

DINNERLY



Buffalo Chicken with Baked Potato & Crisp Green Salad



20-30min



2 Servings

Buffalo sauce? Check. Chicken? Yep. Creamy baked potato? Uh-huh. Crisp salad? You know it. A dinner that tastes like you're eating in your favorite steakhouse bar, but without having to leave a tip or change out of sweats? Score. Sounds like we've cooked up a winner. Dinnerly: 1. Weekday cooking rut: 0. We've got you covered!

WHAT WE SEND

- 1 russet potato
- 2 oz shredded fontina ²
- 1 romaine heart
- 10 oz pkg boneless, skinless chicken breast
- 2 oz Buffalo sauce
- 1 pkt ranch dressing ^{3,2,4}

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper
- ¼ cup all-purpose flour ¹
- 2 Tbsp butter ²

TOOLS

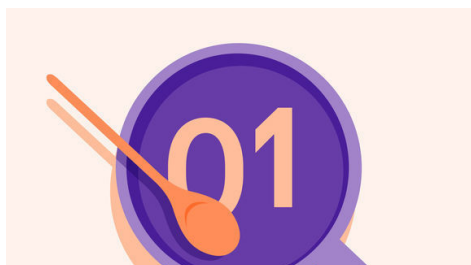
- microwave-safe dish
- microwave
- medium (10") skillet

ALLERGENS

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

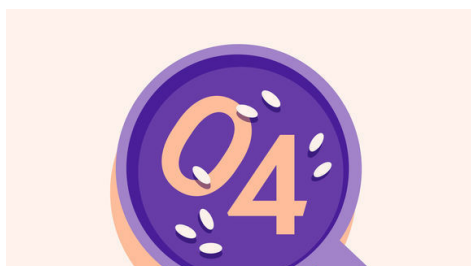
NUTRITION PER SERVING

Calories 730kcal, Fat 39g, Carbs 61g, Protein 36g



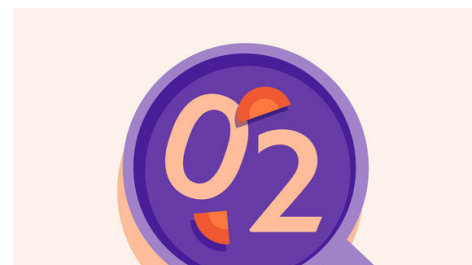
1. Cook potato

Scrub **potato**; prick all over with a fork. Rub with **oil**, then sprinkle with **salt** and **pepper**. Place in a microwave-safe dish and microwave on high for 8 minutes. Carefully, flip potato and continue to cook until potato is soft and easily pierced through the center with a knife, 6–10 minutes more (watch closely as microwaves vary).



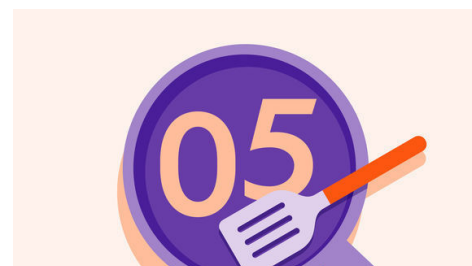
4. Make sauce

Add **Buffalo sauce** and 2 **tablespoons butter** to same skillet over medium heat. Cook, stirring, until butter is melted and sauce is warmed through but not boiling, about 1 minute. Return **chicken** to skillet, turning to coat in sauce. Remove from heat.



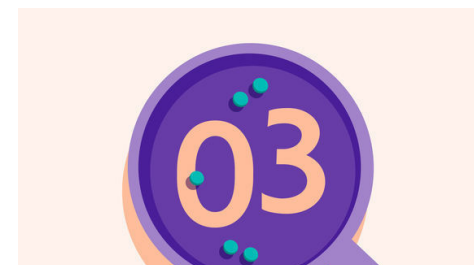
2. Prep ingredients

Meanwhile, finely chop **fontina**. Halve **romaine** lengthwise, then cut crosswise into 1-inch pieces, discarding end. Pat **chicken** dry; pound to ½-inch thickness, if necessary. In a sealable bag, combine ¼ **cup flour**, ¾ **teaspoon salt**, and **several grinds of pepper**. Add chicken, seal, and shake to coat. Tap off excess flour from chicken and transfer to a plate; discard flour.



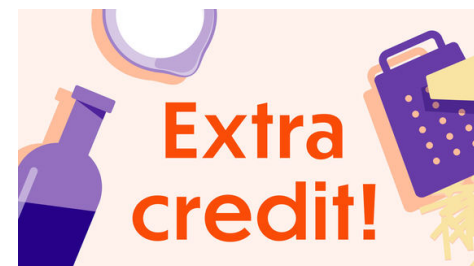
5. Melt cheese & serve

Sprinkle **cheese** over **chicken**; cover and set aside to let cheese melt, about 2 minutes. Transfer **chicken** to plates. Whisk **Buffalo sauce** and spoon over top. Halve **baked potato**, and top each half with a **pat of butter**. Serve **salad** alongside with **ranch dressing** drizzled over top. Enjoy!



3. Shallow fry chicken

Heat 3 **tablespoons oil** in a medium (10") skillet over medium-high until shimmering. Add **chicken** (should sizzle vigorously); cook until golden-brown and cooked through, 2–3 minutes per side. Transfer to a paper towel-lined plate to drain. Rinse and dry skillet.



6. No microwave? No problem!

Cook potato in the oven! Preheat oven to 450°F with a rack placed in the lower third. Place pricked potatoes directly on lower rack and bake until soft and easily pierced through the center, 45–60 minutes.