



Barbecue Baked Bean Pot Pie

with Cheesy Scallion Cornbread



20-30min



2 Servings

We took a couple of our favorite comfort foods—pot pie of just about any kind and BBQ baked beans—and created a one-pot wonder unlike anything you’ve ever had before. The pinto beans are simmered with poblano peppers, scallions, and barbecue sauce, and then topped with cornbread that’s loaded with cheddar and scallions. A refreshing side salad rounds it all out.

What we send

- 1 bunch scallions
- garlic (use 1 large clove)
- 1 poblano pepper
- 2 pieces cheddar⁷
- 2 oz barbecue sauce
- 1 can pinto beans
- 3½ oz unsweetened cornbread mix¹
- 1 romaine heart

What you need

- neutral oil
- kosher salt & ground pepper
- sugar
- red wine vinegar (or apple cider vinegar)¹⁷

Tools

- box grater
- medium ovenproof 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), Milk (7), Sulphites (17).
May contain traces of other allergens.
Packaged in a facility that packages gluten containing products.

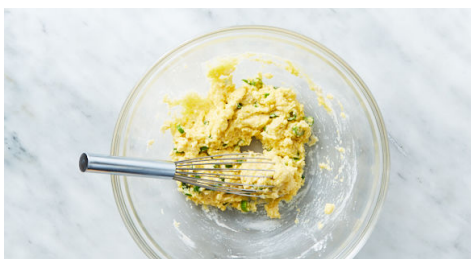
Nutrition per serving

Calories 920kcal, Fat 47g, Carbs 101g, Proteins 30g



1. Prep ingredients

Preheat oven to 425°F with a rack in the upper third. Trim ends from **scallions**, then thinly slice, keeping dark greens separate. Finely chop **1 teaspoon garlic**. Halve **poblano pepper**, remove stem and seeds, then finely chop. Coarsely grate **all of the cheddar** using the large holes of a box grater.



4. Make cornbread batter

While **beans** simmer, in a medium bowl, whisk together **cornbread mix**, **1 tablespoon sugar**, and **½ teaspoon salt**. Stir in **2 tablespoons oil**, **¼ cup water**, and **half of the dark scallion greens** (about 2 tablespoons).



2. Sauté aromatics

Heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high. Add **scallion whites and light greens**, **chopped poblano**, and **a pinch each of salt and pepper**. Cook, stirring often, until peppers are well browned and softened, about 5 minutes. Stir in **garlic** and **barbecue sauce** and cook until fragrant, about 30 seconds.



5. Bake pot pie

Dollop **8 tablespoons of cornbread mixture** over stew and top with **cheese**. Bake on upper oven rack until firm but not golden, 8-10 minutes. Switch oven to broil and broil pot pie until cornbread is firm, and golden brown, 1-2 minutes (watch closely).



3. Simmer beans

Add **beans and their liquid**, **½ cup water**, and **½ teaspoon salt**. Bring to a simmer and cook over medium-high, stirring occasionally, until slightly thickened (like heavy cream) and reduced to about 2½ cups, about 5 minutes.



6. Make salad & serve

Meanwhile, in a medium bowl, whisk together **2 tablespoons oil**, **1 tablespoon vinegar**, and **a pinch each of salt and pepper**. Halve **romaine** lengthwise, then cut crosswise into ½-inch ribbons, discarding end. Toss **lettuce** with **dressing**. Top **pot pie** with **remaining scallions** and serve with **salad** alongside. Enjoy!