

Nashville Hot and Crispy Chicken

With Peach Cornbread and Garlicky Green Beans

The heat is on with this delicious dinner inspired by Nashville's famous hot chicken, and it's all about the sauce. Fiery and flavorful, our hot sauce adds just the right amount of kick to our crispy chicken. We're pairing it with green beans sautéed in a garlicky onion and bacon sauce. A side of sweet peach cornbread is the perfect way to beat the heat!

The heat is on!

Tyson
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A note on Nashville hot chicken

Nashville Hot Chicken started as a local specialty in Nashville restaurants, but in the last few years its spicy flavor has made it a national favorite. The chicken is juicy, the breading is extra crunchy, and brushing on the sauce at the very end adds a burst of heat and flavor. That combination of heat and crunch is impossible to resist!

Preheat oven to 400°F 1. MAKE PEACH CORNBREAD MUFFINS

Spray the muffin tin with non-stick cooking spray. In a medium bowl, combine the **Peach Cornbread Mix** with 1/3 cup + 1 tablespoon water. Stir until smooth, then spoon the batter into the prepared muffin tin to make 6 muffins. Bake for 12 minutes, then set aside.

While the muffins are baking...



2. BREAD & PAN-FRY CHICKEN

Put the **Homestyle Breading Mix** in a large bowl and sprinkle with 1 tablespoon of water. This technique helps form large crunchy bits of breading on the chicken. Coat the **Nashville Hot Seasoned Chicken Breast** with the breading mix thoroughly on both sides, pressing the mix lightly into the chicken.

In a large skillet, add enough oil to completely coat the bottom, about 1/8 inch deep, and place over medium heat. When the oil is hot, add the breaded chicken and pan-fry, undisturbed, until the bottom is golden brown and crispy, about 4 minutes. Flip chicken and pan-fry until completely golden brown and cooked through, about 4-5 more minutes. Set the finished chicken aside on a paper towel, carefully pour out any excess oil, and wipe out the pan. Keep the chicken warm.



3. COOK GREEN BEANS

Place the same skillet over medium-low heat and add **Minced Onion and Garlic Sauce with Bacon**. Cook, stirring, until aromatic, about 2 minutes. Add the **Fresh Green Beans** and cook until tender, about 3 more minutes.



4. FINISH, PLATE & DIG IN!

Brush the chicken with **Nashville Hot Sauce**. (If you prefer your hot sauce really HOT, place the sauce in a small microwave-safe bowl and heat for 15-20 seconds until warm.) If you don't have a brush, you can also dip the chicken directly in the sauce. Plate the chicken, add a side of peach cornbread and garlicky green beans, and...

Enjoy!



*USDA recommends cooking chicken to an internal temperature of 165°F

MEAL —KIT—

READY IN
35
MINUTES

WITH PRE-PREPARED INGREDIENTS



WHAT YOU'LL NEED

Muffin Pan (6 cup)*
Non-Stick Cooking Spray
Medium Bowl
Spoon
Large Bowl
1/3 Cup + 2 Tablespoons Water
Large Skillet
Oil
Tongs
Paper Towels
Brush (optional)

*(Note: If you only have a 12 cup pan, use half of the cups and leave the rest empty)