

DINNERLY



Buffalo Chicken Buns with Scallions & Ranch



50min



2 Servings

Want to hop on the delicious joyride that is Buffalo wings without all the mess? These buns will keep your hands and belly happy! Lean ground chicken combines with scallions, tangy Buffalo sauce, and ooey gooey cheddar-jack cheese to create the ultimate filling for super stuffed buns. Just don't forget to dunk them in the side of creamy ranch dip. We've got you covered!

WHAT WE SEND

- 1 lb pizza dough ¹
- 2 scallions
- 10 oz pkg ground chicken
- 2 (1 oz) Buffalo sauce
- 2 oz shredded cheddar-jack blend ⁷
- 1½ oz ranch dressing ^{3,7}
- ¼ oz pkt toasted sesame seeds ¹¹

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper
- butter ⁷

TOOLS

- medium nonstick skillet
- rimmed baking sheet

ALLERGENS

Wheat (1), Egg (3), Milk (7), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

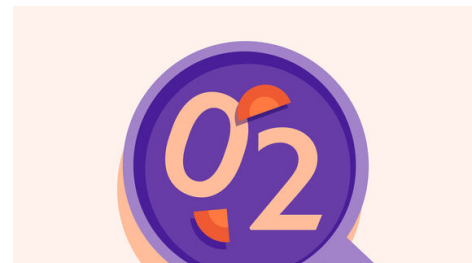
Calories 1120kcal, Fat 50g, Carbs 111g, Protein 40g



1. Prep ingredients

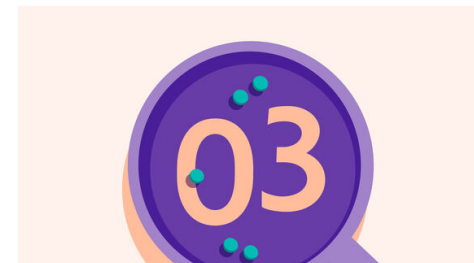
Preheat oven to 400°F with a rack in the center. Add **dough** to a **lightly oiled** bowl; set aside to come to room temperature.

Thinly slice **scallions**, keeping dark greens separate.



2. Cook filling

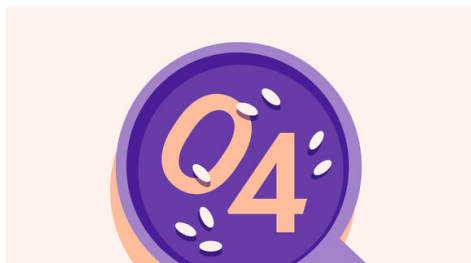
Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add **chicken** and **scallion whites and light greens**; season with **salt** and **pepper**. Cook, breaking into smaller pieces, until cooked through and browned in spots, about 5 minutes. Off heat, stir in **all of the Buffalo sauce**. Season to taste with **salt** and **pepper**. Let cool, then stir in **cheese**.



3. Wrap buns

Divide **dough** into 4 pieces. On a clean work surface, roll or gently stretch each piece into a 5-inch circle. Divide **chicken filling** among centers. Stretch dough edges over filling to meet in the center; pinch to seal.

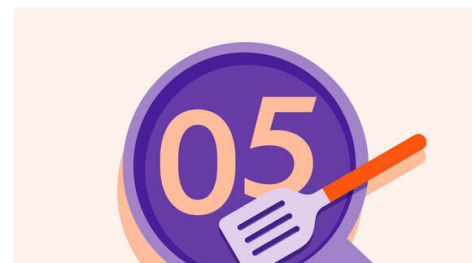
Transfer to a parchment-lined rimmed baking sheet, seam-side down and spaced at least 1 inch apart.



4. Bake buns

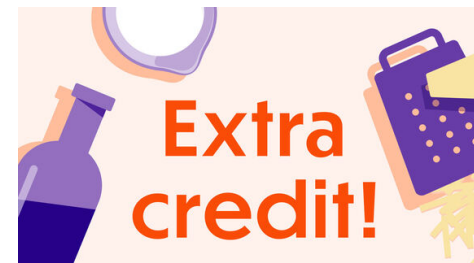
Melt **2 tablespoons butter**. Brush half the butter all over **buns** and sprinkle **sesame seeds** over top.

Bake on center oven rack until deep golden brown and puffed, 30–35 minutes. Transfer to a wire rack. Let cool at least 10 minutes.



5. Finish & serve

Brush **buns** with **remaining melted butter**, then sprinkle with **scallion dark greens**. Serve with **ranch**. Enjoy!



6. Check us out!

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