

MARLEY SPOON



BBQ Chicken Sandwich & Dijonnaise Wedge:

Let's Cut the Prep!



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 pre-cooked shredded chicken for a quick and easy take on a favorite summertime classic no matter the season. Smother chicken with barbecue sauce on the stovetop before sandwiching between two toasted buns, and serving alongside a crisp wedge salad tossed in dijon mayonnaise dressing.

What we send

- ¼ oz fresh dill
- 1 romaine heart
- 1 red onion
- .35 oz Dijon mustard
- 1 oz mayonnaise ^{1,2}
- ½ lb pkg ready to heat shredded chicken
- 4 oz barbecue sauce
- 1½ oz dill pickle slices
- 2 potato buns ^{3,4,5}

What you need

- kosher salt & ground pepper

Tools

- medium skillet

Allergens

Egg (1), Soy (2), Milk (3), Sesame (4), Wheat (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 750kcal, Fat 13g, Carbs 75g, Protein 36g



1. Prep ingredients

Finely chop **half of the pickles**. Finely chop **dill fronds and stems**. Trim stem end from **romaine**, then halve crosswise and cut each piece in half lengthwise, keeping wedges intact. Thinly slice **onion** into rings.



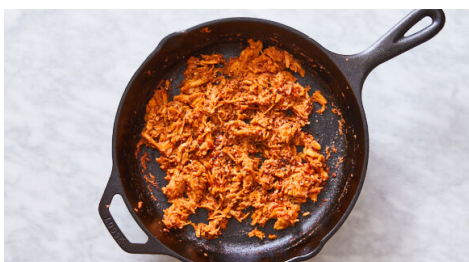
2. Make dressing

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



3. Prep chicken

In a medium skillet, stir to combine **shredded chicken** and **barbecue sauce**.



4. Heat chicken

Place skillet over medium-high heat; bring to a simmer and cook, stirring occasionally, until **chicken** is heated through, 2-3 minutes. Season to taste with **salt** and **pepper**.



5. Toast buns

Preheat broiler with top rack 6 inches from the heat source, if using. Spread **butter** over **buns**, if desired. Toast on top oven rack or in a toaster oven until lightly browned, about 1-2 minutes (watch closely as broilers vary).



6. Finish & Serve

Top **buns** with **bbq chicken** and a few **onion slices**. Drizzle **romaine** with **dijonnaise** and top with **chopped pickles**. Serve **sandwiches** with **romaine salad** and **remaining pickles** alongside, if desired. Enjoy!