

DINNERLY



No Chop! BBQ Chicken Panini with Ranch Salad



ca. 20min



2 Servings

Dinner needs to be on the table ASAP. Do you A) Order take-out for the umpteenth time? Or B) Make this BBQ chicken panini? Personally, we'd choose B. This dish requires absolutely no prepwork—just mix the ready-to-heat chicken with cheese and BBQ sauce, assemble the paninis, and toast in a skillet. So put your knife away and enjoy your Dinnerly without the stress or mess! We've got you covered!

WHAT WE SEND

- 10 oz pkg boneless, skinless chicken breast
- 2 oz barbecue sauce
- 2 oz shredded cheddar-jack blend ¹
- 2 ciabatta rolls ²
- 1½ oz ranch dressing ^{3,4}
- 1 romaine heart

WHAT YOU NEED

- kosher salt & ground pepper
- 4 Tbsp butter ¹

TOOLS

- medium nonstick skillet
- medium heavy skillet

ALLERGENS

Milk (1), Wheat (2), Egg (3), Soy (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

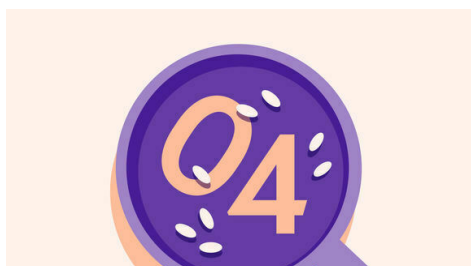
Calories 820kcal, Fat 49g, Carbs 61g, Protein 43g



1. Prep chicken

Pat **chicken** dry; thinly slice and season with **salt and pepper**. Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add **chicken**; cook, undisturbed, until browned on the bottom, about 3 minutes. Stir and cook until cooked through, about 2 minutes more. Reserve skillet.

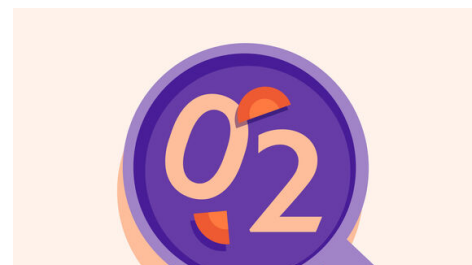
Add chicken to a medium bowl; gently toss with **barbeque sauce** and **cheese**; season to taste.



4. Finish & serve

In same skillet, heat **2 more tablespoons butter**. Return **sandwiches** to skillet, cooked-side up, and place heavy skillet back on top. Cook, swirling occasionally, until second side is evenly golden-brown and cheese is melted, 4–6 minutes. Remove sandwiches from skillet.

Serve **BBQ chicken paninis** with **lettuce** drizzled with **ranch dressing** alongside. Enjoy!



2. Prep lettuce & paninis

Pull apart **lettuce leaves**; discard core.

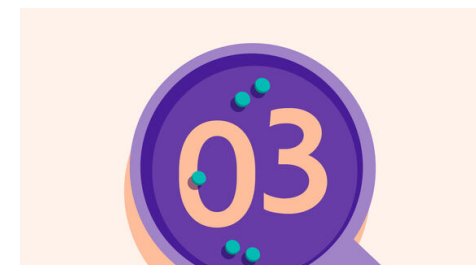
Place bottom halves of **rolls**, cut-sides down, on a clean work surface. Divide **chicken mixture** between rolls. Top with other roll halves, cut-side up.

Wipe out reserved skillet.



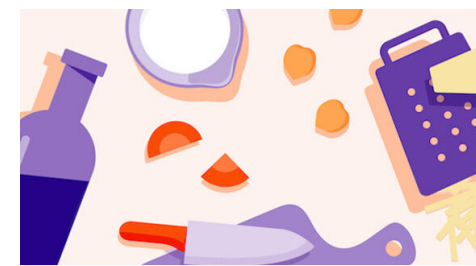
5. ...

What were you expecting, more steps?



3. Cook paninis

Heat **2 tablespoons butter** in same skillet over medium until foaming. Place **sandwiches** in skillet; place a medium heavy skillet on top of sandwiches to press down. Cook until golden-brown on the bottom, rotating sandwiches occasionally for even browning, 4–6 minutes. Remove sandwiches using a spatula.



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!