

DINNERLY



Low-Carb Buffalo Chicken Sandwich with Ranch Slaw



20-30min



2 Servings

Dinner needs to be on the table ASAP. Do you A) Order take-out for the umpteenth time? Or B) Make this Buffalo chicken sandwich? Personally, we'd choose B. This dish requires absolutely no prepwork—just dress the slaw, cook the ready-to-heat chicken in Buffalo sauce, and toast the buns. So put your knife away and enjoy your Dinnerly without the stress or mess! We've got you covered!

WHAT WE SEND

- 14 oz cabbage blend
- 2 pkts ranch dressing ^{2,1}
- 2 artisan buns ^{2,1,3,4}
- 2 oz Buffalo sauce
- ½ lb pkg ready to heat chicken

WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil
- 4 Tbsp butter ¹

TOOLS

- medium nonstick skillet

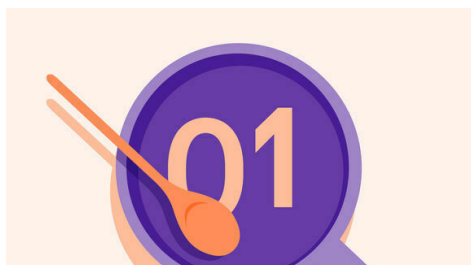
ALLERGENS

Milk (1), Egg (2), Soy (3), Wheat (4). May contain traces of other allergens.

Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

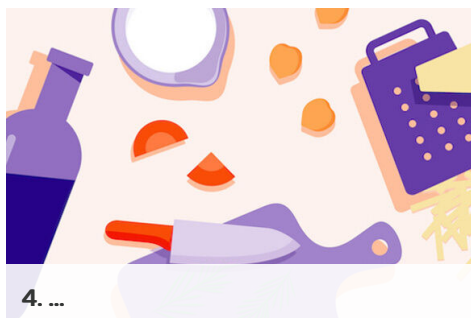
Calories 670kcal, Fat 43g, Carbs 38g, Protein 36g



1. Make slaw & toast buns

In a large bowl, toss **cabbage blend** with **all of the ranch dressing**; season to taste with **salt** and **pepper**.

Split **buns** and lightly brush cut sides with **oil**. Place oiled-side down in a medium nonstick skillet; cook until lightly toasted, 1–2 minutes. Set aside until ready to serve.



What were you expecting, more steps?



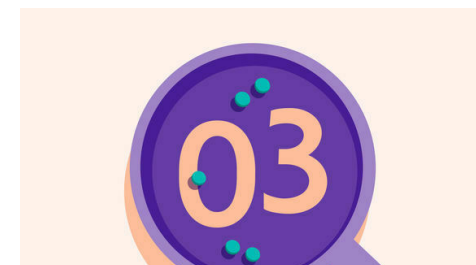
2. Cook Buffalo chicken

In same skillet over medium-high heat, combine **Buffalo sauce** with **4 tablespoons butter**; cook until butter is melted.

Using your fingers or two forks, break apart **shredded chicken** into bite-sized pieces; stir into skillet with sauce. Cook until chicken is warmed through, 2–3 minutes. Season to taste with **salt** and **pepper**.

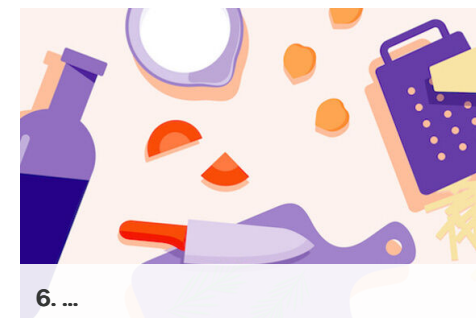


You're not gonna find them here!



3. Serve

Divide **shredded Buffalo chicken** between **toasted buns** and serve with **slaw** alongside. Enjoy!



Kick back, relax, and enjoy your Dinnerly!