



Saucy Barbecue Chicken Thighs

with Creamy Grits & Succotash



30-40min



2 Servings

Grits is a staple in Southern cooking. It's a versatile and is eaten for breakfast, lunch, or dinner, in both sweet and savory applications. Here, we dress up the grits with cream cheese and butter, making a creamy side for barbecue sauce glazed chicken thighs and corn-edamame succotash.

What we send

- 1½ lb pkg bone-in, skin-on chicken thighs
- 3 oz grits
- 2 pkts cream cheese ⁷
- garlic (use 1 large clove)
- 1 shallot
- ¼ oz fresh thyme
- 2 oz preserved red peppers
- 2 oz barbecue sauce
- 5 oz corn
- 2½ oz edamame ⁶

What you need

- olive oil
- kosher salt & ground pepper
- butter ⁷
- ketchup

Tools

- rimmed baking sheet
- small saucepan
- medium skillet

Allergens

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

Nutrition per serving

Calories 1280kcal, Fat 79g, Carbs 82g, Protein 60g



1. Roast chicken

Preheat oven to 450°F with a rack in the upper third. Pat **chicken** dry. On a foil lined-rimmed baking sheet, toss chicken with **1 tablespoon oil** and **a generous pinch each of salt and pepper**; arrange chicken skin side up. Roast on upper oven rack until lightly golden, but not cooked through, about 15 minutes.



4. Glaze chicken

After **chicken** has been roasting for 15 minutes, remove from oven and flip chicken. Brush chicken with **half of the barbecue sauce**, then flip again, and brush skin sides with remaining sauce. Return to upper oven rack and roast until chicken is cooked through, and sauce is bubbling and slightly charred in spots, 15-20 minutes more.



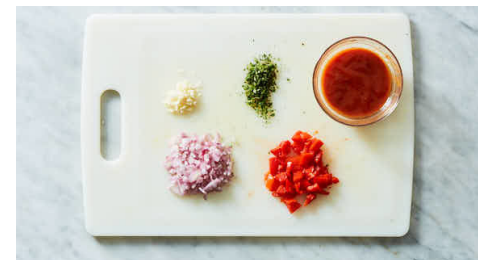
2. Make grits

Combine **2 cups water** and **a pinch of salt** in a small saucepan. Cover and bring to a boil. Uncover, and stir in **grits**. Reduce heat to low and cook, uncovered, stirring occasionally to prevent sticking, until grains are tender, 7-10 minutes. Off the heat, stir in **all of the cream cheese** and **1 tablespoon butter**. Season to taste with **salt** and **pepper**. Cover to keep warm.



5. Make succotash

Heat **1 tablespoon butter** in a medium skillet over medium-high until melted. Add **shallots**; cook, stirring, until softened, 2-3 minutes. Add **garlic, corn, edamame, chopped thyme, red peppers, ¼ cup water**, and **a pinch each of salt and pepper**. Cook, stirring, until corn and edamame are tender, and water is evaporated, about 5 minutes. Season to taste with **salt** and **pepper**.



3. Prep ingredients

Peel and finely chop **1 teaspoon garlic**. Peel and finely chop **shallot**. Pick **2 teaspoons thyme leaves** from stems; discard stems and finely chop leaves. Coarsely chop **red peppers**. In a small bowl, stir to combine **barbecue sauce, 2 tablespoons ketchup**, and **1 tablespoon water**.



6. Serve

Serve **barbecue chicken** alongside **creamy grits** and **succotash**. Enjoy!