





BBQ Chicken with Cornbread & Quick-Pickled Green Beans

 20-30min  2 Servings

Don't have a grill or grill pan? That's okay, the chicken is just as tasty when cooked in a skillet. Heat 1 tablespoon oil in a skillet over medium-high, add chicken and cook until glaze is caramelized and chicken is cooked through, 3-4 minutes per side.

What we send

- 2 pieces cheddar ⁷
- 3½ oz cornbread mix ¹
- 5 oz corn
- chorizo chili spice blend (use 1 tsp)
- 1 shallot
- ½ lb green beans
- 12 oz pkg chicken breasts
- 4 oz barbecue sauce
- ¼ oz fresh dill

What you need

- butter ⁷
- sugar
- kosher salt & ground pepper
- apple cider vinegar (or red wine vinegar)
- neutral oil

Tools

- small (6-8") heavy skillet (preferably cast-iron)
- medium saucepan
- grill or grill pan

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Wheat (1), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 930kcal, Fat 39g, Carbs 97g, Proteins 54g



1. Make cornbread batter

Preheat oven to 425°F with a rack in the upper third. Melt **2 tablespoons butter** in a small ovenproof skillet over medium. Coarsely grate or chop **all of the cheddar**. In a medium bowl, combine **cornbread mix, 1 tablespoon sugar**, and **¼ teaspoon salt**. Stir in **corn, melted butter, ⅔ of the cheddar, ½ cup water**, and **1 teaspoon chorizo chili spice blend**. (batter will be loose).



2. Bake cornbread

Pour **cornbread batter** into same skillet and top with **remaining cheddar**. Bake on upper oven rack until cooked through, golden brown, and crisp around the edges, 15-20 minutes. Allow to cool in skillet for at least 5 minutes.



3. Marinate shallots

While **cornbread** bakes, bring a medium saucepan of **salted water** to a boil. Halve and thinly slice **⅓ cup shallot**. In a medium bowl, whisk to combine **1 tablespoon vinegar, 2 tablespoons oil, ½ teaspoon salt**, and **a few grinds of pepper**. Add sliced shallots and toss to combine. Set aside to marinate until step 6.



4. Boil green beans

Trim **green beans**, then add to boiling water and cook until bright green and crisp-tender, about 3 minutes. Drain beans and set aside until step 6.



5. Grill chicken




Heat a grill or grill pan to high, if using. Lightly **oil** grill grates. Pat **chicken** dry; pound to a ½-inch thickness, if desired. Season all over with **salt** and **pepper**. Add chicken to grill; cook, 2 minutes per side. Brush chicken with **barbecue sauce**; cook until sauce is caramelized and chicken is cooked through, 1-2 minutes per side (brushing with barbecue sauce after flipping).



6. Finish & serve

Coarsely chop **dill fronds and stems** together. To the medium bowl with **marinated shallots**, add **dill** and **green beans**. Season to taste with **salt** and **pepper**. Serve **BBQ chicken** with **dilly beans** and **cheddar cornbread** alongside. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at marleyspoon.com    **#marthaandmarleyspoon**