



Fast! BBQ Chicken Sandwich & Dijonnaise Wedge

with Pickles & Onions



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

- 1½ oz dill pickle slices
- ¼ oz fresh dill
- 1 romaine heart
- 1 red onion
- 1 pkt Dijon mustard ¹⁷
- 1 oz mayonnaise ^{3,6}
- ½ lb pkg ready to heat shredded chicken
- 4 oz barbecue sauce
- 2 potato buns ^{1,7,11}

What you need

- kosher salt & ground pepper
- butter (optional) ⁷

Tools

- medium skillet

Allergens

Wheat (1), Egg (3), Soy (6), Milk (7), Sesame (11), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 500kcal, Fat 13g, Carbs 61g, Protein 33g



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.



4. Toast buns & serve

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

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



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. Cook chicken

Preheat broiler with a rack in the top position.

In a medium skillet, stir to combine **shredded chicken** and **barbecue sauce**. Bring to a simmer over medium-high heat and cook, stirring occasionally, until chicken is heated through, 2-3 minutes. Season to taste with **salt** and **pepper**.



5. ...

Looking for more steps?



6. ...

You won't find them here! Enjoy your Martha Stewart & Marley Spoon meal!