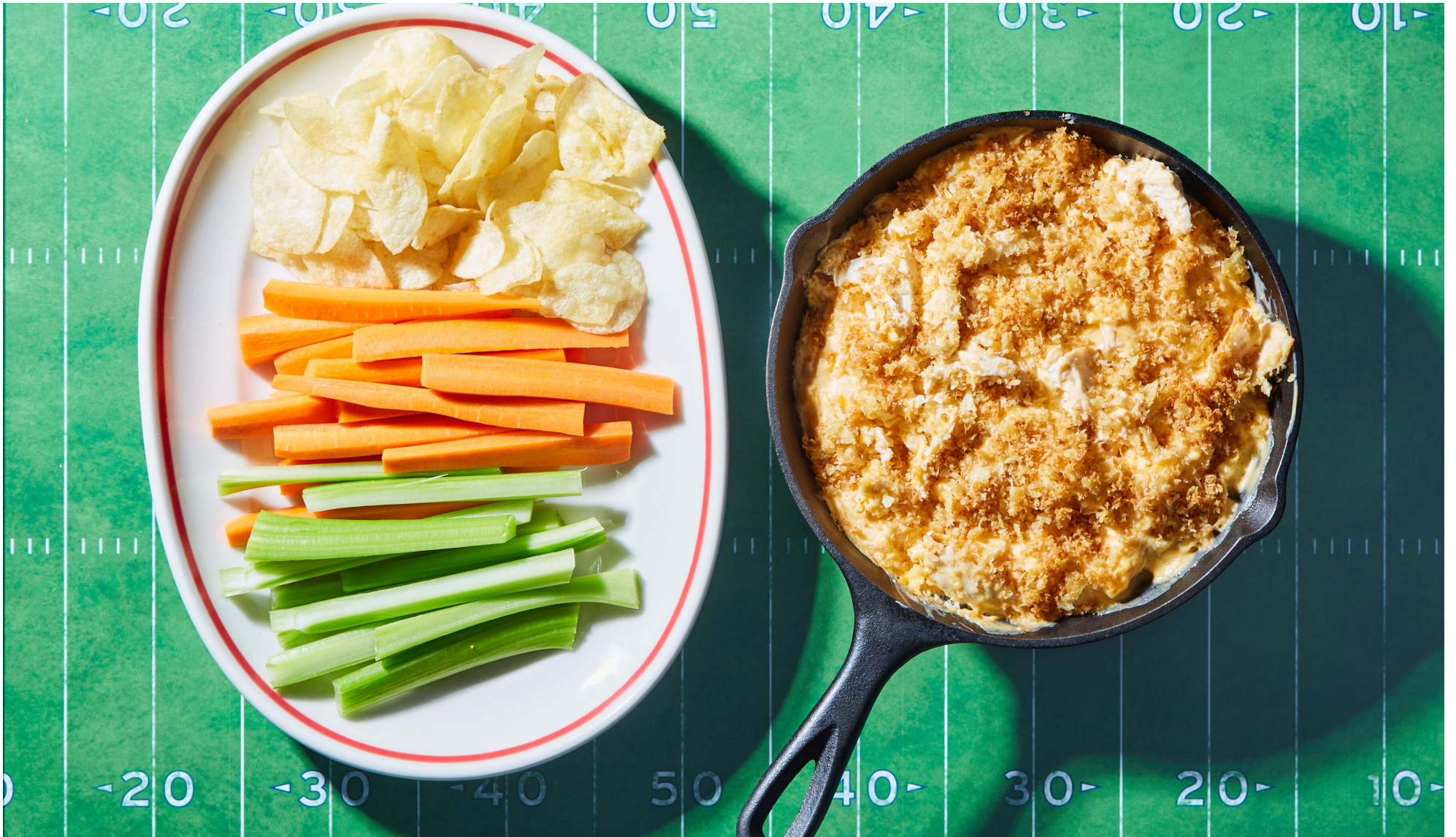


DINNERLY



Tailgate! Cheesy Buffalo Chicken Dip with Potato Chips, Carrots & Celery



30min



2 Servings

Level up your dinner menu with this PremiYUM recipe! No matter how thrilling the game is, it's got nothing on what we would humbly call the best dip ever made. Buffalo chicken? Check. Cream cheese and cheddar-jack? Check. A crispy panko and potato chip topping? You got it. Don't worry about your dippables either—we're serving up the extra chips, carrots, and celery. We've got you covered! (2p-plan serves 4; 4p-plan serves 8)

WHAT WE SEND

- 1 oz panko ²
- 2 bags Lay's potato chips
- 10 oz pkg boneless, skinless chicken breast
- 4 (1 oz) cream cheese ¹
- 2 oz shredded cheddar-jack blend ¹
- 1 oz Buffalo sauce
- 2 oz celery
- 1 carrot

WHAT YOU NEED

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

TOOLS

- small ovenproof skillet (preferably cast-iron)
- rimmed baking sheet

ALLERGENS

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

NUTRITION PER SERVING

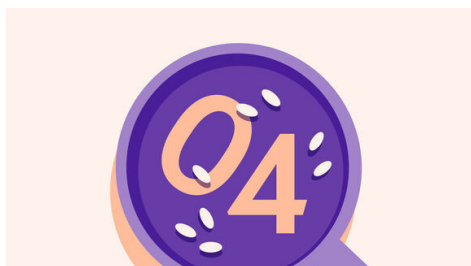
Calories 380kcal, Fat 24g, Carbs 18g, Protein 24g



1. Toast panko

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

Heat **2 tablespoons butter** in a small ovenproof skillet (preferably cast-iron). Add **panko** and cook, stirring, until browned and toasted, 3–5 minutes. Transfer to a small bowl; crumble in **half of 1 potato chips bag**. Mix until combined. Reserve skillet.



4. Finish & serve

Meanwhile, cut **celery** and **carrot** into sticks.

Serve **Buffalo chicken dip** with **veggies** and **remaining potato chips**. Enjoy!



2. Roast chicken

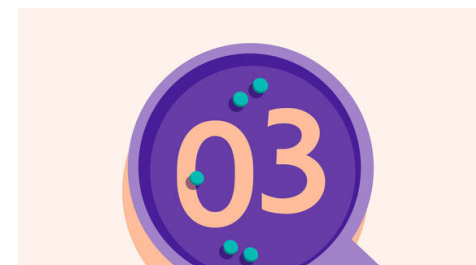
Pat **chicken** dry and season all over with **salt** and **pepper**. Drizzle both sides with **oil** and place on a rimmed baking sheet.

Roast on center oven rack until cooked through, flipping halfway through cooking time, about 10 minutes. Transfer to a medium bowl and let sit for 5 minutes.



5. ...

What were you expecting, more steps?



3. Make dip & bake

Shred **chicken** using two forks. Stir in **all of the cream cheese, cheddar cheese,** and **Buffalo sauce** until combined; season to taste with **salt** and **pepper**.

Transfer to reserved skillet and spread in an even layer. Sprinkle with **panko-chip mixture**. Bake on center oven rack until warmed through and cheese is melted, about 10 minutes.



6. ...

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