

DINNERLY



Buffalo Fried Chicken Tacos:

No chopping. No slicing. No knife required!



30min



2 Servings

Dinner needs to be on the table ASAP. Do you A) Order take-out for the umpteenth time? Or B) Make these Buffalo fried chicken tacos? Personally, we'd choose B. This dish requires absolutely no prepwork—just bread and fry the chicken, wrap them up in lettuce and tortillas, and stir together a blue cheese ranch dressing. So put your knife away and enjoy your Dinnerly without the stress or mess! We've got you covered!

WHAT WE SEND

- ½ lb pkg chicken breast strips
- 1 romaine heart
- 1 oz blue cheese crumbles ³
- 2 (1½ oz) ranch dressing ^{2,3,4}
- 6 (6-inch) flour tortillas ^{4,1}
- 1 oz Buffalo sauce

WHAT YOU NEED

- kosher salt & ground pepper, to taste
- all-purpose flour ¹
- 1 large egg ²
- unsalted butter ³

TOOLS

- medium skillet
- microwave

COOKING TIP

When frying, make sure your oil is hot: it should reach 350°F with an oil thermometer. Or drop a pinch of flour into the oil—it should sizzle vigorously. Careful, oil may splatter while frying!

ALLERGENS

Wheat (1), Egg (2), Milk (3), Soy (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 890kcal, Fat 52g, Carbs 67g, Protein 45g

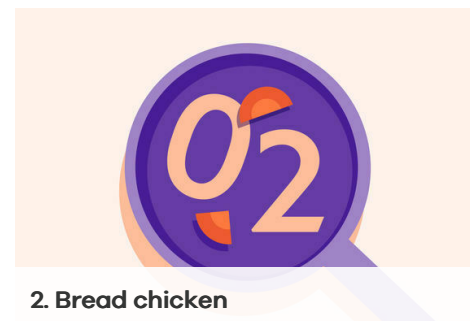


1. Prep ingredients

Pat **chicken** very dry; season all over with **salt** and **pepper**. Toss with **1 tablespoon flour** until evenly coated.

Pull apart **lettuce leaves** and tear into smaller pieces; discard end.

In a small bowl, mash **blue cheese** and **1 tablespoon water** with a fork until chunky. Stir in **all of the ranch dressing**; set aside for serving.

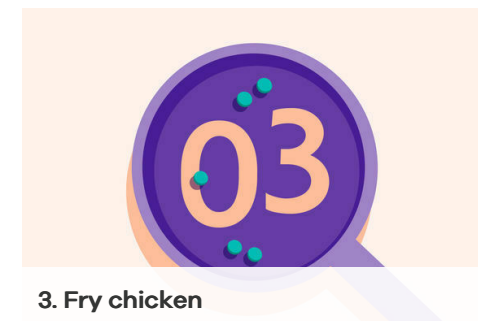


2. Bread chicken

In a shallow bowl, whisk together **1 large egg** and **1 tablespoon water**.

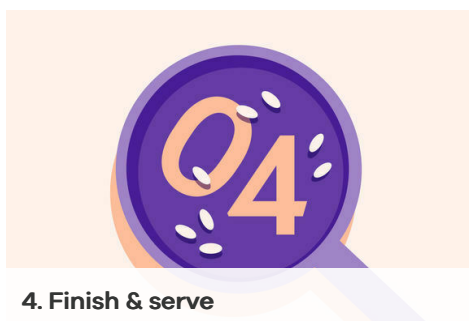
In a large resealable plastic bag, add **½ cup flour**.

Dip **chicken** in egg, letting excess drip back into bowl. Add to bag with flour and shake to coat; transfer to a plate.



3. Fry chicken

Heat **¼-inch oil** in a medium skillet over medium-high until shimmering. Working in batches if necessary, add **chicken** in a single layer (careful, oil may splatter). Cook until golden-brown, about 2 minutes per side (see cooking tip!). Transfer to a paper towel-lined plate; lightly blot excess oil. Lightly season with **salt** and **pepper**.



4. Finish & serve

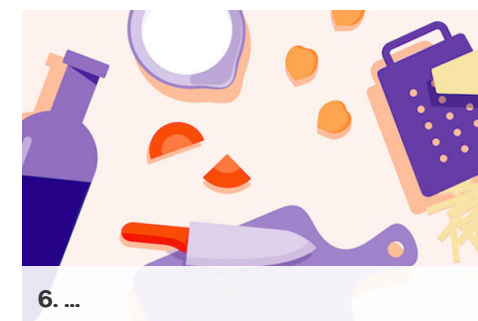
Stack **tortillas** and wrap in a damp paper towel; microwave until warmed through, 30 seconds at a time. In a medium microwave-safe bowl, combine **Buffalo sauce** and **2 tablespoons butter**. Microwave until butter is melted; stir to combine. Add **chicken** and toss to combine.

Divide **Buffalo chicken** and **lettuce** between **tortillas** and drizzle with **blue cheese dressing**. Enjoy!



5. ...

What were you expecting, more steps?



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!