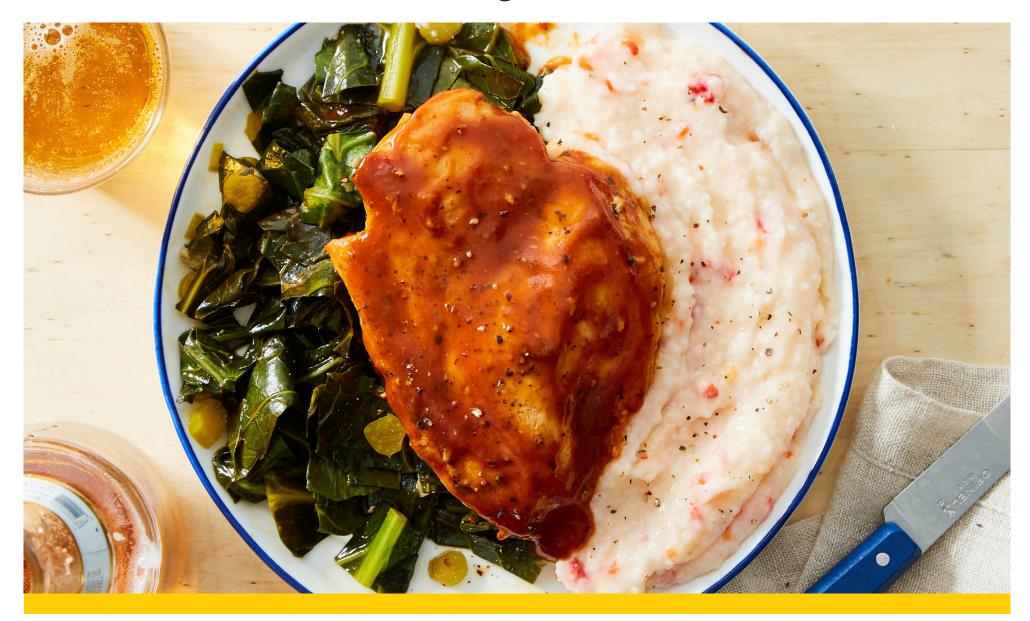
MARLEY SPOON



Barbecue Chicken & Pimento Cheese Grits

with Braised Greens





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

Alleraens

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!