

martha stewart — & — MARLEY SPOON

REBOOT Oven-Fried Buffalo Chicken Thighs

with Creamy Garlic Dip & Kale Salad



30-40min



2 Servings

These oven-fried chicken thighs are perfect for tailgate season! Covered with crispy panko, then topped with Parmesan, they get super nutty and crisp. The thighs are then tossed in a Buffalo-style sauce and served with a cooling sour cream dipping sauce. It's like fried chicken meets Buffalo wings. In other words, awesome.

What we send

- 2 (¾ oz) pieces Parmesan ⁷
- 1 lemon
- garlic (use 2 large cloves)
- 2 oz panko ^{1,6}
- 12 oz boneless, skinless chicken thighs
- 1 bunch curly kale
- ¼ oz fresh chives
- 1 pkt sour cream ⁷
- 1 oz mayonnaise ^{3,6}
- 1 oz hot sauce

What you need

- egg ³
- neutral oil, such as canola
- kosher salt & pepper
- white wine vinegar (or apple cider vinegar) ¹⁷
- butter ⁷

Tools

- rimmed baking sheet
- microplane or grater
- small skillet

Allergens

Wheat (1), Egg (3), Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 780kcal, Fat 50g, Carbs 31g, Protein 50g



1. Prep ingredients

Preheat oven to 450°F with a rack in the upper third. Place a rimmed baking sheet on upper oven rack to preheat. Finely grate **all of the Parmesan**. Finely grate **¼ teaspoon lemon zest**, then separately squeeze **2 teaspoons lemon juice** into a small bowl. Peel and finely grate **1 teaspoon garlic**.



4. Make salad

Strip leaves from **half of the kale stems**; discard stems (save rest for own use). Stack leaves and slice crosswise into thick ribbons. In a medium bowl, whisk to combine **lemon zest** and **1 tablespoon each vinegar and oil**; season to taste with **salt** and **pepper**. Add kale and **remaining Parmesan** and toss to coat. Set aside until ready to serve.



2. Coat chicken

In a shallow bowl, beat **1 large egg** with **½ teaspoon of the garlic**. In a separate shallow bowl, combine **panko** and **2 teaspoons oil**; season to taste with **salt** and **pepper**, then rub with fingertips to blend. Dip **chicken** into egg, letting excess drip back into bowl, then press chicken into panko, tapping off excess.



5. Make dip & Buffalo sauce

Finely chop **2 teaspoons chives**. Stir to combine **lemon juice** with **sour cream**, **mayonnaise**, **remaining garlic**, and 1½ teaspoons of the chopped chives; season to taste with **salt** and **pepper**. In a small skillet, heat **2 tablespoons butter** and **hot sauce** over medium-high. Cook, stirring, until melted and bubbly, about 1 minute.



3. Bake chicken

Generously drizzle preheated baking sheet with **oil**. Carefully add **chicken**, and lightly drizzle with **oil**. Sprinkle **half of the Parmesan** over chicken. Bake on upper oven rack, flipping once, until deeply golden and cooked through, about 15 minutes.



6. Serve

Place **chicken** on plates, drizzle with **Buffalo sauce**, and sprinkle **remaining chives** on top. Serve **oven-fried Buffalo chicken** alongside **kale salad** with **dipping sauce** on the side. Enjoy!