

Crispy Fried Chicken

with Kale-Cabbage Slaw & Biscuits

It doesn't get more classic than this. In this summertime, picnic-inspired meal, you'll be creating perfectly crunchy fried chicken and serving it with the traditional sides. To give the chicken in this recipe incredible flavor, you'll coat the cutlets in mustard and a little buttermilk biscuit mix before breading them. The finished dish, served with a sweet and spicy honey hot sauce, biscuits and seasonal slaw, is a perfect way to enjoy summer!



Ingredients

- 2 Boneless, Skinless Chicken Cutlets
- 1 Cup Buttermilk Biscuit Mix
- $\frac{3}{4}$ Cup Panko Breadcrumbs
- 1 Bunch Kale
- $\frac{1}{2}$ Pound Green Cabbage

Knick Knacks

- 2 Tablespoons Mayonnaise
- 1 Tablespoon Honey
- 1 Tablespoon White Wine Vinegar
- 1 Mini Bottle Tabasco Hot Sauce
- $\frac{1}{4}$ Cup Dijon Mustard
- 1 Teaspoon Kale-Cabbage Slaw Spice Blend
(Caraway Seeds, Celery Seeds & Ground Mustard)

Makes 3 Servings

About 615 Calories Per Serving

Cooking Time: 25 to 35 minutes



1



Prepare the ingredients:

Preheat the oven to 450°F. Wash and dry the fresh produce. Separate the kale stems and leaves; discard the stems and thinly slice the leaves. Cut out and discard the cabbage core; thinly slice the leaves.

2



Make the biscuits:

In a large bowl, combine $\frac{3}{4}$ of the **biscuit mix** and $\frac{1}{4}$ cup of **cold water**; season with salt and pepper. Stir until just combined. Lightly oil a sheet pan. On a clean work surface, divide the **biscuit dough** into 6 equal-sized portions. Using damp hands, form the portions into rounds. Transfer to the prepared sheet pan and bake 10 to 12 minutes, or until golden brown.

3



Make the kale-cabbage slaw:

While the biscuits bake, in a large bowl, combine the **kale**, **cabbage**, **mayonnaise**, **vinegar** and **spice blend**; toss to combine and season with salt and pepper to taste. Set aside to marinate.

4



Bread the chicken:

While the biscuits continue to bake, season the **chicken cutlets** with salt and pepper on both sides. In a medium bowl, combine the **mustard** and $\frac{1}{4}$ cup of **water**. Place the **remaining biscuit mix** and **breadcrumbs** into 2 separate medium bowls. Working 1 at a time, thoroughly coat the seasoned cutlets in the biscuit mix (tapping off any excess), then dip in the **mustard-water mixture** (letting the excess drip off). Firmly press both sides of the coated cutlets in the breadcrumbs (shaking off any excess). Place the breaded cutlets on a plate or sheet pan.

5



Cook the chicken:

In a large pan (nonstick, if you have one), heat a thin layer of oil on medium until hot. Once hot enough that a few breadcrumbs sizzle immediately when added to the pan, add the **breaded chicken cutlets**. Cook 3 to 5 minutes per side, or until golden brown and cooked through. Transfer the cooked cutlets to a paper towel-lined plate; season with salt and pepper immediately.

6



Make the honey hot sauce & plate your dish:

While the chicken cooks, in a small bowl, combine the **honey** and **as much of the hot sauce as you'd like**, depending on how spicy you'd like the dish to be; season with salt to taste. Cut the **cooked chicken cutlets** crosswise. Divide between plates. Serve with the **biscuits**, **kale-cabbage slaw** and **honey hot sauce** on the side. Enjoy!