



BBQ Baked Bean Pot Pie with Pulled Pork

with Cheesy Scallion Cornbread



30-40min



2 Servings

We took a couple of our favorite comfort foods—pot pie of just about any kind and BBQ baked beans—and created a one-pot wonder, unlike anything you’ve ever had before. Here we simmer tender pinto beans with ready to heat pulled pork, poblano peppers and scallions in a sweet and tangy barbecue sauce. A loaded cheddar-scallion cornbread mixture becomes a cheesy, cakey topping for this next-level one-skillet supper. **4**

What we send

- garlic
- 2 scallions
- 1 poblano pepper
- ½ lb pkg ready to heat pulled pork
- 4 oz barbecue sauce
- 15 oz can pinto beans
- 2 (2½ oz) cornbread mix ^{1,2,3,4}
- 2 oz shredded cheddar-jack blend ²
- 1 romaine heart

What you need

- neutral oil
- kosher salt & ground pepper
- sugar
- red wine vinegar (or apple cider vinegar)

Tools

- medium (10-inch) ovenproof skillet

Allergens

Egg (1), Milk (2), Soy (3), Wheat (4).
May contain traces of other allergens.
Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1260kcal, Fat 72g, Carbs 111g, Protein 30g



1. Prep ingredients

Preheat oven to 425°F with a rack in the upper third. Finely chop **1 teaspoon garlic**. Trim **scallions**, then thinly slice, keeping dark greens separate. Halve **poblano pepper**, discard stem and seeds, then finely chop. Use your fingers or two forks to break up **pork** into bite-sized pieces.



4. Make cornbread batter

While **beans** simmer, in a medium bowl, whisk to combine **cornbread mix**, **1 tablespoon sugar**, and **½ teaspoon salt**. Stir in **half of the scallion dark greens**, **½ cup water**, and **2 tablespoons oil**.



2. Sauté aromatics

Heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high. Add **scallion whites and light greens**, **chopped peppers**, and **a pinch each of salt and pepper**. Cook, stirring, until peppers are well browned and softened, about 5 minutes. Stir in **chopped garlic** and **barbecue sauce**; cook until fragrant, about 30 seconds.



5. Bake pot pie

Dollop **8 tablespoons of cornbread batter** over beans, then top with **shredded cheddar-jack cheese**. Bake on upper oven rack until firm but not golden, 8-10 minutes. Switch oven to broil. Broil until cornbread is firm and golden brown, 1-2 minutes (watch closely as broilers vary).



3. Simmer pork & beans

Add **beans and liquid**, **pork**, **½ cup water**, and **½ teaspoon salt**. Bring to a simmer over medium-high heat. Cook, stirring occasionally, until sauce is slightly thickened (like the consistency of heavy cream), about 5 minutes.



6. Make salad & serve

In a medium bowl, whisk to combine **2 tablespoons oil**, **1 tablespoon vinegar**, and **a pinch each of salt and pepper**. Halve **romaine** lengthwise, then cut crosswise into ½-inch ribbons; discard stem end. Toss **lettuce** with **dressing**. Top **baked bean pot pie** with **remaining scallion dark greens** and serve with **salad** alongside. Enjoy!