

DINNERLY



BBQ Chicken Sandwich with Grilled Shallots & Crisp Salad

 20-30min  2 Servings

It's summertime, which means our grills are working overtime. I guess you could say our Grill's Gone Wild! This time we're using it to pump out a succulent BBQ chicken sandwich topped with silky sauce and caramelized, grilled shallots. The side salad, dressed with an apple cider vinaigrette, is the perfect sidekick. We've got you covered! "

WHAT WE SEND

- barbecue sauce
- boneless skinless chicken breast
- shallot
- green leaf lettuce
- apple cider vinegar

WHAT YOU NEED

- coarse kosher salt
- freshly ground pepper
- olive oil

TOOLS

- meat mallet (or heavy skillet)

ALLERGENS

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 467.0kcal, Fat 18.6g, Proteins 32.6g, Carbs 44.6g



1. Prep ingredients

Preheat grill to medium-high, if using. With a meat mallet or heavy skillet, pound **chicken** to an even ½-inch thickness. Trim ends from **shallot**, halve lengthwise and peel; finely chop **1 tablespoon**. Brush remaining shallot halves with **oil**; season with a **pinch salt and pepper**. Split **buns**. Halve **lettuce** lengthwise, slice ½ crosswise, discard end (save other ½).



2. Grill shallots

Preheat grill pan over medium-high, if using. Transfer **shallot halves** to grill; cover. Cook, turning occasionally, until soft, 6–12 minutes. Let cool slightly, then coarsely chop. Meanwhile, in a large bowl, combine **finely chopped raw shallots** and **vinegar**. Whisk in **3 tablespoons oil**. Season to taste with **salt and pepper**. Add **lettuce**, do not toss.



3. Season chicken

Transfer **chicken** to a plate. Lightly rub with **oil**. Season with ¼ **teaspoon salt** and a **few grinds of pepper**.



4. Grill buns

Lightly brush cut-sides of **buns** with **oil**. Transfer to grill and toast buns until lightly charred, 1–2 minutes.



5. Grill chicken

Transfer **chicken** to grill or grill pan; cook until lightly charred on both sides, about 3 minutes. Spoon **half of the barbecue sauce** on both sides of each breast. Grill, turning once, until sauce is lightly charred, 2 minutes more. Build **sandwiches** with **grilled shallots, chicken**, and the **remaining barbecue sauce**. Toss **salad** and serve alongside. Enjoy!



6. Take it to the next level

Grill a few juicy peach slices and layer them with the shallot and sauce for a fruity bbq kick.