





BBQ Chicken with Cornbread

& Quick-Pickled Cucumbers

 20-30min  4 Servings

This dinner gives you all-day summer BBQ flavor, but in a fraction of the time! The chicken breasts, slathered in sweet and smoky barbecue sauce, cook in a matter of minutes. And, most of the work is done with the cornbread mix, just add a little oil, sugar, and milk, mix it up and bake it in the oven! The quick pickled cucumber salad makes for a light and crunchy accompaniment. Cook, relax, an...

What we send

- boneless, skinless chicken breasts
- chipotle chill powder
- shallot
- barbecue sauce
- fresh dill
- corn
- green beans

What you need

- 4 tablespoons butter ⁷
- apple cider vinegar
- kosher salt & ground pepper
- sugar

Tools

- box grater
- colander
- medium saucepan
- medium skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

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

Nutrition per serving

Calories 667kcal, Fat 34g, Carbs 50g, Proteins 41g



1. Make batter

Preheat oven to 425°F with a rack in the upper third. Melt **4 tablespoons butter** in a medium skillet over medium. Coarsely grate **cheddar**. In a medium bowl, combine **cornbread mix**, **2 tablespoons sugar**, **½ teaspoon salt**, and **½-1 teaspoon chipotle powder** (depending on heat preference). Stir in **corn**, butter, **¾ of cheddar**, and **1 cup water** (batter will be loose).



4. Boil green beans

Trim stem ends from **green beans**. Add to boiling water and cook until bright green and crisp-tender, about 3 minutes. Drain green beans.



2. Bake cornbread

Pour **cornbread batter** into same medium skillet and top with **remaining cheddar**. Bake in upper third of oven until cooked through and golden-brown and crisp around the edges, 15-20 minutes. Allow to cool in skillet for at least 5 minutes.



5. Grill chicken

Heat a grill or grill pan to high. Lightly **oil** grill grates. Pat **chicken** dry and season all over with **salt** and **pepper**. Add chicken and cook, about 2 minutes per side. Brush chicken with **barbecue sauce** and cook until sauce is nicely caramelized and chicken is cooked through, 1-2 minutes per side (brushing chicken with barbecue sauce after flipping).



3. Marinate shallots




While **cornbread** bakes, Bring a medium pot of **salted water** to a boil. Peel, halve, and thinly slice **all of the shallot**. In a large bowl, whisk together **1 tablespoon vinegar**, **2 tablespoons oil**, **1 teaspoon salt**, and **a few grinds pepper**. Add sliced shallots and toss to combine. Set aside to marinate.



6. Finish & serve

Roughly chop **dill fronds and tender stems** together. To the large bowl with shallots, add dill and **green beans**. Season to taste with **salt** and **pepper**. Serve **BBQ chicken** with **dilly beans** and **cheddar cornbread**. 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    **#marthaandmarleyspoon**