



**In your box**

- 🔪 ¼ fl. oz. Hot Sauce
- 1 ½ fl. oz. Honey Dijon Mustard Dressing
- ¼ cup Panko Breadcrumbs
- 8 oz. Slaw Mix
- 2 Pre-Baked Buttermilk Biscuits
- ¼ oz. Flour
- 6 fl. oz. Canola Oil
- 2 fl. oz. Sweet Vidalia Onion Dressing

**Customize It Options**

- 13 oz. Boneless Skinless Chicken Breasts
- 13 ½ oz. Organic Boneless Skinless Chicken Breasts
- 14 oz. Duroc Boneless Pork Chops

\*Contains: milk, eggs, wheat, soy

**You will need**

Olive Oil, Salt, Pepper

Medium Non-Stick Pan,  
3 Mixing Bowls, Small Non-Stick Pan

**Minimum Internal Protein Temperature**

<b>145°</b>	Steak	Pork	Lamb	Seafood
<b>160°</b>	Ground Beef		Ground Pork	
<b>165°</b>	Chicken		Ground Turkey	

Classic Meal Kit



# Crispy Chicken Biscuit Open-Faced Sandwiches and Spicy Honey Mustard

with sweet onion coleslaw

NUTRITION per serving—Calories: 975, Carbohydrates: 62g, Sugar: 20g, Fiber: 3g, Protein: 44g, Sodium: 1744mg, Fat: 61g, Saturated Fat: 11g  
 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

**45-55 min.**

Cook Within

**5 days**

Difficulty Level

**Intermediate**

Spice Level

**Mild**

## Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry



### 1. Make the Slaw and Hot Sauce

- Combine **slaw mix**, **sweet onion dressing**, and a pinch of **salt** in a mixing bowl. Set aside.
- In another mixing bowl, combine **hot sauce** (to taste) and **Dijon honey mustard dressing**. Set aside.
- Halve **biscuits**.



### 2. Prepare the Chicken

- Combine **flour** and 2 tsp. **water** in another mixing bowl. *If too thick, stir in another 1 tsp. water.*
- Pat **chicken breasts** dry, and season both sides with a pinch of **pepper**.
- Cover chicken breasts with plastic wrap and use a heavy object to pound to an even 1/8" thickness. Remove plastic wrap and place chicken on a clean work surface.
- Spread flour-water mixture evenly on chicken, then top evenly with **panko**, pressing firmly to adhere. Repeat with second side.

## Customize It Instructions

- If using **pork chops**, follow same instructions as chicken in Steps 2 and 3, flipping every 4-5 minutes until golden brown and pork reaches minimum internal temperature, 8-10 minutes per side.



### 3. Fry the Chicken

- Line a plate with a paper towel. Place a medium non-stick pan over medium-high heat and add **canola oil**. Let heat, 3 minutes.
- After 3 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.
- Cooking in batches if necessary, lay **chicken breasts** away from you in hot oil and flip every 4-5 minutes until golden brown and chicken reaches a minimum internal temperature of 165 degrees, 8-10 minutes per side.
- Transfer chicken to towel-lined plate.



### 4. Warm the Biscuits

- Place a small non-stick pan over medium high heat. Add ½ tsp. **olive oil** and swirl to cover.
- Add **biscuits** to hot pan, cut side down. Cook until golden brown, 1-2 minutes.
- Remove biscuits from pan. Remove from burner.



### 5. Finish the Dish

- Halve **chicken** across the width.
- Plate dish as pictured on front of card, topping **biscuits** with chicken and **spicy honey mustard**. Bon appétit!