





Cheddar Scallion Scones

with Smoked Chicken and Arugula Salad

 20-30min  2 Servings

The genius technique here creates savory scones that are light, tender, and crispy on the outside. Simply combine melted butter with milk and then freeze just until the butter is solid. A quick stir breaks the butter into tiny lumps that create air pockets in the dough, giving the scones that classic flaky texture. Serve them with a smoky chicken salad for the perfect springtime dinner (or brun...

What we send

- celery
- smoked chicken breast
- baby arugula
- white wine vinegar
- scallions

What you need

- coarse salt
- freshly ground pepper
- olive oil

Tools

- rimmed baking sheet
- small pot

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

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 599.0kcal, Fat 36.2g, Proteins 27.2g, Carbs 34.4g



1. Prep scones

Preheat oven to 425°F. Measure **¼ cup milk** and set in freezer (reserve rest for your own use). Melt **butter** in a small pot. Add to milk; freeze 5 minutes. Trim ends from **scallions**. Finely chop and transfer **half** to a medium bowl. Add **half of cheese** (reserve the rest for your own use), **¼ teaspoon pepper**, and **all but 1 tablespoon flour** (reserve for Step 2).



4. Make chicken salad

Pat **chicken** dry and remove skin. Thinly slice chicken and tear into bite-size pieces. Thinly slice **celery** on the diagonal. Transfer **chicken, celery**, and **remaining scallion** to bowl of dressing; toss to combine.



2. Bake scones

Stir **milk-butter mixture** once or twice to create lumps of butter and add to **dry ingredients**. Using a rubber spatula, combine just until evenly moistened. Dust work surface with **reserved flour** and pat dough into a 6-inch by 3-inch rectangle. Cut into 2 squares and transfer to a rimmed baking sheet. Bake until golden all over, 16-20 minutes.



5. Toss arugula salad

Add **arugula** to bowl, toss to combine, and season to taste with **salt** and **pepper**.



3. Make dressing

Meanwhile, whisk together **mayonnaise**, **half of vinegar** (reserve rest for your own use), and 1 tablespoon **oil**. Season to taste with **salt** and **pepper**.



6. Serve

Divide **salad** between plates and serve **scones** alongside. Enjoy!