

# Chicken & Buttermilk Biscuit Sandwiches

*with Shredded Collard Green & Carrot Slaw*

These irresistible sandwiches are what Southern comfort food is all about. We're filling homemade buttermilk biscuits with succulent chicken—dusted with a bit of the biscuit mix for the perfect, golden-brown crust. Our fresh slaw of collard greens provides a tangy-sweet counterpoint to the rich flavors of the sandwiches. (If you'd prefer less of a kick to your mayo, feel free to tone down the hot sauce!) Learn how to make this delicious recipe live on NBC's TODAY on July 19th with a special cooking segment from our partner TODAY Food featuring Siri Daly.

## Blue Apron Wine Pairing

Benziger Family Winery Sauvignon Blanc, 2015



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## Ingredients

- 2 Boneless, Skinless Chicken Breasts
- 1 Cup Buttermilk Biscuit Mix
- 1 Carrot
- 1 Clove Garlic
- 1 Bunch Collard Greens

## Knick Knacks

- 2 Tablespoons Butter
- 2 Tablespoons Mayonnaise
- 1 Tablespoon Honey
- 1 Tablespoon Hot Sauce
- 1 Tablespoon Apple Cider Vinegar
- ¼ Cup Buttermilk

**Makes:** 2 servings | **Calories:** about 800 per serving

**Prep Time:** 10 minutes | **Cook Time:** 20–30 minutes



For cooking tips & tablet view, visit [blueapron.com/recipes/927](http://blueapron.com/recipes/927)

Recipe #927

1



**Prepare the ingredients & make the spicy mayonnaise:**

Preheat the oven to 450°F. Wash and dry the fresh produce. Small dice the butter and set aside to soften. Remove and discard the collard green stems; thinly slice the leaves. Peel the carrot and grate on the large side of a box grater. Peel and mince the garlic; using the flat side of your knife, smash until it resembles a paste (or use a zester). In a bowl, combine the **mayonnaise, half the garlic paste 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 and pepper to taste.

2



**Make the dough & bake the biscuits:**

Lightly oil a sheet pan. In a medium bowl, combine the **butter, all but 1 tablespoon of the biscuit mix** (reserving the rest) and a **big pinch of salt**. Using a fork, mash and stir until the mixture is crumbly and the butter is evenly distributed. Add the **buttermilk** and stir to thoroughly combine. Divide the dough into 2 equal-sized portions. Using slightly damp hands, shape the portions into rounds, each about 2 inches in diameter. Transfer to the prepared sheet pan and bake 14 to 16 minutes, or until golden brown. Remove from the oven and transfer to a work surface. Set aside to cool for at least 5 minutes.

3



**Make the slaw:**

While the biscuits bake, in a large bowl, combine the **collard greens, carrot, vinegar, honey and remaining garlic paste**; season with salt and pepper. Drizzle with olive oil and toss to combine; season with salt and pepper to taste. Set aside to marinate, tossing occasionally, for at least 10 minutes.

4



**Coat the chicken:**

While the slaw marinates, place the **reserved biscuit mix** on a large plate. Pat the **chicken** dry with paper towels; season with salt and pepper on both sides. Thoroughly coat the seasoned chicken in the biscuit mix (tapping off any excess) and transfer to a plate.

5



**Cook the chicken:**

While the slaw continues to marinate, in a medium pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the **coated chicken** and cook 3 to 5 minutes per side, or until golden brown and cooked through. Transfer to a paper towel-lined plate; immediately season with salt and pepper.

6



**Assemble the sandwiches & plate your dish:**

Slice the **baked biscuits** in half horizontally. Transfer the **cooked chicken** to a cutting board and cut each piece in half crosswise. Spread a layer of the **spicy mayonnaise** onto the cut sides of the biscuits. Top the biscuit bottoms with the halved chicken and some of the **slaw** (you will have extra slaw). Complete the sandwiches with the biscuit tops. Divide the sandwiches and **remaining slaw** between 2 dishes. Enjoy!