

MARLEY SPOON



Barbecue Chicken & Pimento Cheese Grits

with Braised Greens



20-30min



2 Servings

Pimento cheese is a favorite in Southern cuisine—it's decadent, versatile, and delicious. It's usually served as a spread for all sorts of sandwiches, bread, and crackers, but we cooked up a way to sneak it into dinner. We stir cream cheese, sharp cheddar, and roasted peppers into quick-cooking grits, then serve the creamy side with tangy barbecue coated chicken breasts and tender collard greens.

What we send

- 1 bunch collard greens
- 2 oz shredded cheddar-jack blend ¹
- 2 oz roasted red peppers
- 1 pkt turkey broth concentrate
- 3 oz grits
- 1 oz cream cheese ¹
- 12 oz pkg boneless, skinless chicken breasts
- 2 oz barbecue sauce
- garlic

What you need

- olive oil
- apple cider vinegar (or white wine vinegar)
- kosher salt & ground pepper

Tools

- medium Dutch oven or pot
- small saucepan
- medium nonstick skillet

Allergens

Milk (1). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 700kcal, Fat 30g, Carbs 60g, Protein 55g



1. Prep ingredients

Peel and finely chop **1 teaspoon garlic**. Trim stem ends from **collard greens**, then thinly slice stems, crosswise, and cut leaves into bite-size pieces. Finely chop **roasted red peppers**.



2. Braise collard greens

Heat **1 tablespoon oil** in a medium Dutch oven or pot over medium-high. Add **chopped garlic** and **greens** to pot; cook, stirring, until fragrant, 1 minute. Add **broth concentrate** and **1 cup water**. Bring to a simmer. Cover and cook over medium-low heat until greens are very tender, 12-15 minutes. Stir in **2 teaspoons vinegar**. Season with **salt** and **pepper**. Cover to keep warm.



3. Cook grits

In a small saucepan, combine **2 cups water** and **½ teaspoon salt**; bring to a boil over high heat. Slowly stir in **grits**. Reduce heat to low and cook, stirring occasionally to prevent sticking, until grains are tender, about 7 minutes.



4. Add peppers & cheese

Stir **cream cheese**, **cheddar cheese**, and **roasted red peppers** into **grits**. Season to taste with **salt** and **pepper**. Remove from heat and cover to keep warm.



5. Brown chicken

Pat **chicken** dry and pound to an even ½-inch thickness, if desired. Season chicken all over with **salt** and **pepper**. Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add chicken to skillet and cook until browned but not cooked through, 2-3 minutes per side.



6. Finish chicken & serve

Spoon **barbecue sauce** over **chicken**, then reduce heat to medium. Cook, turning, until chicken is cooked through and barbecue sauce glazes chicken, 3-5 minutes. Using a slotted spoon, transfer **greens** to plates and drizzle with **a little bit of the cooking liquid**. Serve **chicken** with **grits** and **greens** alongside. Enjoy!