

DINNERLY



Buffalo Chicken Skillet Pizza

with Cheddar & Scallions



30-40min



2 Servings

Did you hear about that hipster who burned his mouth on pizza? He ate it before it was cool. We've got you covered!

WHAT WE SEND

- 1 lb pizza dough ¹
- 2 scallions
- ½ lb pkg chicken breast strips
- 1 oz Buffalo sauce
- 2 oz shredded cheddar-jack blend ²

WHAT YOU NEED

- olive oil
- garlic
- kosher salt & ground pepper
- all-purpose flour ¹
- butter ²

TOOLS

- medium (10") ovenproof skillet
- medium skillet

COOKING TIP

Let pizza dough come to room temperature before cooking. To speed things up, preheat oven to 200° F; place dough in a lightly oiled bowl and cover. Turn off heat and place bowl in oven for 10–20 mins.

ALLERGENS

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

NUTRITION PER SERVING

Calories 920kcal, Fat 35g, Carbs 104g, Protein 54g



1. Prep pizza dough

Preheat oven to 450°F with a rack in the center.

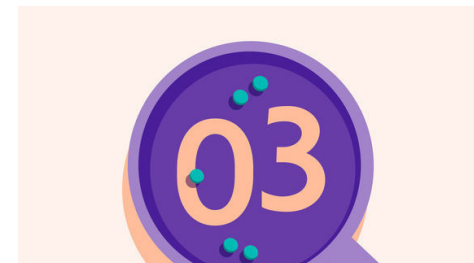
Lightly **oil** a medium (10") ovenproof skillet. Transfer **pizza dough** to skillet, then drizzle with **oil**. Let stand at room temperature until step 3 (see our cooking tip!).



2. Prep ingredients

Finely chop **1 teaspoon garlic**. Trim ends from **scallions**, then thinly slice.

Pat **chicken** dry, then cut into 1-inch pieces, if necessary.



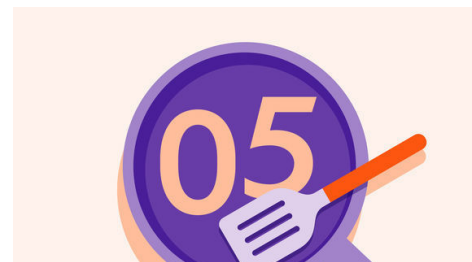
3. Bake crust

Press or stretch **dough** to cover bottom of skillet. Drizzle with **oil** and season with **salt** and **pepper**. Bake on center oven rack until crust is lightly browned, 12–14 minutes. Remove from oven. Using a spatula, press down any large bubbles that have formed on the crust.



4. Cook chicken

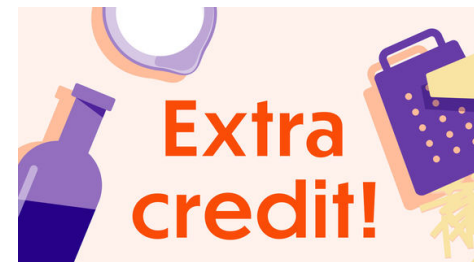
Heat **1 tablespoon oil** in a separate medium skillet over medium. Add **chicken**; sprinkle with **salt, pepper**, and **2 teaspoons flour**. Cook, stirring, until cooked through and browned in spots, about 4 minutes. Stir in **Buffalo sauce, chopped garlic, 3 tablespoons water**, and **2 tablespoons butter** until butter is melted; remove from heat. Reserve **2 tablespoons sauce** for serving.



5. Finish & serve

Leaving **pizza crust** in skillet, pour **remaining sauce and chicken** over top. Top with **cheese** and **half of the sliced scallions**. Bake on center oven rack until cheese is melted, about 5 minutes. Remove from oven and let stand, about 5 minutes.

Serve **Buffalo chicken pizza** with **remaining sliced scallions** sprinkled over top and drizzled with **reserved sauce**. Enjoy!



6. Did you know?

In 2020, as a part of our carbon offsetting efforts, we completed an afforestation project in Uruguay, which planted 44,000 new trees to help fight climate change.