



In your box

- 1 tsp. Buttermilk-Dill Seasoning
- 4 oz. Buttermilk Biscuit Mix
- 2 Green Onions
- 3 oz. Sour Cream
- 8 oz. Slaw Mix
- 6 fl. oz. Canola Oil
- 3 oz. Flour
- 🌶️ ½ fl. oz. Cholula Hot Sauce
- 1 fl. oz. Honey

Customize It Options

- 13 oz. Boneless Skinless Chicken Breasts
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts
- 13 ½ oz. Organic Boneless Skinless Chicken Breasts

*Contains: milk, wheat

You will need

Olive Oil, Salt, Pepper, Cooking Spray

4 Mixing Bowls, Baking Sheet, Medium Non-Stick Pan

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Classic Meal Kit



Farmhouse Fried Chicken Tenders and Hot Honey

with biscuits and buttermilk ranch slaw

NUTRITION per serving—Calories: 998, Carbohydrates: 90g, Sugar: 22g, Fiber: 3g, Protein: 50g, Sodium: 1653mg, Fat: 48g, Saturated Fat: 12g
 Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

40-50 min.

Cook Within

5 days

Difficulty Level

Intermediate

Spice Level

Medium

Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Preheat oven to **400 degrees**
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **sour cream**



1. Prepare Ingredients and Make Slaw

- Trim and thinly slice **green onions**.
- In a mixing bowl, combine **slaw mix**, 2/3 the **sour cream** (reserve remaining for chicken), 2 tsp. **olive oil**, **seasoning blend**, and a pinch of **pepper**. Set aside, stirring once before serving.
- Pat **chicken breasts** dry and, on a separate cutting board, cut into $\frac{3}{4}$ " strips.



2. Bake the Biscuits

- In another mixing bowl, combine **biscuit mix**, 2 Tbsp. **water**, and **green onions** until a thick, spoonable batter forms.
- Divide batter into two equally-sized biscuits and place on prepared baking sheet. Bake in hot oven until golden brown, 12-15 minutes.
- Rinse bowl clean and reserve.
- While biscuits bake, prepare chicken.



3. Prepare the Chicken

- Combine remaining **sour cream** and 1/3 cup **cold water** in reserved rinsed mixing bowl. In another mixing bowl, combine **flour** and a pinch of **pepper**.
- Dip **chicken** in sour cream mixture. Then lay in flour mixture, flipping until coated completely. Shake off excess flour.
- Place on a plate in a single layer. Repeat with remaining chicken strips. Set aside to dry slightly, 5 minutes.
- While chicken dries, heat oil.



4. Fry the Chicken

- Line a plate with a paper towel.
- Place **canola oil** in a medium non-stick pan over medium heat. Let heat, 5 minutes.
- After 5 minutes, test oil temperature by adding a pinch of **flour** to it. It should sizzle gently. If it browns immediately, turn heat down and let oil cool. If it doesn't brown, increase heat.
- Working in batches, add **chicken** to hot oil and cook until golden brown and chicken reaches a minimum internal temperature of 165 degrees, 4-6 minutes per side.
- Remove to towel-lined plate and season with a pinch of **salt** and **pepper**.



5. Make Hot Honey and Finish Dish

- In another mixing bowl, combine **honey** and **hot sauce** (to taste).
- Plate dish as pictured on front of card, drizzling **chicken** with hot honey. Bon appétit!