



In your box

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

Customize It Options

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



Farmhouse Fried Chicken Tenders with Hot Honey

with biscuits and buttermilk ranch slaw

NUTRITION per serving—Calories: 846, Carbohydrates: 78g, Fat: 37g, Protein: 47g, Sodium: 1699mg.

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

*Nutrition & allergen information may vary by protein. Please review protein and meal labels for details.

Prep & Cook Time

40-50 min.

Cook Within

5 days

Difficulty Level ● ● ●

Intermediate

Spice Level ● ● ●

Medium

① You will need

Olive Oil, Salt, Pepper, Cooking Spray
4 Mixing Bowls, Baking Sheet, Medium Non-Stick Pan

👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- Preheat oven to **400 degrees**
- Thoroughly rinse produce and pat dry
- 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**, $\frac{2}{3}$ the **sour cream** (reserve remaining for chicken), 2 tsp. **olive oil**, **seasoning blend**, and a pinch of **salt** and **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**, 3 Tbsp. **water**, and **green onions** until a thick, spoonable batter forms.
- Divide into two equally-sized biscuits and place on prepared baking sheet. Bake in hot oven until golden brown, 15-18 minutes.
- Rinse bowl clean and reserve.
- While biscuits bake, prepare chicken.



3

Prepare the Chicken

- Combine remaining **sour cream** and $\frac{1}{3}$ cup **cold water** in reserved rinsed mixing bowl. In another mixing bowl, combine **flour** and a pinch of **salt** and **pepper**.
- Dip **chicken** in sour cream mixture, then flour mixture, shaking off excess. Transfer to a plate in a single layer. Repeat with remaining chicken. Set aside to dry slightly, 5 minutes.
- While chicken dries, heat oil.



4

Fry the Chicken

- Line a plate with a paper towel. Heat **canola oil** in a medium non-stick pan over medium 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** and cook until golden brown and internal temperature reaches 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!