

DINNERLY



BBQ Fries with Ready to Heat Chicken with Cheddar & Scallions



40min



2 Servings

Who said you can't have fries for dinner? When they're loaded with BBQ chicken, melted cheddar cheese, and crisp scallions, they're the **ONLY** thing we want for dinner. We've got you covered!

WHAT WE SEND

- 2 potatoes
- 2 scallions
- ½ lb pkg ready to heat chicken
- 2 oz barbecue sauce
- 2 oz shredded cheddar-jack blend ⁷

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper

TOOLS

- rimmed baking sheet
- medium ovenproof skillet

ALLERGENS

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

NUTRITION PER SERVING

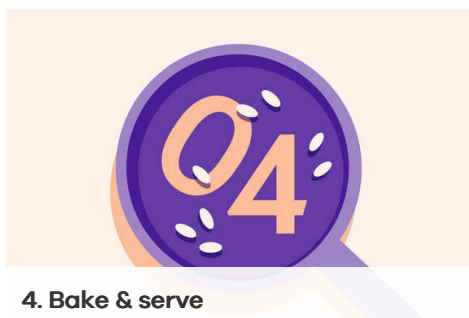
Calories 650kcal, Fat 31g, Carbs 55g, Protein 39g



1. Bake fries

Preheat oven to 450°F with racks in the lower third and center.

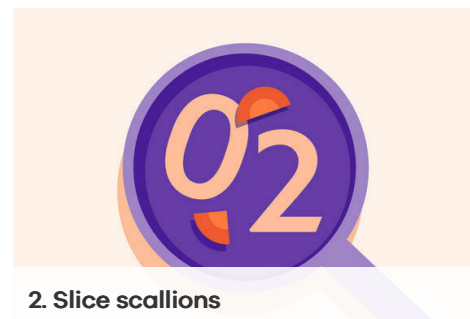
Cut **potatoes** into ½-inch thick fries (no need to peel). Toss on a rimmed baking sheet with **2 tablespoons oil** and a **generous pinch each of salt and pepper**. Bake on lower oven rack until well-browned, about 20 minutes. Flip fries and continue cooking until crisp and browned, 10–15 minutes more.



4. Bake & serve

Transfer **fries** to same skillet. Top with **half of the cheese**, then top with **chicken**. Sprinkle remaining cheese over top. Bake **fries** on center oven rack until **cheese** is melted, 2–5 minutes (watch closely as ovens vary).

Serve **pulled chicken BBQ fries** drizzled with **remaining BBQ sauce** and sprinkled with **scallion dark greens**. Enjoy!



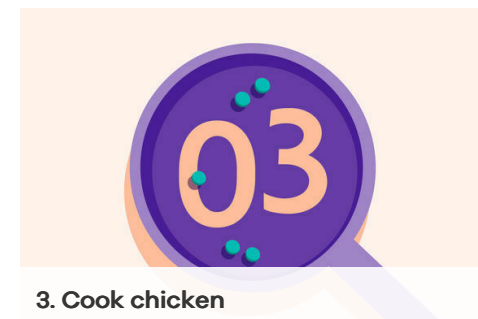
2. Slice scallions

While **fries** bake, trim ends from **scallions** and thinly slice, keeping dark greens separate for serving.



5. ...

What were you expecting, more steps?



3. Cook chicken

Heat **1 tablespoon oil** in a medium ovenproof skillet over high. Add **chicken** and **scallion whites and light greens**; break up chicken into smaller pieces. Cook, stirring occasionally, until browned, 4–6 minutes. Remove from heat; stir in **3 tablespoons water** and **half of the BBQ sauce** until combined, scraping up any browned bits from the bottom. Transfer to a bowl.



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!