



In your box

- 2 tsp. Blackening Seasoning
- 6 fl. oz. Canola Oil
- 13 oz. Boneless Skinless Chicken Breasts
- 1/3 cup Tempura Mix
- .95 oz. Pickle Relish
- 1 oz. Mayonnaise
- 8 oz. Slaw Mix
- 1 oz. Butter



Nashville Hot Chicken Strips

with remoulade slaw

NUTRITION per serving—Calories: 582, Carbohydrates: 20g, Fat: 36g, Protein: 40g, Sodium: 1455mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time
25-35 min.

Cook Within
5 days

Difficulty Level ● ● ● ● ●
Intermediate

Spice Level ● ● ● ● ●
Mild

You will need

Salt, Pepper

Medium Non-Stick Pan, 2 Mixing Bowls, Microwave-Safe Bowl

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



1

Prepare the Slaw and Butter

- Combine **slaw mix**, **pickle relish**, **mayonnaise**, and a pinch of **salt** and **pepper** in a mixing bowl. Set aside.
- Place **butter** in a microwave-safe bowl and microwave until melted, 30-60 seconds.
- Add **blackening seasoning** to bowl with butter and stir to combine. Set aside.



2

Prepare the Chicken

- Pat **chicken breasts** dry. Slice each chicken breast lengthwise into four equal strips, about $\frac{3}{4}$ " wide.



3

Heat Oil and Batter Chicken

- Place a medium non-stick pan over medium heat and add **canola oil**.
- While canola oil heats, add **tempura**, $\frac{1}{4}$ cup **water**, and a pinch of **pepper** in another mixing bowl and stir until a thin batter forms.
- Add **chicken strips** to bowl and coat completely.



4

Fry the Chicken

- Test **oil** temperature by adding a pinch of **batter** to it. It should sizzle gently. If it browns immediately, turn heat down and let oil cool. If it doesn't brown, increase heat.
- Remove **chicken strips** from batter, letting excess drip off. Working in batches if necessary, lay chicken strips in hot oil and flip occasionally until crispy, golden brown, and chicken reaches a minimum internal temperature of 165 degrees, 5-6 minutes.
- While chicken is cooking, thoroughly rinse bowl chicken strips were battered in. Add **seasoning-butter mixture** and cooked chicken strips to bowl and toss to coat. Season with a pinch of **salt** and **pepper**.



5

Finish the Dish

- Plate dish as pictured on front of card. Bon appétit!