



## Barbecue Chicken with Cheddar Cornbread

& Quick-Pickled Green Beans



20-30min



2 Servings

Don't have a grill or grill pan? That's okay, the chicken is just as tasty when cooked in a skillet. Heat 1 tablespoon oil in a skillet over medium-high, add chicken and cook until glaze is caramelized and chicken is cooked through, 3-4 minutes per side.



## What we send

- 2 (2½ oz) cornbread mix <sup>1,3,6,7</sup>
- ¼ oz chorizo chili spice blend
- 2½ oz corn
- 2 oz shredded cheddar-jack blend <sup>7</sup>
- 1 shallot
- ½ lb green beans
- 12 oz pkg boneless, skinless chicken breasts
- 4 oz barbecue sauce
- ¼ oz fresh dill

## What you need

- butter <sup>7</sup>
- kosher salt & ground pepper
- apple cider vinegar (or red wine vinegar)
- neutral oil

## Tools

- small (6-8") heavy, ovenproof skillet (preferably cast-iron)
- medium saucepan
- grill or grill pan

## Allergens

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

## Nutrition per serving

Calories 950kcal, Fat 41g, Carbs 95g, Protein 54g



### 1. Make cornbread batter

Preheat oven to 425°F with a rack in the upper third. Melt **2 tablespoons butter** in a small heavy, ovenproof skillet over medium.

In a medium bowl, combine **cornbread mix**, **1 teaspoon chorizo chili spice**, and **¼ teaspoon salt**. Stir in **corn**, **melted butter**, **⅔ of the cheddar**, and **½ cup water** (batter will be loose).



### 4. Boil green beans

Trim **green beans**, then add to boiling water and cook until bright green and crisp-tender, about 3 minutes. Drain beans and set aside until step 6.



### 2. Bake cornbread

Pour **cornbread batter** into same skillet and top with **remaining cheddar**. Bake on upper oven rack until cooked through, golden brown, and crisp around the edges, 15-20 minutes. Allow to cool in skillet for at least 5 minutes.



### 5. Grill chicken

Heat a grill or grill pan to high, if using. Lightly **oil** grill grates. Pat **chicken** dry; pound to a ½-inch thickness, if desired. Season all over with **salt** and **pepper**. Add chicken to grill; cook, 2 minutes per side. Brush chicken with **barbecue sauce**; cook until sauce is caramelized and chicken is cooked through, 1-2 minutes per side (brushing with barbecue sauce after flipping).



### 3. Marinate shallots

While **cornbread** bakes, bring a medium saucepan of **salted water** to a boil. Halve and thinly slice **⅓ cup shallot**.

In a medium bowl, whisk to combine **1 tablespoon vinegar**, **2 tablespoons oil**, **½ teaspoon salt**, and **a few grinds of pepper**. Add sliced shallots and toss to combine. Set aside to marinate until step 6.



### 6. Finish & serve

Coarsely chop **dill fronds and stems**. To the bowl with **marinated shallots**, add **dill** and **green beans**. Season to taste with **salt** and **pepper**.

Serve **BBQ chicken** with **dilly beans** and **cheddar cornbread** alongside. Enjoy!