

DINNERLY



Buffalo Fried Chicken Sandwich with Ranch & Broccoli



30min



2 Servings

It's a comfort food kind of night, but do you go for the fried chicken sandwich or the buffalo wings with ranch? We at Dinnerly say you deserve it all, so that's what we're giving you! Pan fried chicken gets a toss in our spicy Buffalo sauce, then stacked over shredded lettuce and creamy ranch. And get your daily dose of veggies in with tender, broiled broccoli that won't make you miss fries. We've got you covered! **227**

WHAT WE SEND

- 1 romaine heart
- ½ lb broccoli
- ½ lb pkg chicken breast strips
- 2 artisan buns ^{1,2,3,4}
- 2 oz Buffalo sauce
- 2 pkts ranch dressing ^{1,2}

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper
- ½ cup + 1 Tbsp all-purpose flour ⁴
- 1 large egg ¹

TOOLS

- rimmed baking sheet
- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 910kcal, Fat 52g, Carbs 79g, Protein 44g

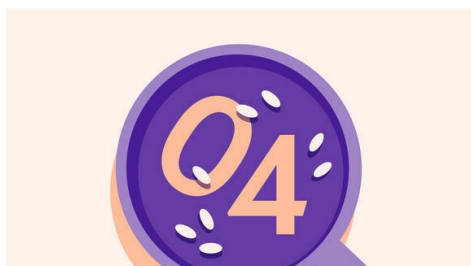


1. BROCCOLI VARIATION

Preheat broiler with racks in the center and upper third.

Thinly slice **lettuce** crosswise, discarding stem end; set aside for serving.

Cut **broccoli** into 1-inch florets, if necessary. On a rimmed baking sheet, toss **broccoli** with **1 tablespoon oil** and a **pinch each of salt and pepper**. Broil on upper oven rack until tender and charred in spots, 8–10 minutes.



4. Toast buns

While **chicken** cooks, lightly drizzle cut sides of **buns** with **oil**. Broil on upper oven rack until golden-brown, 1–2 minutes (watch closely as broilers vary).

Reheat **broccoli** on center oven rack while buns toast, if necessary.



2. Bread chicken

Pat **chicken** very dry. Season all over with **salt** and **pepper**. In a large bowl, toss chicken in **1 tablespoon flour** until evenly coated. Remove chicken; add another **½ cup flour** to same bowl.

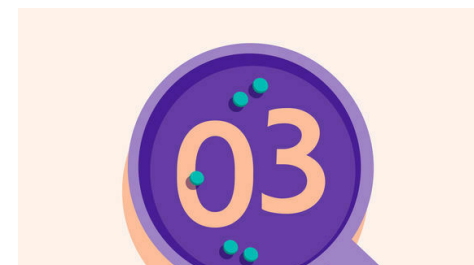
In a separate medium bowl, whisk **1 large egg** and **1 tablespoon water**. Dip chicken in egg; let excess drip back into bowl. Add to bowl with flour; flip and press to help flour adhere.



5. Assemble & serve

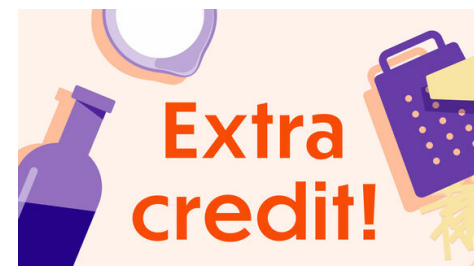
In a second medium bowl, toss to coat **fried chicken** with **Buffalo sauce**. Divide chicken between **buns** and top with **shredded lettuce** and **ranch**.

Serve **Buffalo fried chicken sandwich** with **broccoli** alongside. Enjoy!



3. Fry chicken

Heat **¼-inch oil** in a medium skillet over medium-high until shimmering. Working in batches if necessary, add **chicken** in an even layer (careful, oil may splatter) and cook until golden-brown and cooked through (165°F internally), about 2 minutes per side (watch closely). Transfer to a paper towel-lined plate to drain.



6. Dress that lettuce!

If you want to go the extra mile, place your shredded lettuce in a bowl, add the ranch dressing, and toss to combine.