

DINNERLY



Summertime! BBQ-Ranch Chicken Salad with Cheddar, Black Beans & Fried Onions



30-40min



2 Servings

Summertime and the eatin' is easy. This loaded salad would've inspired a Gershwin opera all on its own. We've got you covered! (2-p serves 4; 4-p serves 8)

WHAT WE SEND

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

WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil
- 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

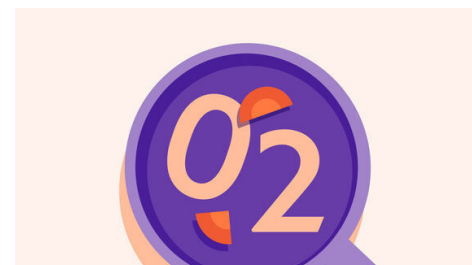
Calories 540kcal, Fat 26g, Carbs 33g, Protein 46g



1. Prep chicken

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

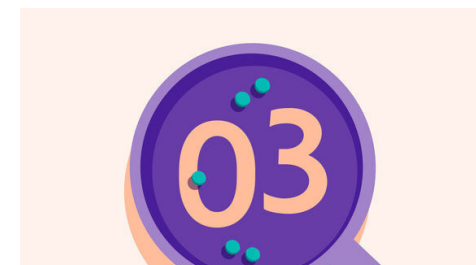
Preheat grill to high, if using.



2. Prep ingredients

Into a medium bowl, zest **lime** and squeeze **1 tablespoon lime juice**. Cut remainder of lime into wedges.

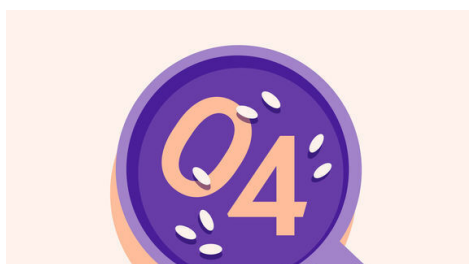
To bowl with lime juice, add **1 tablespoon oil** and **a pinch of sugar**. Drain **beans** and rinse well under cold water. Add to bowl with **lime dressing**, toss to coat, and season with **salt** and **pepper**.



3. Cook chicken

Preheat grill pan to high, if using. Add **chicken** to grill or grill pan and cook until charred and cooked through, 4–6 minutes per side. Set aside and allow to rest.

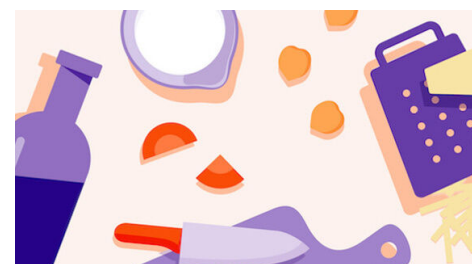
Meanwhile, to a small bowl add **ranch dressing** and **Sriracha**. Stir to combine.



4. Prep salad

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

Slice **chicken** into strips and place on top of **salad**. Drizzle **spicy ranch dressing** and **reserved barbecue sauce** over top. Enjoy!



5. ...

What were you expecting, more steps?



6. ...

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