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 cheddarjack 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.



2. Slice scallions

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



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.



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!



5. ...

What were you expecting, more steps?



You're not gonna find them here! Kick

back, relax, and enjoy your Dinnerly!