



NUTRITION per serving 79g carbohydrates 50g fat 73g protein 1377mg sodium | nut-free



Calories
1055



Prep & Cook Time
30-40 min.



Cook Within
5 days



Difficulty
Expert



Spice Level
Spicy

IN YOUR BOX

- 2 Green Onions
- 15 oz. Butter Beans
- 2 oz. Roasted Red Peppers
- 6 Pickle Slices
- 1 Cup Buttermilk
- 1 Cup Flour
- 2 Boneless Skinless Chicken Breasts
- 6 oz. Vegetable Oil
- 2 Tbsp. Home Chef Hot Chicken Seasoning
- 2 Texas Toast Slices

IN YOUR KITCHEN

- Olive Oil
- Salt
- Pepper
- 2 Mixing Bowls
- Medium Non-Stick Pan

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HOME CHEF

STAFF PICK

Nashville Hot Fried Chicken

with butter beans, Texas toast, and pickles

BEFORE YOU COOK

- Take a minute to read through the recipe before you start—we promise it will be time well spent!
- Thoroughly rinse produce and pat dry

WHILE YOU COOK

- Salt** refers to **kosher salt** in this recipe—it has bigger grains and is easier to pinch than table salt, allowing more control over flavor. If using regular table salt, reduce measured amounts by half.
- Heads Up!** Green onions are used twice. Half are cooked with butter beans, and remaining are used to garnish finished dish.
- Our **hot chicken seasoning** is truly as advertised and designed to pack a punch. Add to **vegetable oil** to taste, adjusting for your own palate. Heat and fat of hot vegetable oil will “bloom” chiles in spice mix, which increases their flavor and heat.
- If you prefer a little more control over heat level of this dish, serve “**hot**” sauce on side for dipping. It’s not traditional, but hey, who’s the boss here? You. You’re the boss.

FROM THE CHEF

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.

Did you know...

Our hot chicken seasoning is made with 2 parts smoked paprika and 1 part each cayenne pepper and sugar.

An un-toasted slice of white bread and pickle chips are classic accompaniments to this dish. White bread provides an edible napkin and neutral element to highly spiced chicken, and the briny bite of pickle chips is a natural pairing.



1

Prepare the Ingredients

Trim and thinly slice **green onions**. Drain and rinse **butter beans**. Cut **roasted red pepper** into ¼” dice. Drain **pickles** and reserve **juice**. Combine **buttermilk**, 2 Tbsp. **pickle juice**, and 2 tsp. **salt** in a mixing bowl. Add 2 Tbsp. **buttermilk-pickle juice** mixture to a second mixing bowl with **flour** and ½ tsp. **pepper**. Stir to form a shaggy mixture. Rinse **chicken breasts** and add to bowl with buttermilk-pickle juice to brine for 10 minutes.



4

Make the Hot Sauce

Carefully pour off all but ¼ cup **vegetable oil** into heat-proof container. There should be enough oil left to just coat bottom of pan. For medium heat, add half the **hot chicken seasoning** and ½ tsp. **salt** to hot oil and cook over low heat until spices are aromatic, about 1 minute. *Spices will “bloom” in hot oil and release flavor and heat.* For full spice effect, add remaining seasoning.



2

Make the Butter Beans

Heat a medium non-stick pan over medium heat. Add 1 tsp. **olive oil**, **butter beans**, half the **green onions**, and **roasted red peppers** to hot pan. Cook until warm throughout, about 5–6 minutes. Season to taste with **salt and pepper**. Remove to a plate and set aside. Wipe pan clean, add **vegetable oil**, and heat to 350 degrees over medium heat. *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.*



5

Make the Chicken Hot

Feel free to skip this step and just serve sauce on the side for complete heat control. This sauce will make your chicken five-alarm-fire hot! Place **fried chicken** in pan with **hot sauce** and turn over with tongs to coat completely. Allow excess sauce to drip back into pan before serving.



3

Coat Chicken and Fry

Line a plate with a paper towel. Remove **chicken breasts** from **buttermilk mixture** and dredge in **seasoned flour**, shaking off any excess. Dip in buttermilk again and then flour again for a second coating. *This helps to make chicken extra crispy.* Shake off excess flour and carefully add chicken to hot oil and cook, covered, 7–9 minutes, turning every 3 minutes. Remove cover and cook 2 more minutes, or until golden brown and chicken reaches a minimum internal temperature of 165 degrees. Place on paper towel-lined plate to cool.



6

Plate the Dish

Place a slice of **Texas toast** on a plate and spoon some **butter beans** next to it. Place **chicken** on top of Texas toast and top with **pickle chips**. Garnish with remaining **green onions**.