

DINNERLY



Mini Mozz Sticks & Buffalo Popcorn Chicken

with Marinara & Ranch



2h



2 Servings

If just the thought of mini fried mozzarella bites and Buffalo popcorn chicken makes your mouth water, we've got great news for you. This 2-in-1 appetizer plate proves that everything's better homemade, even your favorite bar food! Serve it up at a party, during the big game, or just as an extra indulgent snack (because you deserve it, duh). We've got you covered! (2p-plan serves 4; 4p-plan serves 8)

WHAT WE SEND

- 2 (3¾ oz) mozzarella ³
- 2 (2 oz) panko ¹
- ¼ oz Italian seasoning
- 1 oz Buffalo sauce
- ½ lb pkg chicken breast strips
- 8 oz marinara sauce
- 1½ oz ranch dressing ^{2,3}

WHAT YOU NEED

- kosher salt & ground pepper
- 1 cup all-purpose flour ¹
- 2 large eggs ²
- neutral oil
- butter ³

TOOLS

- 2 rimmed baking sheets
- large heavy skillet (preferably cast-iron)
- microwave

COOKING TIP

Freezing the mini mozz sticks before frying helps to keep the cheese inside the breading! In step 3, allow them to chill for at least 1 hour. The result is worth the extra time!

ALLERGENS

Wheat (1), Egg (2), Milk (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 770kcal, Fat 50g, Carbs 52g, Protein 35g



1. Prep ingredients

Cut **all of the mozzarella** into ¾-inch cubes. Pat **chicken** dry, thinly slice into strips and season with **salt** and **pepper**.

Transfer **1 cup flour** to a shallow dish. In a second shallow dish, beat **2 large eggs**. In a third shallow dish, stir to combine **panko** and **Italian seasoning**.



2. Bread cheese

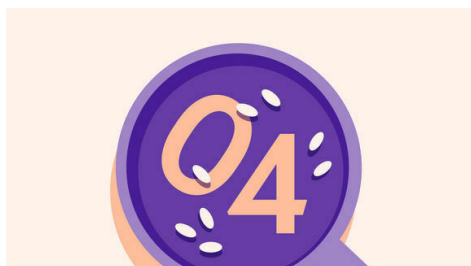
Working in batches, add **mozzarella** to dish with **flour**; turn to coat, then shake to remove excess flour. Dip in **egg**, letting excess drip back into dish. Add to **panko mixture**, pressing to help breading adhere. Transfer to a rimmed baking sheet.



3. Bread chicken & chill

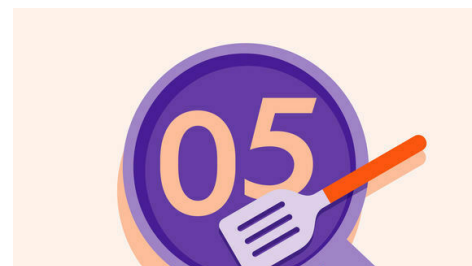
Working in batches, add **chicken** to dish with **flour**; turn to coat, then shake to remove excess flour. Dip in **egg**, letting excess drip back into dish. Add to **panko mixture**, pressing to help breading adhere.

Transfer to baking sheet with **mozzarella**; let chill in freezer at least 1 hour. Line a second rimmed baking sheet with paper towels.



4. Fry mozzarella & chicken

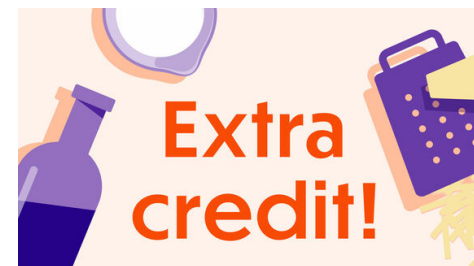
In a large heavy skillet (preferably cast-iron), heat ½-inch oil over medium-high until shimmering (see step 6!). Working in batches, fry **mozzarella** and **chicken** until deeply browned all over, 1–2 minutes for mozzarella and 2–3 minutes for chicken. Transfer to paper towel-lined baking sheet to drain; immediately season with **salt**.



5. Finish & serve

In a medium microwave-safe bowl, microwave **2 tablespoons butter** until melted, about 30 seconds. Stir in **Buffalo sauce**. Add **chicken** and toss well to coat. In a separate small microwave-safe bowl, microwave **marinara sauce** until warm.

Serve **mini mozz sticks** with **warm marinara** and **Buffalo popcorn chicken** with **ranch** for dipping. Enjoy!



6. How to pan-fry!

We have some quick tricks for the perfect crunch. Make sure your oil is hot: it should reach 350°F with an oil thermometer. If you drop a pinch of flour into the oil, it should sizzle vigorously. When working in batches, always make sure your oil comes back up to temperature in between (if it's browning too quickly, reduce the heat). If too low, the chicken will turn out oily instead of crispy.