

DINNERLY



BBQ Chicken Sandwich with Grilled Shallots & Crisp Salad

 20-30min  4 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
- apple cider vinegar
- green leaf lettuce
- shallot

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. Using a meat mallet or heavy skillet, pound **chicken** to an even ½-inch thickness, if necessary. Trim ends from **shallots**, then halve lengthwise, and peel; finely chop **1 tablespoon**. Brush halved shallots lightly with **oil**, season with **a pinch each salt and pepper**. Split **buns**. Thinly slice **lettuce** crosswise, discarding end.



2. Grill shallots

Preheat grill pan over medium-high, if using. Transfer halved **shallots** to grill and cover. Cook, turning occasionally, until soft, 6–12 minutes. Cool slightly, then coarsely chop. Meanwhile, in a large bowl, combine **finely chopped shallots** and **vinegar**. Whisk in **¼ cup oil**. Season to taste with **salt and pepper**. Add **lettuce**, do not toss.



3. Season chicken

Transfer **chicken** to a plate. Rub lightly with **oil**. Season with **½ teaspoon salt** and **a few grinds of pepper**.



4. Grill buns

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



5. Grill chicken

Transfer **chicken** to grill; 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.