



BBQ Chicken with Cornbread

& Quick-Pickled Green Beans



20-30min



2 Servings

Don't have a grill or grill pan? That's okay, the chicken is just as tasty when cooked in a skillet. Heat 1 tablespoon oil in a skillet over medium-high, add chicken and cook until glaze is caramelized and chicken is cooked through, 3-4 minutes per side.

What we send

- 2 pieces sharp cheddar ⁷
- 1 ear of corn
- 3½ oz cornbread mix ¹
- chili powder (use 1 tsp)
- 1 shallot
- ½ lb green beans
- 12 oz chicken breasts
- 4 oz barbecue sauce
- ¼ oz fresh dill

What you need

- butter ⁷
- sugar
- kosher salt & pepper
- apple cider (or red wine) vinegar
- neutral oil

Tools

- grill or grill pan
- small (6-8") skillet
- box grater
- medium saucepan

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

Nutrition per serving

Calories 990kcal, Fat 41g, Carbs 55g, Proteins 106g



1. Make batter

Light a grill to high, if using. Preheat oven to 425°F with a rack in the upper third. Melt **2 tablespoons butter** in a small skillet (preferably cast-iron) over medium. Coarsely grate **all of the cheddar** on the large holes of a box grater. Shuck **corn**, remove any strings, then cut kernels from cob. In a medium bowl, combine **cornbread mix, 1 tablespoon sugar, and ¼ teaspoon salt**



4. Boil green beans

Trim **green beans**, then add to boiling water and cook until bright green and crisp-tender, about 3 minutes. Drain green beans.



2. Bake cornbread

Stir **corn, melted butter, ⅔ of the cheddar, 1 teaspoon chili powder** (depending on heat preference), and **½ cup water** into **cornbread batter** (batter will be loose). Pour into same skillet and top with remaining cheddar. Bake cornbread on upper oven rack until cooked through, golden brown, and crisp around the edges, 15-20 minutes. Allow to cool in skillet for at least 5 minutes.



5. Grill chicken

Heat a grill pan to high, if using. Lightly **oil** grill grates. Pat **chicken** dry and pound to a ½-inch thickness, if desired; season all over with **salt** and **pepper**. Add chicken and cook, about 2 minutes per side. Brush chicken with **barbecue sauce**; cook until sauce is caramelized and chicken is cooked through, 1-2 minutes per side (brushing with barbecue sauce after flipping).



3. Marinate shallots




While **cornbread** bakes, bring a medium saucepan of **salted water** to a boil. Halve and thinly slice **⅓ cup shallot**. In a medium bowl, whisk together **1 tablespoon vinegar, 2 tablespoons oil, ½ teaspoon salt, and a few grinds of pepper**. Add **sliced shallots** and toss to combine. Set aside to marinate until step 6.



6. Finish & serve

Coarsely chop **dill fronds and stems** together. To the medium bowl with **marinated shallots**, add **dill** and **green beans**. Season to taste with **salt** and **pepper**. Serve **BBQ chicken** with **dilly beans** and **cheddar cornbread** alongside. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at marleyspoon.com    **#marthaandmarleyspoon**