

# DINNERLY



## Buffalo Chicken Cheese Balls with Ranch:

Wow your crowd with this tailgate touchdown!



20-30min



2 Servings

No matter what happens during the big game, you're only winning with this Dinnerly app. Go ahead and take your victory lap, because these Buffalo chicken cheese balls satisfy all the cravings in one easy recipe. Roll 'em. Bread 'em. Fry 'em. Serve 'em with ranch. Watch 'em disappear. Touchdown! We've got you covered! (2p-plan serves 4, 4p-plan serves 8)

### WHAT WE SEND

- 1 oz scallions
- ½ lb pkg ready to heat shredded chicken
- 4 oz shredded cheddar-jack blend <sup>7</sup>
- 2 oz Buffalo sauce
- 2 oz panko <sup>1,6</sup>
- 2 (1½ oz) ranch dressing <sup>3,6,7</sup>

### WHAT YOU NEED

- ¼ cup all-purpose flour <sup>1</sup>
- 1 large egg <sup>3</sup>
- neutral oil
- kosher salt

### TOOLS

- medium heavy skillet, preferably cast iron

### ALLERGENS

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

### NUTRITION PER SERVING

Calories 500kcal, Fat 37g, Carbs 20g, Protein 24g



#### 1. Prep scallions & chicken

Trim ends from **scallions** and thinly slice.

Pat **chicken** very dry and transfer to a medium bowl. Use your fingers or 2 forks to break chicken into fine shreds.



#### 2. Make chicken balls

To bowl with **chicken**, stir in **cheese**, **Buffalo sauce**, and **scallions** until well combined. Form mixture into 12 (1-inch) balls, firmly pressing to hold shape.

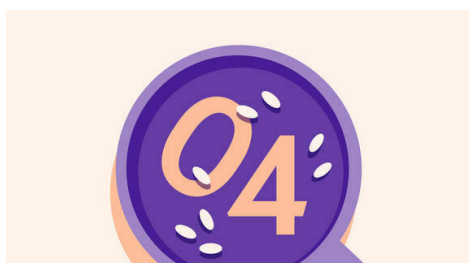


#### 3. Bread chicken balls

Place ¼ **cup flour** in a second medium bowl.

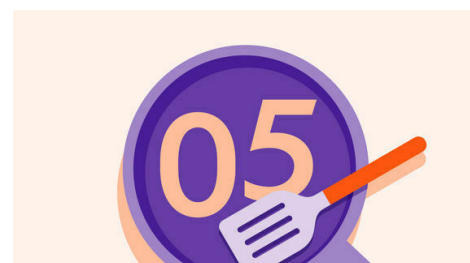
In a third medium bowl, beat 1 **large egg** with 1 **tablespoon water**.

In a fourth medium bowl, add **panko**. Working in batches, roll **chicken balls** in flour, then egg, then panko. Lightly press to help breading adhere, then transfer to a plate.



#### 4. Fry chicken balls

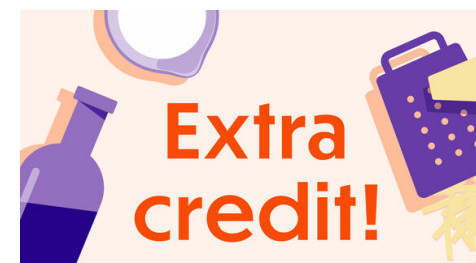
Heat ¼-inch **oil** in a medium heavy skillet over medium-high. When oil is hot (it should sizzle vigorously by adding a pinch of flour), add **chicken balls** in a single layer (cook in batches, if necessary). Cook until golden-brown and crisp on all sides, 3–5 minutes (lower heat if browning too quickly). Transfer to a paper towel-lined plate to drain. Sprinkle with **salt**.



#### 5. Serve

Transfer **all of the ranch dressing** to a small bowl.

Serve **chicken cheese balls** with **ranch dressing** on the side for dipping. Enjoy!



#### 6. Make ahead!

If you'll be crunched for time before serving, make the chicken mixture a day ahead. Store in an airtight container in the fridge until ready to serve, then roll, bread, and fry!