

DINNERLY



Buffalo Chicken Sandwich with Creamy Ranch Slaw



20-30min



2 Servings

Buffalo sauce? Check. Chicken? Yep. Crunchy veggies to accompany? Uh-huh. Creamy sauce? You know it. A dinner that tastes like you're sitting in your favorite sports bar, watching the game, and eating a big ol' bowl of Buffalo wings? Score. Sounds like we've cooked up a winner. Dinnerly - 1. Weekday cooking rut - 0. We've got you covered!

WHAT WE SEND

- 1 oz sour cream ²
- ¼ oz ranch seasoning ²
- 14 oz cabbage blend
- ½ lb pkg chicken breast strips
- 1 oz Buffalo sauce
- 2 artisan buns ^{1,2,3,4}

WHAT YOU NEED

- apple cider vinegar (or white wine vinegar)
- neutral oil
- sugar
- kosher salt & ground pepper
- butter ²

TOOLS

- medium nonstick 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 740kcal, Fat 45g, Carbs 57g, Protein 38g



1. Make slaw

Preheat broiler with a rack in the top position.

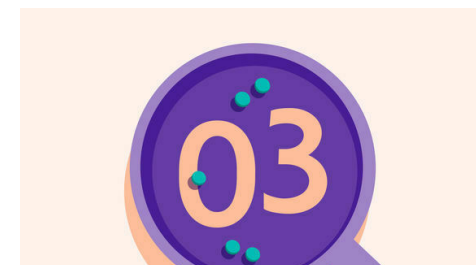
In a large bowl, whisk to combine **sour cream**, **1 teaspoon each of ranch seasoning and vinegar**, **1 tablespoon oil**, **½ tablespoon water**, and **a pinch of sugar** until smooth. Add **4 cups cabbage blend** (save rest for own use); toss to coat. Season to taste with **salt and pepper**; set aside until ready to serve.



2. Cook chicken

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

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add chicken and cook until well browned and cooked through, 2–3 minutes per side. Transfer to a cutting board; let cool slightly, then use 2 forks or your hands to shred.

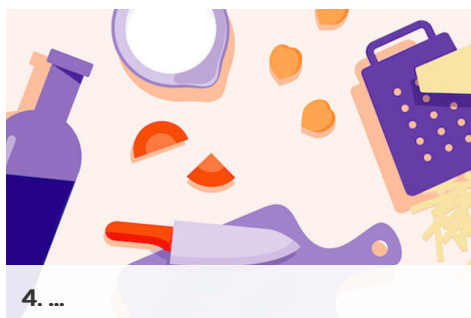


3. Finish & serve

Melt **3 tablespoons butter** in same skillet over medium heat and stir in **Buffalo sauce**. Gently fold in **shredded chicken**; season to taste with **salt and pepper**.

Broil **buns**, cut-side up, directly on top oven rack until toasted and lightly browned, 1–2 minutes (watch closely as broilers vary).

Divide **Buffalo chicken** between **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!