

Kansas City Chicken Thighs with Cornbread

Cooking Instructions

This dish has 3 parts: Chicken, BBQ Sauce, and Cornbread Bites. Cornbread Bites are packaged in a separate plastic container.

QuickThaw: QuickThaw chicken, cornbread bites, and BBQ sauce by submerging well-sealed containers in water for 15–20 minutes.

BBQ Sauce: Add sauce to a microwave-safe dish, cover, and gently microwave until boiling. Divide sauce into two small bowls: half will be used to baste the chicken, and half will be reserved as a side sauce. Keep these two portions separate. The sauce used to baste the chicken must not be mixed with the BBQ sauce served as a side sauce.

Cooking Method – Choose One:

Grill: Grill thawed chicken over medium heat for 6–8 minutes on each side, basting frequently with BBQ sauce, until internal temp reaches 165°F.

QuickThaw to Oven: Preheat oven to 350°F. Bake thawed chicken, uncovered, for approximately 30–40 minutes, basting with BBQ sauce, until internal temp reaches 165°F.

Cornbread Bites:

1. Keep frozen until ready to use.
2. Preheat oven to 350°F.
3. Spoon about 1/4 cup batter into each greased muffin tin or onto a greased cookie sheet.
4. Bake approximately 15 minutes, until golden brown.

Internal temp: 165°F.

Serving Suggestions: Serve with baked beans, slaw, and beer.

Please Note: Cooking times are estimates and vary based on your actual oven, grill, or stovetop, as well as item thickness and starting temperature. For best results, always verify the internal temperature of your meals. We recommend instant-read pocket thermometers – they are inexpensive, convenient, and very easy to use.



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