



Chicken Breast with Fried Cabbage, Bacon and Hoecakes

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Chicken Breast
2 each chicken breasts
1 teaspoon PeachDish salt

Hoecakes
5 ounces water*
4 ounces self rising cornmeal
kosher Salt*

Fried Cabbage
2 slices thick cut bacon, diced
1 onion
3 cups shredded cabbage
3 sprigs parsley, washed, leaves picked and roughly chopped
Black Pepper, to taste*
Kosher Salt, to taste*

D'Evereaux Foods Sauce

*Ingredients not included in your PeachDish box

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Recipe Courtesy of Chef Seth Freedman

1. Please read the entire recipe card before beginning.
2. Season the chicken breasts evenly on all sides with 1 teaspoon PeachDish Salt.
3. Bring 5 oz of water to a boil.
4. Dice the bacon then heat a large skillet over medium-low heat. Add the bacon to the skillet and stir occasionally while the fat renders and the bacon browns.
5. While the bacon is cooking; dice the onion and shred the cabbage. Pick, wash and roughly wash the parsley leaves.
6. Combine cornmeal and 1/2 tsp. kosher salt. Once the water has boiled, pour the water into cornmeal mixture and stir well to thoroughly combine.
7. Once the bacon has browned, remove meat from the pan and place on a paper towel to drain. Leave the rendered fat behind in the pan to fry the hoecakes.
8. Spoon the cornmeal mixture into the pan in six portions, flattening them slightly with the back of the spoon. Cook for 4 minutes, or until browned, then turn over and cook for 2 minutes more. Remove to a paper towel to drain. Once drained place in the oven on low heat to keep warm.
9. Add the onion to the same sauté pan with the remaining bacon fat. Cook until the onion begins to become translucent, about 2-3 minutes. Add the cabbage and browned bacon and continue to cook while stirring for another 2-3 minutes. Season with salt & black pepper, and add 3 tablespoons of water. Cover and continue to cook until tender, about five more minutes. Taste, and adjust seasoning if necessary.
10. While the cabbage is cooking, heat another sauté pan over medium-high heat. Add the chicken to the pan. Cook chicken for about 5 minutes, or until lightly browned and opaque at least 3/4 of the way through. Turn the pieces and cook 2-3 minutes more, or until fully cooked. Remove chicken breasts, and allow to rest for 3-5 minutes before serving. Serve with D'Evereaux Foods Hot Sauce. Enjoy!

Yield: 2 Servings Preparation Time: 10 Minutes Cook Time: 30-40 Minutes