



In your box

- 2 Green Onions
- 1 Red Onion
- 1 Jalapeño Pepper
- 2 Boneless Skinless Chicken Breasts
- 5 oz. Cornbread Mix
- 2 oz. Shredded Cheddar Cheese
- 2 tsp. BBQ Spice Rub
- 3 BBQ Sauce Packets
- 2 oz. Sour Cream

CONTAINS milk, wheat



BBQ Chicken Cornbread Pie

with sour cream and jalapeño

NUTRITION per serving—Calories: 853, Carbohydrates: 85g, Fat: 36, Protein: 50g, Sodium: 1524mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time
45-55 min.

Cook Within
5 days

Difficulty Level ● ○ ○
Easy

Spice Level ● ● ○
Medium

🕒 You will need

Olive Oil, Cooking Spray

Mixing Bowl, Medium Oven-Safe Pan

👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- Preheat oven to **450 degrees**
- Thoroughly rinse produce and pat dry
- Ingredient(s) used more than once: **cornbread mix, jalapeño**



1

Prepare the Ingredients

- Trim and thinly slice **green onions** on an angle.
- Halve and peel **onion**. Cut halves into ¼” dice.
- Slice half the **jalapeño** into very thin rounds. Seed, remove ribs, and mince remaining jalapeño. *Be sure to wash hands, utensils, and cutting board after working with jalapeño.*
- Pat **chicken breasts** dry. On a separate cutting board, cut chicken into ½” dice.



2

Make the Cornbread Batter

- Set aside 2 Tbsp. **cornbread mix**.
- Combine remaining cornbread mix with ½ cup **water, cheese,** and **green onions** in a large mixing bowl.
- Stir, adding water 2 Tbsp. at a time, until fully combined and a thick, spreadable batter forms.



3

Sear the Chicken

- Place a medium oven-safe pan over medium-high heat. *For best results, use a pan with less than 10” diameter. You may also use a cast iron skillet.*
- Add 2 tsp. **olive oil** and **chicken** to hot pan.
- Stir occasionally until browned, 2-3 minutes.



4

Finish the Filling

- Add **onion, minced jalapeño** (reserve rounds for garnish), reserved **cornbread mix**, and **BBQ spice rub** to pan with **chicken**.
- Stir occasionally until onion is translucent, 2-3 minutes.
- Stir in ½ cup **water** and **BBQ sauce**.
- Stir occasionally until slightly thickened, 1-2 minutes.



5

Bake the Pie

- Top **filling** with **cornbread batter**. Use a spatula dipped in water or sprayed with **cooking spray** to smooth top.
- Bake until cornbread is golden brown, 20-25 minutes. Rest at least 5 minutes to cool slightly and set.
- Plate dish as pictured on front of card, garnishing cooled pie with **sour cream** and **jalapeño rounds**. Bon appétit!