



# HONEY-DRIZZLED PAPRIKA CHICKEN

with Cheesy Garlic Butter Biscuits & Green Beans

## INGREDIENTS

2 PERSON | 4 PERSON



10 oz | 20 oz  
Chicken Cutlets



1 tsp | 2 tsp  
Smoked Paprika



1 tsp | 2 tsp  
Garlic Powder



6 oz | 12 oz  
Green Beans



6 oz | 12 oz  
Pillsbury™ Buttermilk  
Southern Homestyle  
Biscuits  
Contains: Wheat



¼ Cup | ½ Cup  
Monterey Jack  
Cheese  
Contains: Milk



2 tsp | 2 tsp  
Honey



## HELLO

### CHEESY GARLIC BUTTER BISCUITS

Melted butter, garlic powder, and gooey Monterey Jack take these biscuits to the next level.

PREP: 0 MIN | COOK: 30 MIN | CALORIES: 610



### PILLSBURY™ BUTTERMILK SOUTHERN HOMESTYLE BISCUITS

Pillsbury™ Buttermilk Southern Homestyle Biscuits provide a shortcut to fresh, warm-baked biscuits and remind you of that homemade taste you love.



## BUTTER BELIEVE IT

Why do we tell you to brush the biscuit dough with butter before baking? Not only does this help the garlic powder stick—it gives the finished biscuits extra-rich flavor and tender, melt-in-your-mouth texture.

## BUST OUT

- Paper towels
- Baking sheet
- Kosher salt
- Black pepper
- Olive oil (1 tsp | 1 tsp)
- Butter (1 TBSP | 1 TBSP)  
Contains: Milk

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\* Chicken is fully cooked when internal temperature reaches 165°.



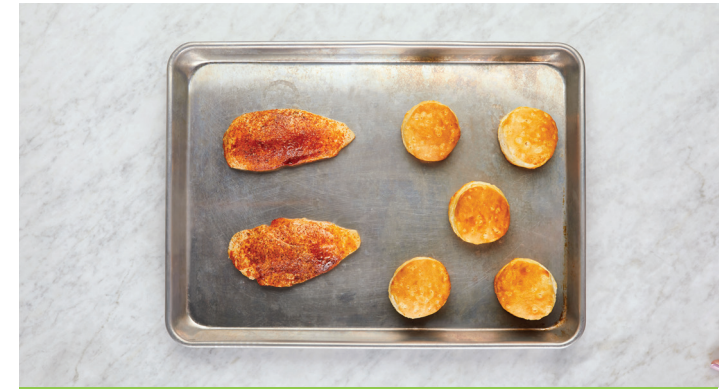
### 1 PREP & ROAST CHICKEN

- Adjust rack to top position and preheat oven to 425 degrees. Bring **1 TBSP butter** to room temperature.
- Pat **chicken\*** dry with paper towels and season all over with **paprika**, **¾ tsp garlic powder** (you'll use the rest later), **salt**, and **pepper**. Rub all over with a drizzle of **olive oil**. Place on one side of a baking sheet.
- Roast on top rack for 5 minutes (you'll add the biscuits then).
- **4 SERVINGS: Use 1½ tsp garlic powder.**



### 3 TOP BISCUITS

- Once **biscuits** are golden brown, remove from oven and brush tops with **softened butter**. Sprinkle with remaining **garlic powder** and a pinch of **salt**. Top with **Monterey Jack**.
- Return to oven until **chicken** is cooked through and cheese melts, 2-3 minutes more.



### 2 BAKE BISCUITS

- Once **chicken** has roasted 5 minutes, remove sheet from oven.
- Open tube of **biscuits**. Separate biscuits and carefully place on empty side of same sheet.
- Bake on top rack until biscuits are golden brown and cooked through, 8-11 minutes more (chicken will finish cooking in the next step).



### 4 COOK GREEN BEANS & SERVE

- Pierce **green bean** bag with a fork; place bag on a plate. Microwave until tender, 1-2 minutes. Season with **salt** and **pepper**.
- Divide **chicken**, **green beans**, and **biscuits** between plates. Drizzle chicken with **honey** and serve.
- **TIP: No microwave? No problem! Steam green beans in a small pot with a splash of water until just tender, 5-7 minutes. If you like, you can toss the green beans in a bowl with 1 TBSP butter for extra richness.**