



COUNTRY CHICKEN & HONEY-BUTTER BISCUITS

with a side of Coleslaw

INGREDIENTS

2 PERSON | 4 PERSON



¼ Cup | ½ Cup
Panko Breadcrumbs
Contains: Wheat



¼ Cup | ½ Cup
Monterey Jack
Cheese
Contains: Milk



1 TBSP | 2 TBSP
Blackening
Spice Blend



4 TBSP | 8 TBSP
Mayonnaise
Contains: Eggs



1 tsp | 1 tsp
Garlic Powder



10 oz | 20 oz
Chicken Cutlets



4 oz | 8 oz
Coleslaw Mix



1 tsp | 1 tsp
Celery Salt



2 tsp | 4 tsp
Honey



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

HELLO

HONEY BUTTER

A creamy-sweet contrast to flaky biscuits and crunchy baked chicken



PREP: 5 MIN | COOK: 35 MIN | CALORIES: 990



PILLSBURY™ BISCUITS

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



'WICH IT UP

If you're feeling inspired, try assembling crispy chicken sandwiches out of your finished chicken-and-biscuits platter. Simply pull apart your biscuits at the centers, spread with honey butter, and fill with thinly sliced chicken and a bit of slaw. Enjoy!

BUST OUT

- 3 Small bowls
- Paper towels
- 2 Baking sheets
- Large bowl
- Kosher salt
- Black pepper
- Vegetable oil (4 tsp | 4 tsp)
- Sugar (½ tsp | 1 tsp)
- Butter (3 TBSP | 6 TBSP)
Contains: Milk

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1 PREP & MIX PANKO

- Adjust racks to middle and top positions and preheat oven to 425 degrees. **Wash and dry produce.**
- In a small bowl, combine **panko**, **Monterey Jack**, **1 tsp Blackening Spice** (you'll use more in the next step), and a large drizzle of **oil**. Season with **salt** and **pepper**.
- In a separate small bowl, combine **mayonnaise** and half the **garlic powder**.
- **4 SERVINGS: Use 2 tsp Blackening Spice in the panko mixture and all the garlic powder with the mayo.**



4 MAKE HONEY BUTTER

- Place **3 TBSP butter** in a third small microwave-safe bowl; microwave until just softened, 10-15 seconds (be careful not to melt).
- Stir in **honey** until combined. Season with **salt** and **pepper**.
- **4 SERVINGS: Use 6 TBSP butter.**



2 COOK CHICKEN

- Pat **chicken*** dry with paper towels; season all over with **1 tsp Blackening Spice** (we sent more), **salt**, and **pepper**. Place on a lightly **oiled** baking sheet.
- Spread tops of chicken with **1 tsp garlic mayo** each (you'll use the rest in the next step). Mound with **panko mixture**, pressing to adhere (no need to coat the undersides).
- Roast on middle rack until browned and cooked through, 15-18 minutes (you'll start the biscuits after 5 minutes).
- **4 SERVINGS: Use 2 tsp Blackening Spice.**



5 COOK BISCUITS

- Once chicken has roasted 5 minutes, open tube of **biscuits**. Separate and place at least 2 inches apart on a second lightly **oiled** baking sheet.
- Bake on top rack until golden brown, 8-11 minutes.
- In the last minute of baking, remove sheet from oven; brush tops of biscuits with a thin layer of **honey butter**. Return to oven until biscuits are cooked through.



3 MAKE SLAW

- Meanwhile, in a large bowl, combine **coleslaw mix**, remaining **garlic mayo**, **½ tsp sugar**, and half the **celery salt**. Season with **pepper**.
- **4 SERVINGS: Use 1 tsp sugar and all the celery salt.**



6 SERVE

- Divide **chicken**, **biscuits**, and **coleslaw** between plates. Serve with remaining **honey butter** on the side.
- **TIP: Fighting over the last biscuit? Rock, paper, scissors for it!**

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