

# DINNERLY



## BBQ Chicken & Mashed Potato Skillet:

More servings? Or leftovers? You choose!



30min



2 Servings

We've been living in our hibernation clothes for some time now, so it feels appropriate that, like the squirrels, we're loading up! Not on acorns, silly....On dinner! These comfort food meals are choose-your-own-adventure-style. Choose to fill your plate with an extra serving OR store some away for the next day OR share with other hibernating friends and fam. Either way, you win. We've got you covered!

## WHAT WE SEND

- 3 russet potatoes
- 1 medium yellow onion
- 1 green bell pepper
- 2 oz pkt barbecue sauce
- ½ lb pkg shredded chicken
- 2 (1 oz) pkts sour cream <sup>7</sup>

## WHAT YOU NEED

- kosher salt & ground pepper
- ¼ cup ketchup
- apple cider vinegar (or red wine vinegar)
- olive oil
- butter <sup>7</sup>

## TOOLS

- large saucepan
- medium ovenproof skillet
- potato masher or fork

## ALLERGENS

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

## NUTRITION PER SERVING

Calories 370kcal, Fat 12g, Carbs 49g, Proteins 17g



### 1. Boil potatoes

Peel **potatoes**, then cut into 1-inch pieces. Transfer to a large saucepan with enough **salted water** to cover by 1 inch. Cover and bring to a boil. Cook, uncovered, until tender when pierced with a fork, about 10 minutes. Reserve ½ **cup cooking water**, then drain and return potatoes to saucepan off heat. Cover to keep warm.



### 2. Prep ingredients

Chop **onion** into ½-inch pieces. Halve **bell pepper**, discard stem and seeds, then cut into ½-inch pieces. In a small bowl, stir to combine **barbecue sauce**, ¼ **cup ketchup**, ¼ **cup water**, and 1 **tablespoon vinegar**; season to taste with **salt** and **pepper**.



### 3. Make chicken filling

Heat 1 **tablespoon oil** in a medium ovenproof skillet over medium-high. Add **onions** and **peppers**; season to taste with **salt** and **pepper**. Cook until softened and well-browned, 7–10 minutes. Off heat, stir in **chicken** and **barbecue sauce mixture**.



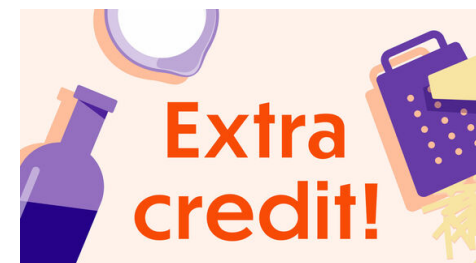
### 4. Mash potatoes

Return saucepan with potatoes to medium heat. Add 2 **tablespoons butter** and **all of the sour cream**; mash with potato masher or fork until smooth; season to taste with **salt** and **pepper**. Stir in 1 **tablespoon reserved cooking water** at a time to reach desired consistency.



### 5. Broil & serve

Preheat broiler with top rack 6 inches from heat source. Dollop **mashed potatoes** on top of **filling** in skillet; spread into an even layer. Broil on top oven rack until filling is bubbling and potatoes are browned in spots, about 5 minutes (watch closely as broilers vary). Allow **BBQ chicken & mashed potato skillet** to sit for 5 minutes before serving. Enjoy!



### 6. Add some green!

Garnish your skillet with some thinly sliced scallions, chives, or chopped cilantro for a pop of color and a subtle boost of flavor.