












CAROLINA BARBECUE CHICKEN

with Quick Stovetop Mac 'n' Cheese and Green Beans



HELLO
STOVETOP MAC 'N' CHEESE
Cream cheese is the secret ingredient that makes this recipe extra rich and tasty.

PREP: 5 MIN | **TOTAL: 20 MIN** | **CALORIES: 790**

-  Chicken Breasts
-  Chives
-  Green Beans
-  Cream Cheese
(Contains: Milk)
-  White Wine Vinegar
-  Red Chili
-  Gemelli Pasta
(Contains: Wheat)
-  Cheddar Cheese
(Contains: Milk)
-  Barbecue Sauce

START STRONG


Thoroughly wash your hands, cutting board, and knife after handling the chili to avoid getting heat anywhere you don't want it.

BUST OUT

- Large pot
- Paper towel
- Plastic wrap
- Strainer
- Large pan
- Slotted spoon
- Oil (1 tsp | 2 tsp)
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 2-person | 4-person

- Chicken Breasts 12 oz | 24 oz
- Red Chili  1 | 1
- Chives $\frac{1}{4}$ oz | $\frac{1}{4}$ oz
- Gemelli Pasta 6 oz | 12 oz
- Green Beans 6 oz | 12 oz
- Cheddar Cheese $\frac{1}{2}$ Cup | 1 Cup
- Cream Cheese 1 oz | 2 oz
- Barbecue Sauce 2 oz | 4 oz
- White Wine Vinegar 2 TBSP | 4 TBSP

HELLO WINE



PAIR WITH

Three Hares South Africa Pinotage, 2016

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1 POUND CHICKEN

Wash and dry all produce. Bring a large pot of **salted water** to a boil. Place **chicken** on a cutting board and cover with plastic wrap. Pound with a mallet, rolling pin, or heavy-bottomed pan until $\frac{1}{2}$ inch thick.



4 DRAIN GREEN BEANS AND PASTA

Once **green beans** are tender, remove from pot with a slotted spoon and set aside on a paper-towel-lined plate to dry. Season with **salt** and **pepper**. Drain **gemelli**, then return to empty pot off heat.



2 COOK CHICKEN AND PREP

Heat a drizzle of **oil** in a large pan over medium-high heat. Season **chicken** all over with **salt** and **pepper**. Add to pan and cook until no longer pink in center, 3-4 minutes per side. Remove pan from heat. Meanwhile, mince **chili**. Finely mince **chives** until you have 1 TBSP.



5 MAKE MAC 'N' CHEESE

Add **cheddar cheese**, **1 TBSP water**, **1 TBSP butter**, **cream cheese**, **chives**, and a pinch of **chili** (to taste) to pot with gemelli. Stir until a creamy, thick sauce has formed. Season with **salt** and **pepper**.



3 COOK PASTA AND GREEN BEANS

Once water is boiling, add **gemelli** to pot and cook, stirring occasionally. After about 5 minutes, add **green beans** to same pot and continue cooking until tender, about 4 minutes longer.



6 COAT CHICKEN AND PLATE

Add **barbecue sauce**, **vinegar**, and as much **chili** as you like to pan with **chicken**. Return to stove over low heat and toss until chicken is coated in a sticky sauce. Divide between plates and serve with **mac 'n' cheese** and **green beans** on the side.

FEISTY!

Chili heat and vinegary tang give this recipe a bit of Carolina barbecue flavor.

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