

# DINNERLY



## No Chop! 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 toss the slaw in ranch dressing, toast the buns, and cook the chicken in Buffalo sauce. 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 (1½ oz) ranch dressing <sup>2,1</sup>
- 2 potato buns <sup>1,3,4</sup>
- 2 oz Buffalo sauce
- ½ lb pkg chicken breast strips

### WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil
- 4 Tbsp butter <sup>1</sup>

### TOOLS

- medium nonstick skillet

### ALLERGENS

Milk (1), Egg (2), Sesame (3), Wheat (4).  
May contain traces of other allergens.  
Packaged in a facility that packages  
gluten containing products.

### NUTRITION PER SERVING

Calories 720kcal, Fat 53g, Carbs 38g,  
Protein 35g



#### 1. Prep ingredients

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.

Pat **chicken** dry and season all over with **salt** and **pepper**.



#### 2. Cook Buffalo chicken

In same skillet over medium-high heat, add **1 tablespoon oil** until lightly smoking. Add **chicken** in a single layer and cook, undisturbed, until browned on the bottom, about 3 minutes. Stir and continue cooking until cooked through, about 2 minutes more. Add **Buffalo sauce** with **4 tablespoons butter**; cook until butter is melted and chicken is coated in sauce.



#### 3. Serve

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



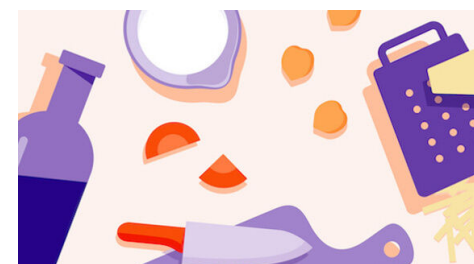
4. ...

What were you expecting, more steps?



5. ...

You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!