

# Southern-Fried Chicken & Homemade Biscuits

with Creamy Baby Leaf Slaw & Gravy

SKILL UP

Grab your Meal Kit with this symbol



Spring Onion



Chicken Breast



All-American Spice Blend



Basic Sponge Mix



Shredded Cheddar Cheese



Chilli Flakes (Optional)



Cornflour



Shredded Cabbage Mix



Baby Leaves



Mayonnaise




Gravy Granules



Shredded Cheddar Cheese

Prep in: 20-30 mins  
Ready in: 35-45 mins

 Eat Me Early

Time to unleash your inner chef! Get ready for a taste of Southern charm with crispy, golden chicken alongside flaky, buttery Southern-style biscuits with spring onion and Cheddar cheese mixed through. This pairing is a match made in comfort food heaven!

**CUSTOM RECIPE** If you chose to swap, upgrade or add protein, follow the custom recipe steps.

### Pantry items

Olive Oil, Butter, Milk, Plain Flour, White Wine Vinegar

## Before you start

Wash your hands and any fresh food

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

## You will need

Oven tray lined with baking paper · Large frying pan

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
<b>butter*</b>	80g	160g
spring onion	1 stem	2 stems
chicken breast	1 medium packet	2 medium packets OR 1 large packet
All-American spice blend	1 medium sachet	1 large sachet
basic sponge mix	1 medium packet	2 medium packets
shredded Cheddar cheese	1 medium packet	1 large packet
chilli flakes  (optional)	pinch	pinch
<b>milk*</b>	¼ cup	½ cup
cornflour	1 medium packet	2 medium packets
<b>plain flour*</b>	1 tbs	2 tbs
shredded cabbage mix	1 medium packet	1 large packet
baby leaves	1 small packet	1 medium packet
mayonnaise	1 medium packet	1 large packet
<b>white wine vinegar*</b>	drizzle	drizzle
gravy granules	1 medium sachet	2 medium sachets
<b>boiling water*</b>	½ cup	1 cup
shredded Cheddar cheese**	1 medium packet	1 large packet

\*Pantry Items \*\*Custom Recipe Ingredient

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	5033kJ (1203Cal)	961kJ (230Cal)
Protein (g)	59.8g	11.4g
Fat, total (g)	62g	11.8g
- saturated (g)	30.2g	5.8g
Carbohydrate (g)	99.7g	19g
- sugars (g)	11.4g	2.2g
Sodium (mg)	2988mg	571mg
Dietary Fibre (g)	5.5g	1.1g

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	5391kJ (1288Cal)	992kJ (237Cal)
Protein (g)	64.4g	11.8g
Fat, total (g)	69.5g	12.8g
- saturated (g)	34.7g	6.4g
Carbohydrate (g)	99.7g	18.3g
- sugars (g)	11.4g	2.1g
Sodium (mg)	3126mg	575mg
Dietary fibre	5.5g	1g

The quantities provided above are averages only.

## Allergens

Always read product labels for the most up-to-date allergen information. Visit [hellofresh.co.nz/foodinfo](https://hellofresh.co.nz/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



## Get prepped

- Preheat oven to **220°C/200°C fan-forced**. Measure the **butter** (80g for 2 people / 160g for 4 people), chop into small cubes and set aside.
- Thinly slice **spring onion**. Place your hand flat on top of **chicken breast** and slice through horizontally to make two thin steaks.
- In a medium bowl, combine **All-American spice blend**, a pinch of **salt** and a drizzle of **olive oil**. Add **chicken** and toss to combine. Set aside.



## Cook the chicken

- Heat a large frying pan over medium-high heat with enough **olive oil** to cover the base. Meanwhile, to the bowl with the **chicken**, add **cornflour** and the **plain flour** and toss to combine.
- When oil is hot, dust off any excess **flour** from **chicken** and cook until cooked through, **3-5 minutes** each side (cook in batches if your pan is getting crowded).
- Transfer to a paper towel-lined plate.

**TIP:** Chicken is cooked through when it's no longer pink inside.



## Make the biscuit mix

- In a large bowl, add measured **butter** and **basic sponge mix**. Using finger tips, rub the **butter** into the **sponge mix**, until resembling fine breadcrumbs.
- Add **spring onion**, **shredded Cheddar cheese**, a pinch of **chilli flakes** (if using) and the **milk**. Gently mix until the dough comes together.

**TIP:** Careful not to overmix the dough!

**TIP:** Don't worry if the dough is slightly crumbly, gently press to bring together!

**Custom Recipe:** If you've doubled your shredded Cheddar cheese, follow instructions as above.



## Bring it all together

- Meanwhile, boil the kettle.
- In a large bowl, combine **shredded cabbage mix**, **baby leaves**, **mayonnaise**, a drizzle of **white wine vinegar** and **olive oil**. Season with **salt** and **pepper**.
- In a medium heatproof bowl, combine **gravy granules** and the **boiling water** (½ cup for 2 people / 1 cup for 4 people), whisking, until smooth, **1 minute**.



## Bake the biscuits

- Tip the dough onto a lined oven tray and press into a 12cm x 15cm rectangle, around 3cm thick. Cut **dough** into 6 even rectangles and gently separate. Brush the tops of the biscuits with a splash of **milk**.
- Bake until lightly browned, **15-18 minutes**.



## Serve up

- Divide southern-fried chicken, homemade biscuits and creamy baby leaf slaw between plates.
- Serve with gravy. Enjoy!

**TIP:** Spread any extra butter over biscuits if you like!

We're here to help!

Scan here if you have any questions or concerns

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