

DINNERLY



BBQ Chicken & Charred Broccoli with One-Pot Cheesy Macaroni



30-40min



2 Servings

Dating is cool, but have you ever eaten an entire pot of cheesy macaroni all on your own? If you have someone special you choose to share with, then go right ahead. We just never liked sharing our BBQ chicken and mac when we were little, so why change things now? We've got you covered!

WHAT WE SEND

- 4 oz pkg elbow macaroni ¹
- garlic
- 3 (¾ oz) pieces cheddar ⁷
- ½ lb broccoli
- 10 oz pkg boneless, skinless chicken breast
- 2 oz pkt barbecue sauce

WHAT YOU NEED

- kosher salt & ground pepper
- butter ⁷
- all-purpose flour ¹
- ½ cup milk ⁷
- olive oil

TOOLS

- small saucepan
- large nonstick, ovenproof skillet
- box grater or microplane

ALLERGENS

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

NUTRITION PER SERVING

Calories 790kcal, Fat 35g, Carbs 69g, Protein 55g



1. Cook pasta

Bring a small saucepan of **salted water** to a boil over high heat. Add **pasta** and cook, stirring often to prevent sticking, until al dente, about 9 minutes. Drain pasta and leave in colander; reserve saucepan for step 3.



2. Prep broccoli & chicken

Finely chop **1 teaspoon garlic**. Coarsely chop **all of the cheddar**. Trim stem ends from **broccoli**, then cut crowns into 1-inch florets.

Pat **chicken** dry, then pound to an even ½-inch thickness with a meat-mallet or heavy skillet, if desired; season all over with **salt** and **pepper**.

Preheat broiler with a rack in the top position.



3. Make cheese sauce

Melt **1 tablespoon butter** in reserved saucepan over medium-high. Add **1 tablespoon flour** and **chopped garlic**; cook, stirring until fragrant, 30 seconds. Add ½ **cup milk** and bring to a simmer, whisking to incorporate. Remove from heat, then whisk in **cheddar** until melted. Season to taste with **salt** and **pepper**. Cover to keep warm off heat until ready to serve.



4. Cook broccoli & chicken

Heat **1 tablespoon oil** in a large nonstick ovenproof skillet over medium-high. Add **broccoli** and a **pinch of salt**; cook, stirring occasionally, 2–3 minutes. Move to one side of the skillet.

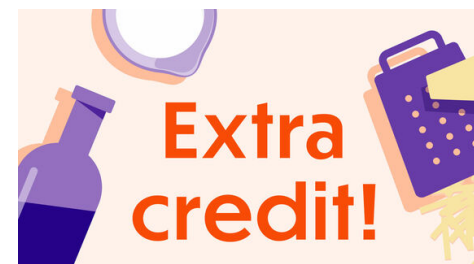
To open side, add **1 tablespoon oil** and **chicken**; cook until browned on the bottom, about 2 minutes. Brush chicken with **1 tablespoon BBQ sauce**, then flip and brush with remaining.



5. Finish & serve

Place skillet with **chicken and broccoli** on top oven rack; broil until both are browned in spots, and chicken is cooked through, 2–3 minutes (watch closely as broilers vary). Reheat saucepan with **cheese sauce**, if necessary; stir in **pasta**. Season with **salt** and **pepper**.

Serve **BBQ chicken** and **broccoli** with **cheesy macaroni** alongside. Enjoy!



6. Mix things up!

Turn your broccoli into a slaw! In a large bowl, whisk vinegar, mayonnaise, and a pinch of sugar; season with salt and pepper. Stir in the chopped broccoli and onion from step 2 along with a handful of dried cranberries. Toss to combine and set aside until ready to serve.