

Pulled BBQ Chicken Sandwiches

with Fingerling Potato Salad & Creamy Coleslaw

Chefs, it's almost summer, and that can only mean one thing: BBQ! But the delicious, smoky flavors of barbecue don't have to be prepared on a grill. We're bringing them indoors in this easy recipe for pulled (or shredded) chicken sandwiches infused with barbecue sauce and topped with a tart, colorful cabbage and radish slaw. And for a classic side, we're serving up a creamy potato salad made with delicate fingerling potatoes and scallions.



Ingredients

- 3 Boneless, Skinless Chicken Breasts
- 4 Potato Buns
- 3 Ounces Radishes
- 2 Scallions
- 1 Pound Green Cabbage
- 1 Pound Multicolored Fingerling Potatoes

Knick Knacks

- 3 Tablespoons Sweet Pickle Relish
- 2 Tablespoons Red Wine Vinegar
- 2 Tablespoons Sugar
- 1 Tablespoon Dijon Mustard
- ½ Cup Barbecue Sauce
- ¼ Cup Mayonnaise

Makes 4 Servings

About 700 Calories Per Serving

Cooking Time: 25 to 35 minutes



1



Cook & shred the chicken:

Preheat the oven to 425°F. Heat a large pot of salted water to boiling on high. Once boiling, add the **chicken**. Cook 13 to 15 minutes, or until cooked through. Transfer the cooked chicken to a clean work surface. Using 2 forks, shred into bite-sized pieces. Wash and dry the pot.

2



Prepare the ingredients:

While the chicken cooks, wash and dry the fresh produce. Heat a medium pot of salted water to boiling on high. Halve the buns. Cut off and discard the root ends of the scallions; thinly slice the scallions on an angle, separating the white bottoms and green tops. Cut out and discard the cabbage core; thinly slice the leaves. Trim off and discard the stem ends of the radishes; halve and thinly slice the radishes. Cut the potatoes into ¼-inch-thick rounds. In a medium bowl, combine the **mayonnaise** and **mustard**.

3



Make the potato salad:

Add the **potatoes** to the medium pot of boiling water. Cook 12 to 14 minutes, or until tender when pierced with a fork. Turn off the heat. Drain thoroughly and return to the pot. Stir in the **white bottoms of the scallions**, **sweet pickle relish** and **half the mayonnaise-mustard mixture**; season with salt and pepper to taste. Transfer to a serving dish.

4



Make the coleslaw:

While the potatoes cook, in a large bowl, combine the **cabbage**, **radishes**, **vinegar**, **sugar**, **remaining mayonnaise-mustard mixture** and **all but a big pinch of the green tops of the scallions**; toss to combine and season with salt and pepper to taste.

5



Toast the buns & finish the chicken:

While the potatoes continue to cook, place the **buns** on a sheet pan. Toast in the oven 2 to 3 minutes, or until lightly crispy and warmed through. Remove from the oven. While the buns toast, in the pot used to cook the chicken, combine the **shredded chicken** and **barbecue sauce**. Cook on medium-low, stirring occasionally, 6 to 8 minutes, or until the chicken is thoroughly coated; season with salt and pepper to taste. Remove from heat.

6



Assemble the sandwiches & serve your dish:

Transfer the **toasted buns** to a serving dish. Divide the **finished chicken** between the bun bottoms; top with some of the **coleslaw** (you will have extra coleslaw) and the bun tops. Serve with the **potato salad** and **remaining coleslaw** on the side; garnish with the **remaining green tops of the scallions**. Enjoy!