

# DINNERLY



## BBQ Chicken Panini with Ranch Salad



ca. 20min



2 Servings

Dinner needs to be on the table ASAP. Do you A) Order take-out for the umpteenth time? Or B) Make this BBQ chicken panini? Personally, we'd choose B. This dish requires absolutely no prepwork—just mix the ready-to-heat chicken with cheese and BBQ sauce, assemble the paninis, and toast in a skillet. So put your knife away and enjoy your Dinnerly without the stress or mess! We've got you covered!

### WHAT WE SEND

- 1 romaine heart
- ½ lb pkg ready to heat chicken
- 2 oz barbecue sauce
- 2 oz shredded cheddar-jack blend <sup>1</sup>
- 2 ciabatta rolls <sup>2,3</sup>
- 1 pkt ranch dressing <sup>4,1</sup>

### WHAT YOU NEED

- kosher salt & ground pepper
- 4 Tbsp butter <sup>1</sup>

### TOOLS

- medium nonstick skillet
- medium heavy skillet

### ALLERGENS

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

### NUTRITION PER SERVING

Calories 760kcal, Fat 42g, Carbs 54g, Protein 42g

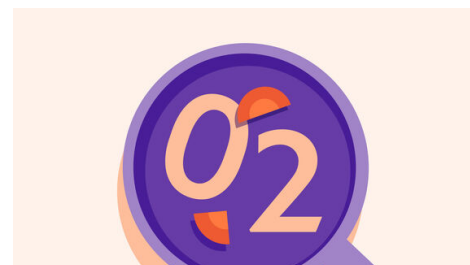


#### 1. Prep lettuce & chicken

Pull apart **lettuce leaves**; discard core.

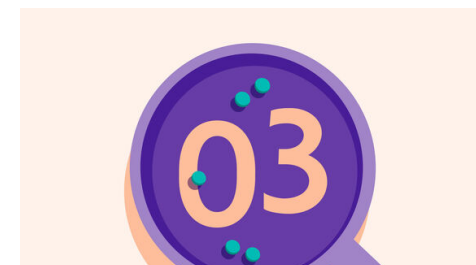
Pat **chicken** dry; use fingers or forks to break into bite-sized pieces. Gently toss in a medium bowl with **barbecue sauce**; season to taste. Gently mix in **cheese** to combine.

Place bottom halves of **rolls**, cut-sides down, on a clean work surface. Divide **chicken mixture** between rolls. Top with other roll halves, cut-side up.



#### 2. Cook paninis

Heat **2 tablespoons butter** in a medium nonstick skillet over medium until foaming. Place **sandwiches** in skillet; place a medium heavy skillet on top of sandwiches to press down. Cook until golden-brown on the bottom, rotating sandwiches occasionally for even browning, 4–6 minutes. Remove sandwiches using a spatula.



#### 3. Finish & serve

In same skillet, heat **2 more tablespoons butter**. Return **sandwiches** to skillet, cooked-side up, and place heavy skillet back on top. Cook, swirling occasionally, until second side is evenly golden-brown and cheese is melted, 4–6 minutes. Remove sandwiches from skillet.

Serve **BBQ chicken paninis** with **lettuce** drizzled with **ranch dressing** alongside. Enjoy!



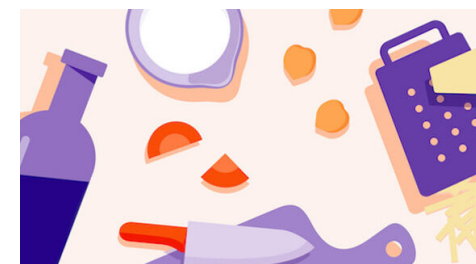
4. ...

What were you expecting, more steps?



5. ...

You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!