



# Crispy Chicken Biscuit Open-Faced Sandwiches

WITH SWEET ONION COLESLAW

Meal Kit



### Prep & Cook Time

30-40 MIN

### Cook Within

5 DAYS

### You Will Need

Olive Oil, Salt, Pepper  
Medium Non-Stick Pan, 3  
Mixing Bowls, Small Non-  
Stick Pan

### Ingredients

- 2 Pre-Baked Buttermilk Biscuit
- 1/2 cup Panko Breadcrumbs
- 2 fl. oz. Sweet Vidalia Onion Dressing
- 6 fl. oz. Canola Oil
- 1/4 fl. oz. Hot Sauce
- 1 1/2 fl. oz. Honey Dijon Mustard Dressing
- 8 oz. Slaw Mix
- 1/4 oz. Flour

### Difficulty Level

INTERMEDIATE

### Spice Level

MILD

### Minimum Internal Protein Temperature

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

Rest steak or pork after cooking, 3 minutes.

### Customize It Options

- 12 oz. Boneless Skinless Chicken Breasts
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts

View nutritional information at [www.homechef.com/26648](http://www.homechef.com/26648)

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

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

## Before You Cook

All cook times are approximate based on testing.

- If using any fresh produce, thoroughly rinse and pat dry



### 1. Prepare Ingredients and Make Spicy Honey Mustard

- 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 **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** dry and season both sides with a pinch of **pepper**.
- Cover chicken with plastic wrap and use a heavy object to pound to an even 1/8" thickness. Remove plastic wrap and place chicken on a plate.
- Spread flour-water mixture evenly on one side of chicken, then top evenly with **panko**, pressing firmly to adhere. Repeat with second 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.*
- Working in batches if necessary, lay **chicken** away from you in hot oil and cook until golden-brown and chicken reaches a minimum internal temperature of 165 degrees, 4-5 minutes per side.
- Remove from burner. Transfer chicken to towel-lined plate.



### 4. Toast the Biscuits

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



### 5. Finish the Dish

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