

DINNERLY



Buffalo Chicken Meatballs with Roasted Potatoes & Ranch Salad



30-40min



2 Servings

Who needs wings when you can have Buffalo chicken meatballs? We turned that basket of wings into a fully rounded meal, just for you. Of course, spicy Buffalo sauce, blue cheese, and ranch dressing are required components—they just happen to taste great with a quick salad and tender roasted potatoes. We've got you covered!

WHAT WE SEND

- 2 potatoes
- 10 oz pkg ground chicken
- 1 oz panko ¹
- 1 romaine heart
- 2 (1½ oz) ranch dressing ^{3,7}
- 2 oz Buffalo sauce
- 2 (2 oz) blue cheese crumbles ⁷

WHAT YOU NEED

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

TOOLS

- rimmed baking sheet
- microwave

ALLERGENS

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

NUTRITION PER SERVING

Calories 990kcal, Fat 63g, Carbs 60g, Protein 47g



1. Start potatoes

Preheat oven to 425°F with a rack in the lower third.

Scrub **potatoes** and cut into 1-inch pieces. Toss on a rimmed baking sheet with 2 **tablespoons oil**; season with **salt** and **pepper**. Bake on lower oven rack until browned on the bottom, about 20 minutes.



2. Cook potatoes & meatballs

Meanwhile, in a small bowl, combine **ground chicken**, **⅓ cup panko**, **½ teaspoon salt**, and **a few grinds of pepper**. Shape into **8 meatballs**.

Flip **potatoes** and push to one side of baking sheet. Drizzle open side with **oil**, if necessary, and place meatballs on top. Bake on lower oven rack until potatoes are browned and meatballs are cooked through, 10–12 minutes.



3. Prep salad & sauce

Meanwhile, thinly slice **romaine**. Toss in a medium bowl with **all of the ranch dressing**.

In a second medium bowl, microwave 2 **tablespoons butter** and **Buffalo sauce** until melted, 30–90 seconds. Stir to combine.



4. Finish & serve

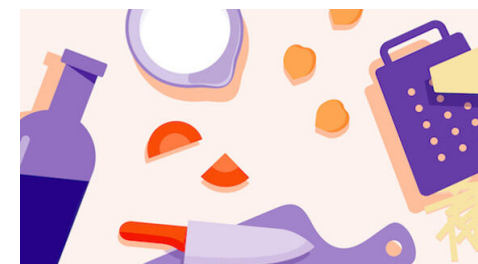
Add **meatballs** to **Buffalo sauce** and toss to coat.

Serve **Buffalo meatballs** with **blue cheese** over top and with **potatoes** and **ranch salad** alongside. Enjoy!



5. ...

What were you expecting, more steps?



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!