

DINNERLY



Buffalo Chicken Lettuce Cups with Creamy Ranch Dressing



20-30min



2 Servings

We always want to eat Buffalo chicken wings—but we also recognize that no dinner is an island. We simply cannot exist on Buffalo wings alone. So, we came up with a way to have our Buffalo chicken and eat it, too! Ground chicken is coated with Buffalo-style hot sauce and loaded into crisp lettuce wraps, along with crunchy pickled celery and red onions. Oh, and how can we forget the creamy ranch dressing? We've got you covered.

WHAT WE SEND

- 1 bunch red leaf lettuce
- 1 red onion
- 1 medium bag celery
- 10 oz pkg ground chicken
- 2 oz Buffalo sauce
- 2 (1½ oz) ranch dressing ^{2,1}

WHAT YOU NEED

- apple cider vinegar (or white wine vinegar)
- sugar
- kosher salt & ground pepper
- olive oil
- butter ¹
- garlic

TOOLS

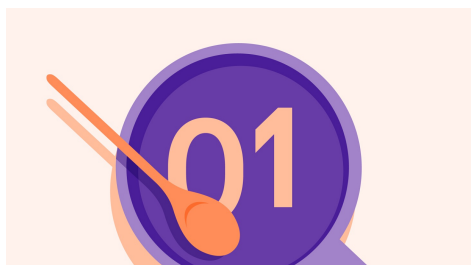
- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 560kcal, Fat 40g, Carbs 17g, Protein 34g



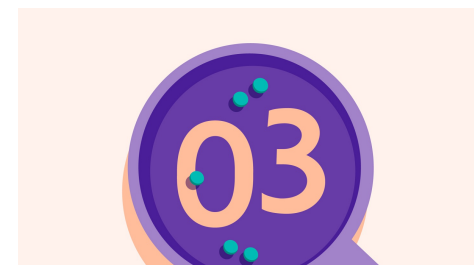
1. Prep ingredients

Rinse and gently pat dry **6 lettuce leaves** from the inner core (save rest for own use); wrap loosely in a damp towel and set aside until ready to serve. Peel and finely chop **1 teaspoon garlic**. Halve **onion**, then peel and finely chop 1 cup. Thinly slice **celery** on an angle, then finely chop ¼ cup.



2. Pickle celery & onions

In a medium bowl, toss **sliced celery, ⅓ cup of the onions, 1 tablespoon vinegar, ¼ teaspoon sugar, and a pinch of salt**. Set aside to pickle.



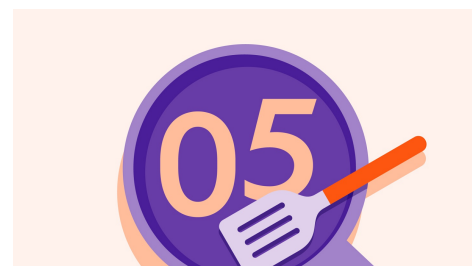
3. Brown chicken

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **remaining onion** along with **chopped garlic and celery**; cook until softened and fragrant, 1–2 minutes. Add **chicken** and cook, stirring, until cooked through, 3–4 minutes; season with **salt and pepper**.



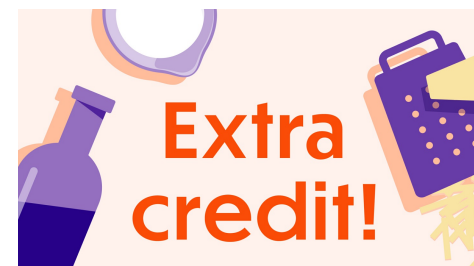
4. Make hot sauce

Add **2 tablespoons butter** to skillet and reduce heat to medium. Add **Buffalo sauce** and cook, stirring to coat chicken, until butter is melted and sauce thickens slightly, about 1 minute. Season to taste with **salt and pepper**.



5. Finish & serve

Spoon **Buffalo chicken** over **lettuce cups**, then top with **some of the pickled celery and onions**. Drizzle with **some of the ranch dressing**. Serve **remaining pickled vegetables and dressing** on the side. Enjoy!



6. Carbo load!

Steam rice with some finely chopped garlic from the leftover cloves, and then serve it on the side, or pile it into the lettuce cups with the Buffalo chicken.