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## Southern Fried Chicken Tenders

with Creamy Grits & Collard Greens



30-40min



4 Servings

We took the idea of luscious, authentic, bone-in fried chicken and made it more convenient and weeknight friendly by turning boneless, skinless chicken breasts into chicken "tenders." They're quicker cooking, less of a mess, and universally appealing! The creamy grits and collard greens are classic accompaniments, and the sweet, tangy apricot sauce is the icing on an already pretty perfect plat...

## What we send

- apricot preserves
- boneless, skinless chicken breasts
- quick-cooking grits
- collard greens
- cajun spice blend

## What you need

- 2 large eggs <sup>3</sup>
- all-purpose flour <sup>1</sup>
- apple cider vinegar
- butter <sup>7</sup>
- kosher salt & ground pepper
- sugar

## Tools

- large skillet
- small saucepan
- small skillet

**Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.**

**For recipes containing garlic, you'll find one head of garlic in your box.**

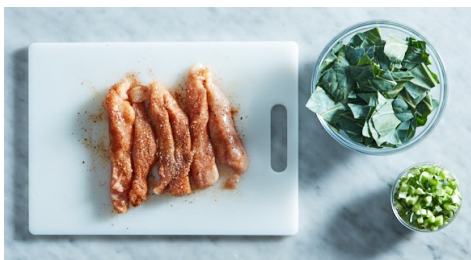
**We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.**

## Allergens

Wheat (1), Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Energy 847.0kcal, Fat 39.8g, Proteins 35.3g, Carbs 88.6g



### 1. Prep ingredients

In a medium saucepan, combine **4 cups water** and **1 teaspoon salt** and bring to a boil. Trim ends from **collard greens**; thinly slice **stems**, crosswise, and cut **leaves** into bite-size pieces. Pat **chicken** dry and cut lengthwise into 1-inch wide strips (about 3 per breast). Sprinkle chicken all over with **all of the Cajun seasoning** and **1 teaspoon salt**.



### 4. Cook collard greens

Heat **1 tablespoon oil** in a large skillet over medium-high. Add **collard greens and stems** and cook until wilted, 1-2 minutes. Add **¼ cup water** and season with **½ teaspoon salt** and **a few grinds pepper**. Cook until greens are bright green and tender, and water is evaporated, 2-3 minutes. Transfer to a small bowl and cover to keep warm. Wipe out skillet.



### 2. Cook grits

Return **salted water** to a boil and slowly stir in **grits**. Reduce heat to low and cook, stirring occasionally to prevent sticking, until grains are tender, about 7 minutes. Stir in **2 tablespoons butter**, and season with **salt** and **pepper**. Remove from heat and cover to keep warm.



### 5. Fry chicken

Heat **1 cup oil** in same skillet over medium-high. When **oil** is hot (it should sizzle vigorously when a pinch of flour is added), add **chicken**, in batches, and cook, turning occasionally, until golden and crisp (reduce heat if browning too quickly), 2-3 minutes per side. Transfer to a paper towel-lined plate; sprinkle with **salt**. Repeat, adding **oil** if necessary.



### 3. Bread chicken

Beat **2 eggs**, **⅓ cup water**, and **½ teaspoon salt** in a medium bowl. Place **1½ cups flour** in 2nd medium bowl and season with **½ teaspoon salt**. Working in batches, coat **chicken strips** in flour, then egg. Let excess egg drip off then repeat in flour then egg, then finish in flour.



### 6. Make sauce & serve

In a small skillet, combine **apricot preserves**, **2 tablespoons vinegar**, **2 teaspoons sugar**, and **2 tablespoons water**. Bring to a simmer over medium-high heat, and cook, whisking, about 1 minute, or until sugar is dissolved. Serve **grits** topped with **chicken** and **collards**. Drizzle **sauce** all over the top. Enjoy!