

DINNERLY



Core Up! Fast BBQ Chicken Sloppy Joe with Wedge Salad & Pickles



under 20min



2 Servings

We love barbecue but don't always have the time to grill for that smoky flavor. Speed up the process with ground chicken for a quick and easy take on a favorite summertime classic, no matter the season. We smother chicken with barbecue sauce on the stovetop before sandwiching between two toasted buns and serving with a crisp wedge salad tossed in Dijon-mayonnaise dressing.

WHAT WE SEND

- 2 pkgs pickle slices
- ¼ oz fresh dill
- 1 romaine heart
- 1 red onion
- 1 pkt Dijon mustard ¹⁷
- 4 oz barbecue sauce
- 2 potato buns ¹
- 10 oz pkg ground chicken

WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil
- mayonnaise ³

TOOLS

- medium skillet

ALLERGENS

Wheat (1), Egg (3), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 0kcal



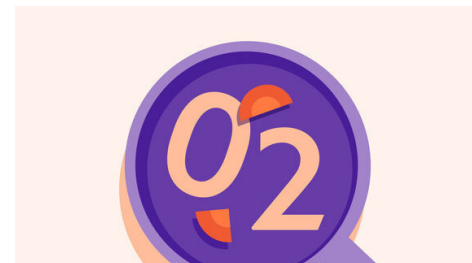
1. Prep ingredients

Finely chop **half of the pickles**.

Finely chop **dill fronds and stems**.

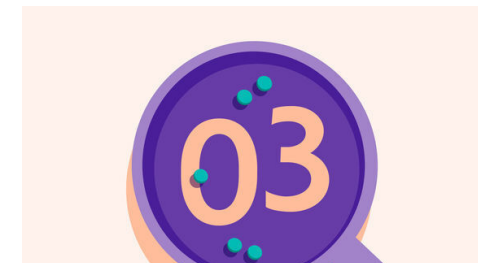
Trim stem end from **romaine**, then halve crosswise; halve each piece lengthwise, keeping wedges intact.

Thinly slice **onion** into rings.



2. Make dijonnaise dressing

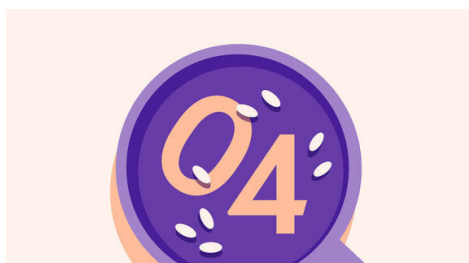
In a small bowl, stir to combine **Dijon**, **2 tablespoons mayonnaise**, **dill**, and **2 teaspoons water**. Season to taste with **salt** and **pepper**.



3. Cook chicken

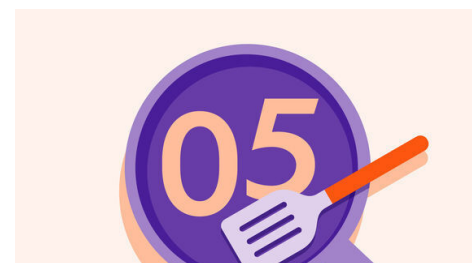
Preheat broiler with a rack in the top position.

In a medium skillet, heat **2 teaspoons oil** over medium-high. Add **chicken**; cook, breaking up into large pieces, until browned and cooked through, 3–4 minutes. Add **barbecue sauce**; bring to a simmer and cook, stirring occasionally, 1–2 minutes. Season to taste with **salt** and **pepper**.



4. Toast buns

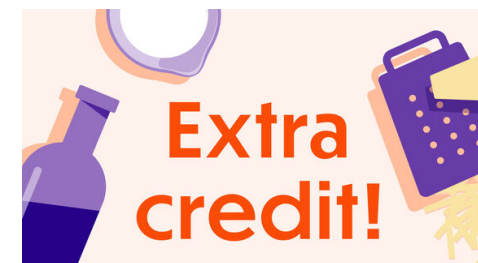
Spread **butter** over **buns**, if desired. Broil directly on top oven rack until lightly browned, about 1–2 minutes (watch closely as broilers vary).



5. Finish & serve

Top **buns** with **chicken** and **a few onion slices**. Drizzle **romaine** with **dijonnaise** and top with **chopped pickles**.

Serve **BBQ chicken sloppy joe** with **romaine salad** and **remaining pickles** alongside, if desired. Enjoy!



6.

Extra credit!