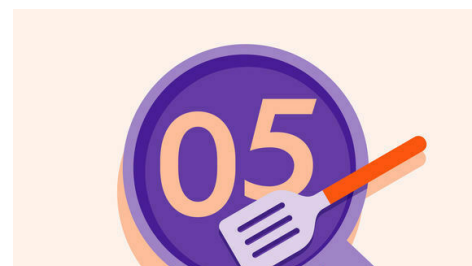
3. Finish filling

Cook over medium-high heat, stirring, until **garlic** is fragrant, 1–2 minutes. Add **2 tablespoons flour**; cook, stirring, 30 seconds. Add **turkey broth concentrate**, **1½ cups water**, and **1 cup milk**. Bring to a boil over high heat, scraping up any browned bits. Simmer over medium-high heat until sauce is slightly thickened and **chicken** is cooked through, 5–6 minutes. Remove from heat.



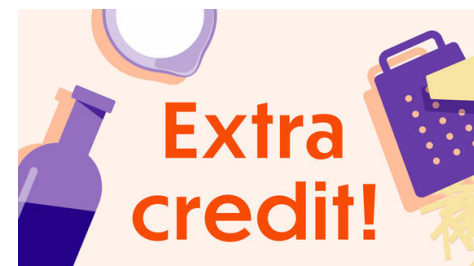
4. Mix drop biscuit dough

Meanwhile, microwave **2 tablespoons butter** in a medium microwave-safe bowl until melted, about 30 seconds. Stir in **milk-vinegar mixture**, then add **1 cup flour** (save rest) and $\frac{1}{4}$ **teaspoon salt**. Stir with a fork until just combined and there are no visible traces of flour.



5. Bake & serve

Stir **peas** into **chicken filling** in skillet; season to taste. Drop heaping spoonfuls (about 2 tablespoons each) of **biscuit dough** all over **filling** (filling will not be completely covered). Brush **biscuits** with **oil or melted butter**. Bake on upper oven rack until **biscuits** are golden and cooked through, about 20 minutes. Let sit 5 minutes before serving. Enjoy!



6. What is that: 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.