

Taken from www.eatingwell.com

BBQ Chicken Bowl

Servings: 4

INGREDIENTS

- 8 ounces Yukon Gold potatoes, cut into 1/2-in. pieces
- 1 tablespoon canola oil
- 3/8 teaspoon kosher salt, divided
- 1/2 teaspoon black pepper, divided
- 1 1/2 tablespoons mayonnaise
- 1 tablespoon apple cider vinegar
- 1/2 teaspoon granulated sugar
- 2 cups angel hair coleslaw
- 2 (15 ounce) cans no-salt-added pinto beans, drained
- 1 1/2 cups shredded cooked chicken breast
- 1/2 cup shredded, cooked chicken thigh
- 6 tablespoons spicy barbecue sauce
- 1/2 cup water
- 1/2 cup fresh yellow corn kernels
- 1 tablespoon chopped fresh chives

DIRECTIONS

Preheat oven to 450 degrees F. Toss potatoes with oil and 1/4 teaspoon each salt and pepper. Spread on a rimmed baking sheet; roast until golden, about 15 minutes.

Whisk together mayonnaise, vinegar, sugar, 1/4 teaspoon salt, and 1/4 teaspoon pepper in a bowl. Add slaw, and toss to coat.

Combine beans, chicken, barbecue sauce, water, and 3/8 teaspoon salt in a saucepan; bring to a simmer over medium-high. Remove from heat; divide among 4 bowls. Top with potatoes, slaw, corn, and chives

