



Southern-Style BBQ Chicken

with Creamy Grits & Succotash



30-40min



2 Servings

Grits is a staple in Southern cooking. It's versatile and is eaten for breakfast, lunch, or dinner, in both sweet and savory applications. Here, we dress up the grits with cream cheese and butter, making a creamy, savory side for barbecue-glazed chicken breast and thyme-seasoned corn and edamame succotash.

What we send

- garlic
- 1 shallot
- ¼ oz fresh thyme
- 4 oz roasted red peppers
- 3 oz grits
- 2 (1 oz) cream cheese ⁷
- 12 oz pkg boneless, skinless chicken breasts
- 2 oz barbecue sauce
- 5 oz corn
- 2½ oz edamame ⁶

What you need

- kosher salt & ground pepper
- butter ⁷
- olive oil

Tools

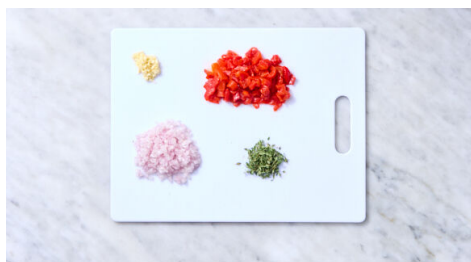
- small saucepan
- rimmed baking sheet
- aluminium foil
- medium skillet

Allergens

Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 670kcal, Fat 23g, Carbs 76g, Protein 51g



1. Prep ingredients

Preheat broiler with a rack 6 inches from heat source.

Finely chop **1 teaspoon garlic**. Finely chop **shallot**. Pick **2 teaspoons thyme leaves** from stems; discard stems and finely chop leaves. Coarsely chop **roasted red peppers**, if necessary.



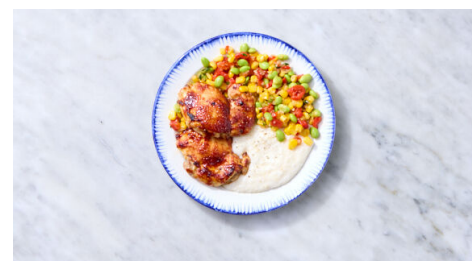
4. Make succotash

Meanwhile, heat **1 tablespoon butter** in a medium skillet over medium-high until melted. Add **shallots**; cook, stirring, until softened, 2-3 minutes. Add **garlic, corn, edamame, chopped thyme, red peppers, ¼ cup water**, and **a pinch each of salt and pepper**. Cook, stirring, until corn and edamame are tender, and water is evaporated, about 5 minutes. Season to taste.



2. Cook grits

In a small saucepan, bring **2 cups** water and **a pinch of salt** to a boil. Stir in **grits**. Reduce heat to low and cook, stirring occasionally to prevent sticking, until grits are tender, about 7 minutes. Off the heat, stir in **all of the cream cheese** and **1 tablespoon butter**. Season to taste with **salt** and **pepper**. Cover to keep warm.



5. Serve

Serve **barbecue chicken** alongside **creamy grits** and **succotash**. Enjoy!



THIS IS A CUSTOMIZED RECIPE STEP

We've tailored the instructions below to match your recipe choices. Happy cooking!

3. Broil chicken

Pat **chicken** dry. Line a rimmed baking sheet with foil and lightly grease with **oil**. Brush chicken on both sides with **barbecue sauce**. Broil until chicken is slightly charred and cooked through (registers 165°F on an instant-read thermometer), 7-10 minutes.



6. No broiler? No problem!

If you don't have a broiler, preheat oven to 450°F. Prepare chicken as instructed in Step 3, then roast until chicken is cooked through and sauce has deepened in color, 12-15 minutes.