



Hot Honey-Butter Chicken on Biscuits:

Cooking with Confidence with Martha Stewart

 1,5h  2 Servings

Level up your cooking technique and boost your confidence in the kitchen with this recipe series! The trick to mastering fried chicken at home is the brine, dredge, fry method. Soak the chicken breasts in a milk and vinegar brine to lock in moisture. Add some of the brine to the seasoned flour before dredging the chicken to guarantee a crunchy coating. The result is crispy and flavorful—the hallmarks of perfect fried chicken.

What we send

- 12 oz pkg boneless, skinless chicken breasts
- 10 oz self-rising flour ¹
- 1½ oz cornstarch
- 1 oz scallions
- 2 oz mayonnaise ^{3,6}
- ¼ oz ranch seasoning ⁷
- 14 oz cabbage blend
- ½ oz honey
- 1 pkt Sriracha

What you need

- ¾ c milk ⁷
- apple cider vinegar (or white wine vinegar)
- 1 large egg ³
- kosher salt & ground pepper
- sugar
- baking soda
- 10 Tbsp unsalted butter ⁷
- neutral oil

Tools

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

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 1640kcal, Fat 86g, Carbs 158g, Protein 64g



1. Brine chicken

Preheat oven to 425°F with a rack in the upper third. In a measuring cup, combine **¾ cup milk** and **2 teaspoons vinegar**. In a medium bowl, whisk together **¼ cup of the milk mixture, 1 large egg, 1 tablespoon salt**, and **a few grinds of pepper**. Pat **chicken** dry, then cut each in half crosswise, making 4 pieces total. Add chicken to medium bowl with **brine**; refrigerate until step 5.



4. Make slaw & bake biscuits

Trim **scallions**; thinly slice. In a large bowl, combine **mayonnaise, 1 tablespoon water, 2 teaspoons vinegar**, and **1 teaspoon each of ranch seasoning and sugar**. Add **cabbage blend** and scallions; toss well. Season with **salt** and **pepper**; set aside. Melt **1 tablespoon butter** in microwave; brush tops of **biscuits**. Bake biscuits on upper rack until golden brown, 13-17 minutes.



2. Make biscuit dough

In a second medium bowl, whisk together **1½ cups flour, 2 teaspoons sugar, 1 teaspoon salt**, and **⅛ teaspoon baking soda**. Cut **6 tablespoons cold butter** into ½-inch cubes. Use your fingertips to rub butter into flour mixture until it resembles a coarse meal with small pieces. Add **remaining milk mixture** and fold with a flexible spatula until no dry flour remains.



5. Dredge & fry chicken

Add **1 teaspoon ranch seasoning** to **remaining flour mixture**. Stir in **1 tablespoon brine** with a fork until flour is pebbly. Add **chicken**, 1 piece at a time, turning to coat and pressing to help flour adhere. Heat **¼-inch oil** in a medium heavy skillet over medium-high until shimmering. Add chicken and cook, turning occasionally, until golden and cooked through, 8-10 minutes total.



3. Shape biscuits

In a small bowl, combine **cornstarch** and **remaining flour**. Dust work surface with flour mixture, turn out **dough** and dust top with more flour. Roll to a 9-inch square; fold into thirds (3x9-inch rectangle). Fold into thirds again, making a 3-inch square; roll into a 6-inch square, then cut into 4 equal-sized squares. Place on a parchment-lined baking sheet and refrigerate for 10 minutes.



6. Finish & serve

Transfer **chicken** to a paper towel-lined plate and season with **salt** and **remaining ranch seasoning**. In a microwave-safe bowl, combine **honey, Sriracha, 3 tablespoons butter**, and **¼ teaspoon salt**; microwave until melted, 30 seconds. Split **biscuits** in half; top with **chicken** and drizzle with **honey butter**. Serve **chicken biscuits** with **ranch slaw** on the side. Enjoy!