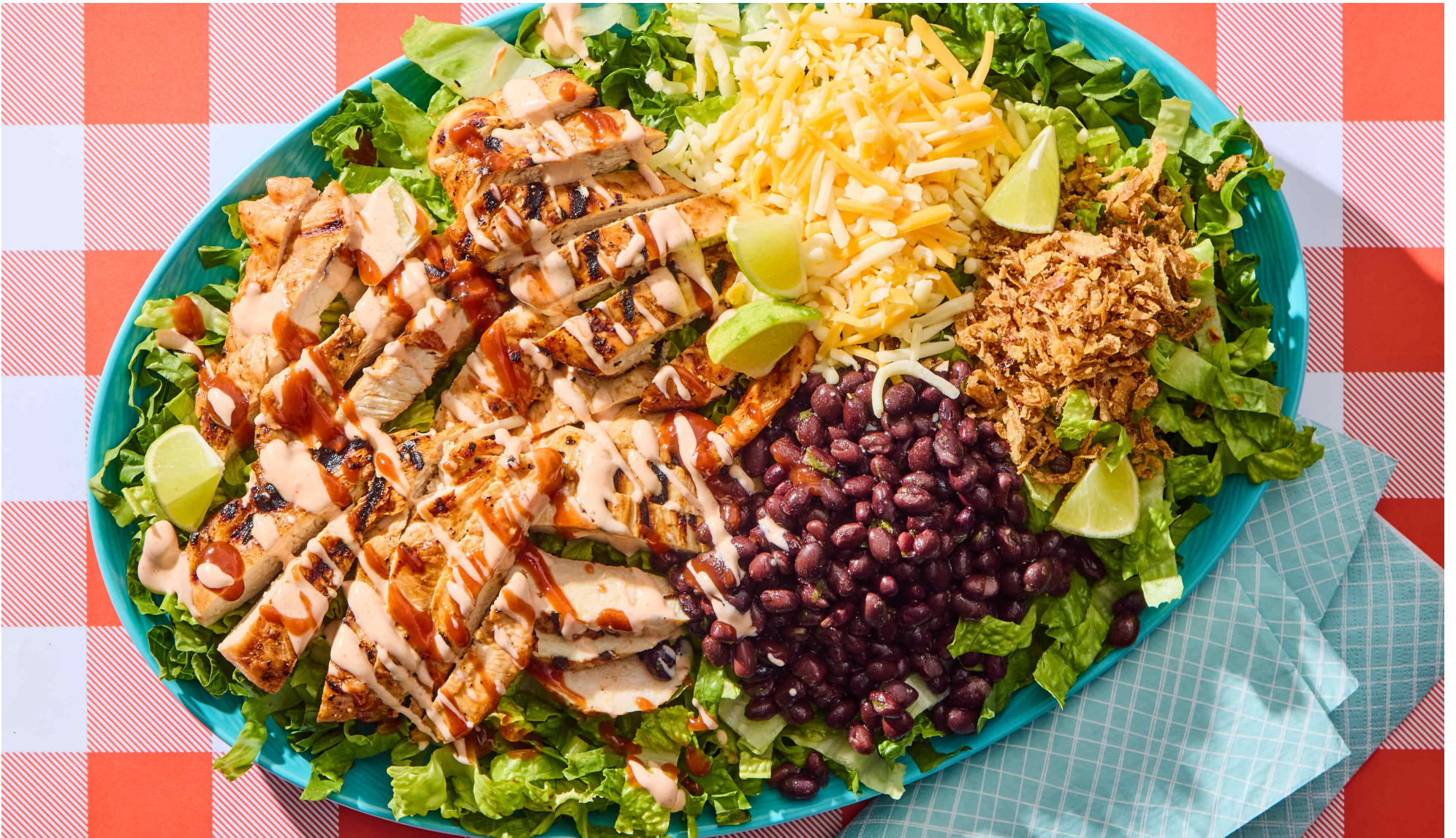


DINNERLY



Summer Big Batch: BBQ-Ranch Chicken Salad

with Cheddar, Black Beans & Fried Onions



30-40min



2 Servings

WHAT WE SEND

- 2 romaine hearts
- 4 oz barbecue sauce
- 2 (10 oz) pkgs boneless, skinless chicken breast
- 2 (1½ oz) ranch dressing ^{3,7}
- 2 pkts Sriracha ¹⁷
- 15 oz can black beans
- 2 (2 oz) shredded cheddar-jack blend ⁷
- 1 lime
- 2 (½ oz) fried onions ⁶

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper
- sugar

TOOLS

- grill, grill pan, or skillet
- microplane or grater

ALLERGENS

Egg (3), Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

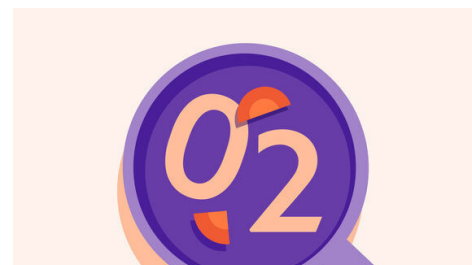
NUTRITION PER SERVING

Calories 0kcal



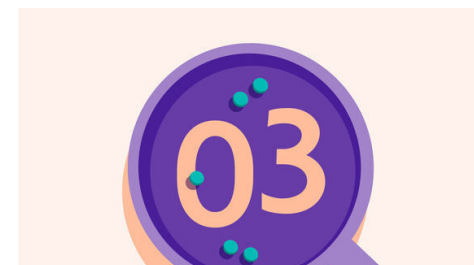
1. Prep chicken

Add all but 2 tablespoons of barbecue sauce to a large bowl. Pat chicken dry and then add to bowl with sauce. Season with a generous pinch of salt and pepper and toss until chicken is coated in the barbecue sauce. Set aside to marinate.



2. Prep ingredients

Zest lime and juice 1 tablespoon into a medium bowl. Cut any remaining into wedges. To bowl with lime juice, add 1 tablespoon oil, and a pinch of sugar. Drain beans and rinse well under cold water. Add to bowl with lime dressing and toss to coat. Season with salt and pepper.



3. Cook chicken

Preheat grill to high. Add chicken and cook until charred and cooked through, 4—6 minutes per side. Set aside and allow to rest.

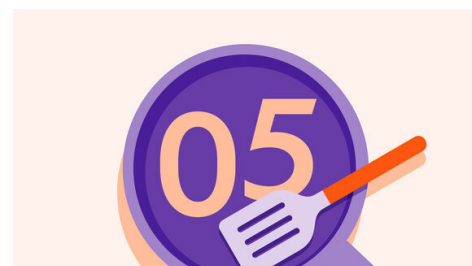
Meanwhile, stir to combine ranch dressing with sriracha sauce.



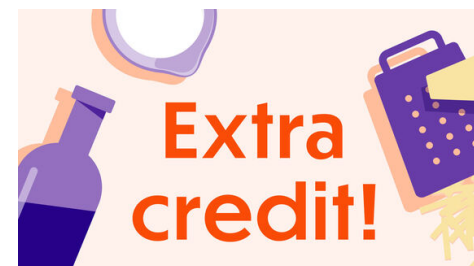
4. Prep salad

Thinly slice romaine and transfer to a plate. Season with a drizzle of oil, a squeeze of lime, and salt and pepper. Top with marinated black beans, cheese, and crispy onions.

Slice chicken into strips and place on top of the salad. Drizzle everything spicy ranch dressing and remaining barbecue sauce. Enjoy!



5.



6.

Extra credit!