

DINNERLY



Cheesy Buffalo Chicken with Baked Potato & Ranch Salad



20-30min



2 Servings

Buffalo sauce? Check. Chicken? Yep. Creamy baked potato? Uh-huh. Crisp salad? You know it. A dinner that tastes like you're eating in your favorite steakhouse bar, but without having to leave a tip or change out of sweats? Score. Sounds like we've cooked up a winner. Dinnerly: 1. Weekday cooking rut: 0. We've got you covered!

WHAT WE SEND

- 2 potatoes
- 1 romaine heart
- 10 oz pkg boneless, skinless chicken breast
- 2 oz Buffalo sauce
- 2 oz shredded fontina ²
- 1 pkt ranch dressing ^{1,2}

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper
- all-purpose flour (or gluten-free alternative)
- butter ²

TOOLS

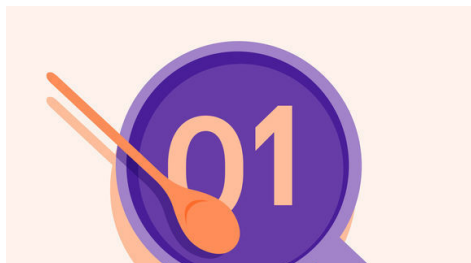
- microwave
- medium (10") skillet

ALLERGENS

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

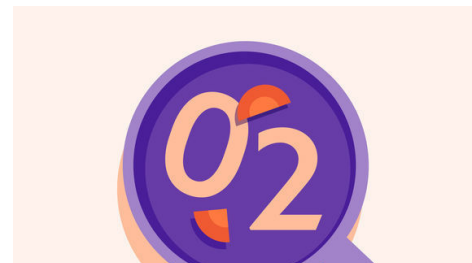
NUTRITION PER SERVING

Calories 830kcal, Fat 51g, Carbs 57g, Protein 41g



1. Cook potatoes

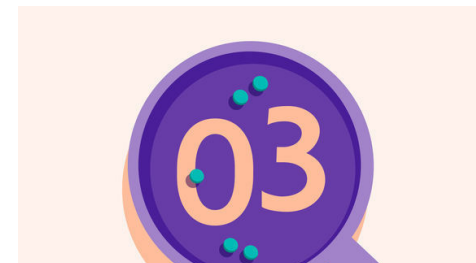
Scrub **potatoes**; prick all over with a fork. Rub with **oil**, then sprinkle with **salt** and **pepper**. Place in a dish and microwave on high for 5 minutes. Flip and microwave until tender and easily pierced through the center with a knife, 3–5 minutes (watch closely as microwaves vary).



2. Prep ingredients

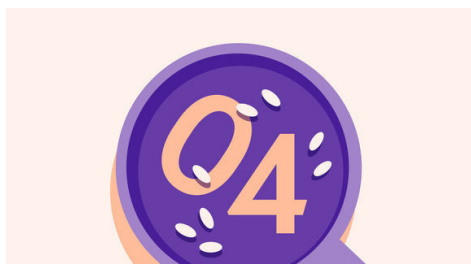
Meanwhile, halve **lettuce** lengthwise, then cut crosswise into 1-inch pieces, discarding end. Pat **chicken** dry; pound to ½-inch thickness, if necessary.

In a resealable bag, combine ¼ **cup flour**, ¾ **teaspoon salt**, and **several grinds of pepper**. Add chicken, seal, and shake to coat. Tap off excess flour from chicken and transfer to a plate.



3. Shallow-fry chicken

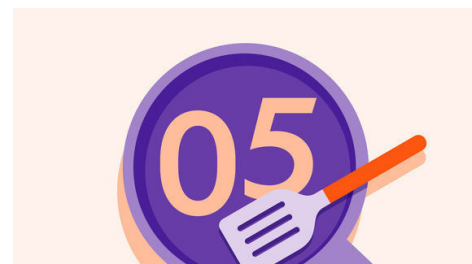
Heat **3 tablespoons oil** in a medium (10-inch) skillet over medium-high until shimmering. Add **chicken** (it should sizzle vigorously); cook until golden-brown and cooked through, 2–3 minutes per side. Transfer to a paper towel-lined plate to drain. Rinse and dry skillet.



4. Finish chicken

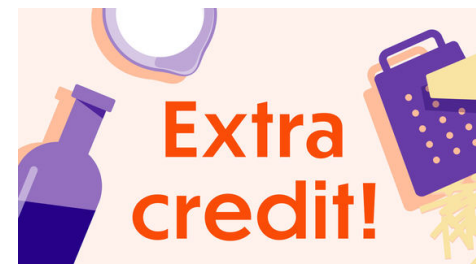
Add **Buffalo sauce** and **2 tablespoons butter** to same skillet over medium heat. Cook, stirring, until butter is melted and sauce is warmed through but not boiling, about 1 minute. Add **chicken**, turning to coat in sauce.

Off heat, sprinkle **cheese** over chicken; cover and set aside to let cheese melt, about 2 minutes.



5. Serve

Serve **chicken** with **Buffalo sauce** spooned over top. Split **baked potatoes** down the center and top with **a pat of butter**. Drizzle **ranch dressing** over **lettuce**. Enjoy!



6. No microwave? No problem!

Cook the potato in the oven! Preheat oven to 450°F with a rack in the lower third. Place pricked potatoes directly on rack and bake until soft and easily pierced through the center, 45–60 minutes.