



Grilled BBQ Chicken Sandwich

with Creamy Chipotle Slaw & Dilly Pickles



under 20min



2 Servings

If you don't have a grill or grill pan, preheat broiler with a rack in the top position. Heat 1 tablespoon oil in a skillet over medium-high. Add chicken and cook, about 2 minutes per side. Brush chicken with barbecue sauce; cook until sauce is caramelized and chicken is cooked through, 2-3 minutes per side (brushing with more sauce after flipping). Broil buns on top oven rack until lightly toasted, about 2 minutes.

What we send

- 1 cucumber
- garlic
- 4 oz snap peas
- 2 (1 oz) mayonnaise ^{3,6}
- ¼ oz chipotle chili powder
- 14 oz cabbage blend
- 2 oz barbecue sauce
- 12 oz pkg boneless, skinless chicken breasts
- 2 brioche buns ^{1,3,7}
- ¼ oz fresh dill

What you need

- apple cider vinegar (or white wine vinegar)
- sugar
- kosher salt & pepper
- butter ⁷
- neutral oil
- ketchup

Tools

- 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 820kcal, Fat 41g, Carbs 68g, Protein 49g



1. Make pickles

Peel **cucumber**, then thinly slice crosswise into rounds. Finely chop **1 teaspoon garlic**.

In a medium bowl, whisk to combine **1 tablespoon vinegar**, **1 teaspoon sugar**, **a pinch of salt**, and **a few grinds of pepper**. Add cucumbers and chopped garlic, stirring to combine. Set aside to marinate until step 6.



4. Grill & glaze chicken

Add **chicken** to grill or grill pan and cook until lightly charred, about 2 minutes per side. Brush chicken with **some of the BBQ sauce** and continue to grill until sauce is caramelized and chicken is cooked though, 2-3 minutes per side (brush with more BBQ sauce after flipping).



2. Make chipotle slaw

Set aside **1 tablespoon butter** to soften at room temperature. Thinly slice **sugar snap peas** lengthwise.

In a medium bowl, whisk to combine **mayonnaise**, **1 teaspoon vinegar**, **1 tablespoon each of oil and water**, and **¼-½ teaspoon chipotle chili powder** (depending on heat preference).

Add **half of the coleslaw** and snap peas; toss to combine. Season to taste with **salt and pepper**.



5. Grill buns

Split **buns**, then spread **softened butter** over cut sides. Grill until lightly toasted, 1-2 minutes per side.



3. Prep sauce & chicken

Preheat a grill or grill pan to high. Lightly **oil** grill grates. In a small bowl, stir to combine **barbecue sauce** and **1 tablespoon ketchup**. Pat **chicken** dry, then pound to ½-inch thickness, if necessary; season all over with **salt and pepper**.

(See front of recipe card for alternate cooking instructions.)



6. Finish & serve

Coarsely chop **dill fronds and tender stems** together, then stir into **pickles**.

Serve **BBQ chicken** on **grilled buns** topped with **some of the chipotle slaw and pickles**. Serve **remaining slaw and pickles** alongside. Enjoy!