



BBQ Chicken Sandwich & Dijonnaise Wedge:

Let's Cut the Prep!



under 20min



2 Servings

We love barbecue but don't always have the time to grill for that smoky flavor. Speed up the process with pre-cooked shredded chicken for a quick and easy take on a favorite summertime classic no matter the season. Smother chicken with barbecue sauce on the stovetop before sandwiching between two toasted buns, and serving alongside a crisp wedge salad tossed in dijon mayonnaise dressing.

What we send

- 4 oz bread & butter pickles ¹²
- ¼ oz fresh dill
- 1 romaine heart
- 1 medium red onion
- 1 pkt Dijon mustard ¹⁷
- 1 oz mayonnaise ^{3,6}
- 8 oz shredded chicken
- 4 oz barbecue sauce
- 2 potato buns ¹

What you need

- kosher salt & ground pepper

Tools

- medium skillet

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), Egg (3), Soy (6), Sulphur dioxide and sulphites (12), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

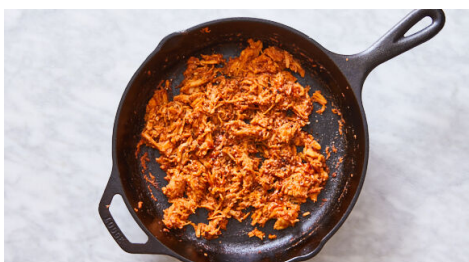
Nutrition per serving

Calories 750kcal, Fat 13g, Carbs 75g, Proteins 36g



1. Prep ingredients

Finely chop **half of the pickles**. Finely chop **dill fronds and stems**. Trim stem end from **romaine**, then halve crosswise and cut each piece in half lengthwise, keeping wedges intact. Thinly slice **onion** into rings.



4. Heat chicken

Place skillet over medium-high heat; bring to a simmer and cook, stirring occasionally, until **chicken** is heated through, 2-3 minutes. Season to taste with **salt** and **pepper**.



2. Make dressing

In a small bowl, stir to combine **Dijon**, **mayonnaise**, **dill**, and **2 teaspoons water**. Season to taste with **salt** and **pepper**.



5. Toast buns

Preheat broiler with top rack 6 inches from the heat source, if using. Spread **butter** over **buns**, if desired. Toast on top oven rack or in a toaster oven until lightly browned, about 1-2 minutes (watch closely as broilers vary).



3. Prep chicken

In a medium skillet, stir to combine **shredded chicken** and **barbecue sauce**.



6. Finish & Serve

Top **buns** with **bbq chicken** and a few **onion slices**. Drizzle **romaine** with **dijonnaise** and top with **chopped pickles**. Serve **sandwiches** with **romaine salad** and **remaining pickles** alongside, if desired. Enjoy!