

DINNERLY



Buffalo Chicken Stuffed Baked Potato with Ranch & Cheddar



30-40min



2 Servings

How many ways can Dinnerly take a beloved comfort food and put a baked potato on it? So far the possibilities seem endless, and we hope it stays that way. Here we've got spicy Buffalo ground chicken with a ranch salad on top, plus classic baked potato toppings like shredded cheese and scallion greens, of course. We've got you covered!

WHAT WE SEND

- 2 potatoes
- 2 scallions
- 1 romaine heart
- 10 oz pkg ground chicken
- 2 oz Buffalo sauce
- 2 oz shredded cheddar-jack blend ⁷
- 2 (1½ oz) ranch dressing ^{3,7}

WHAT YOU NEED

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

TOOLS

- microwave
- medium skillet
- rimmed baking sheet

ALLERGENS

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

NUTRITION PER SERVING

Calories 800kcal, Fat 49g, Carbs 47g, Protein 45g



1. Pre-cook potatoes

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

Scrub **potatoes**, then prick all over with a fork. Rub with **oil** and season all over with **salt** and **pepper**. Place in a dish and microwave on high for 5 minutes. Flip potatoes; continue to microwave until soft and easily pierced through the center with a knife, 3–5 minutes (watch closely as microwaves vary).



2. Prep ingredients

Meanwhile, thinly slice **scallions**, keeping dark greens separate. Thinly slice **half of the romaine** (save rest for own use).

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **chicken**; season with **salt** and **pepper**. Cook, breaking up into smaller pieces, until browned and cooked through, 5–7 minutes.



3. Finish potatoes

Transfer **potatoes** to a rimmed baking sheet. Bake on center oven rack until skin is crispy, flipping halfway through, 8–10 minutes. Turn off oven; leave potatoes inside to keep warm until ready to serve.



4. Finish chicken

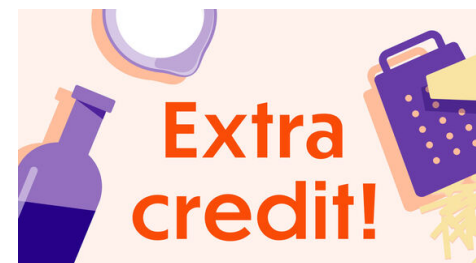
To skillet with **chicken**, add **scallion whites** and **light greens** and **2 tablespoons butter**. Cook until fragrant. Add **2 tablespoons water** and bring to a simmer, scraping up any browned bits from bottom of skillet. Add **Buffalo sauce** and stir until chicken is coated.



5. Finish & serve

Carefully split **potatoes** and top with **a pat of butter**, if desired. Season with **salt** and **pepper**. Toss **romaine** with **half of the ranch dressing**.

Serve **baked potato** with **Buffalo chicken** and **cheese** over top. Garnish with **some of the ranch salad**, **dark scallion greens**, and **remaining ranch dressing**, if desired. Enjoy!



6. All the toppings!

Why not add some more classic baked potato toppings? Throw in bacon bits or swap the ranch for sour cream.