



## Carolina BBQ Chicken Sandwich

with Creamy Broccoli Slaw



20-30min



2 Servings

If you don't have a grill or grill pan, preheat the broiler with the top rack 6 inches from the heat source. Place onions on a rimmed baking sheet and broil until tender, 3-5 minutes. Heat 1 tablespoon oil in a skillet over medium-high. Add chicken and cook until cooked through, about 3-4 per side. Baste the chicken with the Carolina-style barbecue sauce and cook, turning, until the sauce is ca...



## What we send

- boneless, skinless chicken breasts
- brioche buns <sup>1,3,7</sup>
- barbecue sauce
- Dijon mustard <sup>17</sup>
- broccoli
- mayonnaise <sup>3,6</sup>
- red onion
- sharp cheddar cheese <sup>7</sup>
- dried cranberries

## What you need

- kosher salt & ground pepper
- olive oil
- sugar
- white wine vinegar <sup>17</sup>

## Tools

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

### Allergens

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

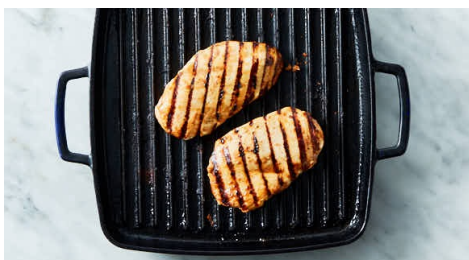
### Nutrition per serving

Calories 890kcal, Fat 42g, Carbs 78g, Proteins 49g



### 1. Prep ingredients

Peel **onion** and cut crosswise into ½-inch thick rounds, keeping rings intact. Finely chop 2 tablespoons onion. Cut **broccoli** into small florets, then thinly slice stem crosswise into ¼-inch thick pieces. Halve **cheddar**, lengthwise. Split **buns**, if necessary.



### 4. Grill chicken

Pat **chicken** dry and season all over with **salt** and **a few grinds of pepper**. In a small bowl, stir together **barbecue sauce** and **mustard**. Add 2 tablespoons sauce to chicken and brush all over (save rest for serving). **Oil** grill grates again, then add chicken and cook, until lightly charred and almost cooked through, about 3 minutes per side.



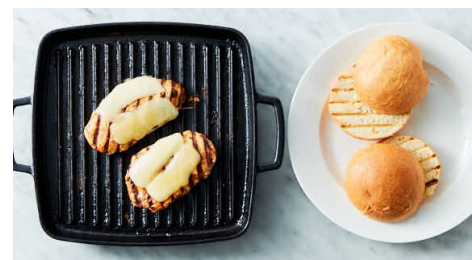
### 2. Make slaw

In a large bowl, whisk **2 tablespoons vinegar**, **mayonnaise**, and **½ teaspoon sugar**; season with **salt** and **pepper**. Add the **broccoli**, the **chopped onion**, and **dried cranberries**. Toss to combine and set aside.



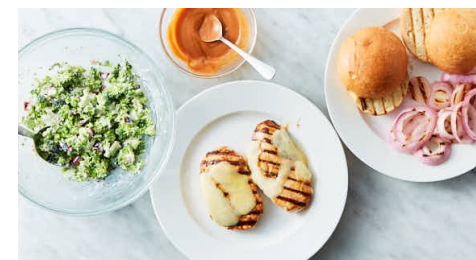
### 3. Grill onion

Heat a grill or grill pan over high heat. Lightly **oil** grates. Add **onion rounds** to grill or grill pan and cook on medium-high, until lightly charred and tender, 4-5 minutes per side. Transfer to a cutting board.



### 5. Add cheddar

Top **chicken** with **cheddar**, cover, and continue to cook until cheddar is melted and chicken is cooked through, 1-2 minutes more. Transfer chicken to a cutting board. Add **buns** to grill or grill pan and cook until lightly toasted, about 1 minute per cut side (watch closely).



### 6. Assemble & serve

Spoon **remaining sauce** over **chicken**, then sandwich between **buns** with **grilled onions**. Halve, if desired. Serve **Carolina BBQ sandwiches** with **broccoli slaw** alongside. Enjoy!