



## Barbecue Baked Bean Pot Pie

with Cheesy Scallion Cornbread



30-40min



2 Servings

We took a couple of our favorite comfort foods—pot pie of just about any kind and BBQ baked beans—and created a one-pot wonder, unlike anything you’ve ever had before. Here we simmer tender pinto beans with poblano peppers and scallions in a sweet and tangy barbecue sauce. A loaded cheddar-scallion cornbread mixture becomes a cheesy, cakey topping for this next-level one-skillet supper.

## What we send

- garlic
- 2 scallions
- 1 poblano pepper
- 4 oz barbecue sauce
- 1 (15 oz) can pinto beans
- 2 oz shredded cheddar-jack blend <sup>7</sup>
- 1 romaine heart
- 5 oz cornbread mix <sup>1,3,6,7</sup>

## What you need

- neutral oil
- kosher salt & ground pepper
- sugar
- red wine vinegar (or apple cider vinegar) <sup>17</sup>

## Tools

- medium (10-inch) ovenproof skillet

## Allergens

Wheat (1), Egg (3), Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 690kcal, Fat 45g, Carbs 61g, Protein 17g



### 1. Prep ingredients

Preheat oven to 425°F with a rack in the upper third.

Finely chop **1 teaspoon garlic**. Trim **scallions**, then thinly slice, keeping dark greens separate.

Halve **poblano pepper**, discard stem and seeds, then finely chop.



### 4. Make cornbread batter

While **beans** simmer, in a medium bowl, microwave **1 tablespoons butter** until melted.

Add **all of the cornbread mix, half of the scallion dark greens, and ¼ cup and 2 tablespoons water**; mix to combine.



### 2. Sauté aromatics

Heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high. Add **scallion whites and light greens, chopped peppers, and a pinch each of salt and pepper**. Cook, stirring, until peppers are well browned and softened, about 5 minutes. Stir in **chopped garlic** and **barbecue sauce**; cook until fragrant, about 30 seconds.



### 5. Bake pot pie

Dollop **8 tablespoons of cornbread batter** over beans, then top with **shredded cheddar-jack cheese**. Bake on upper oven rack until firm but not golden, 8-10 minutes. Switch oven to broil. Broil until cornbread is firm and golden brown, 1-2 minutes (watch closely as broilers vary).



### 3. Simmer beans

Add **beans and liquid, ½ cup water, and ½ teaspoon salt**. Bring to a simmer over medium-high heat. Cook, stirring occasionally, until sauce is slightly thickened (like the consistency of heavy cream), about 5 minutes.



### 6. Make salad & serve

In a medium bowl, whisk to combine **2 tablespoons oil, 1 tablespoon vinegar, and a pinch each of salt and pepper**. Halve **romaine** lengthwise, then cut crosswise into ½-inch ribbons; discard stem end. Toss **lettuce** with **dressing**.

Top **baked bean pot pie** with **remaining scallion dark greens** and serve with **salad** 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](https://marleyspoon.com)    **#marthaandmarleyspoon**