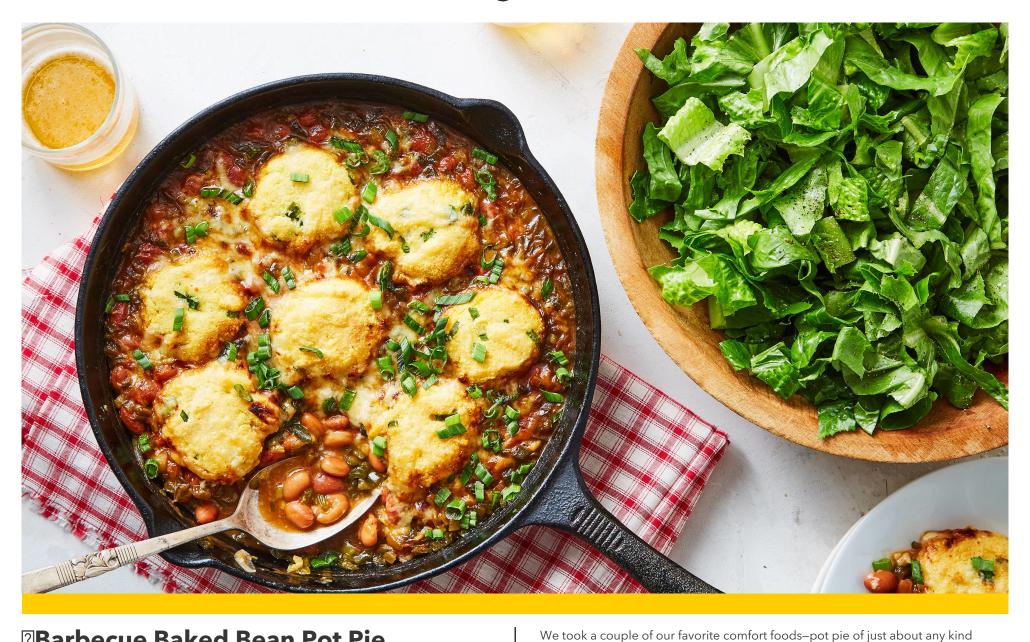
# MARLEY SPOON



# **?**Barbecue Baked Bean Pot Pie

with Cheesy Scallion Cornbread





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 oneskillet supper.

#### What we send

- garlic
- 2 scallions
- · 1 poblano pepper
- ½ lb pkg ready to heat pulled pork
- 4 oz barbecue sauce
- 15 oz can pinto beans
- 2 (2½ oz) cornbread mix 1,2,3,4
- 2 oz shredded cheddar-jack blend<sup>2</sup>
- 1 romaine heart

## What you need

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

#### **Tools**

 medium (10-inch) ovenproof skillet

#### **Allergens**

Egg (1), Milk (2), Soy (3), Wheat (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

#### **Nutrition per serving**

Calories 870kcal, Fat 46g, Carbs 98g, Protein 21g



### 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. Use your fingers or two forks to break up pork into bitesized pieces.



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.



3. Simmer pork & beans

Add beans and liquid, pork, 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.



4. Make cornbread batter

While **beans** simmer, in a medium bowl, whisk to combine **cornbread mix**, **1 tablespoon sugar**, and **½ teaspoon salt** Stir in **half of the scallion dark greens**, **½ cup water**, and **2 tablespoons oil**.



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).



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!