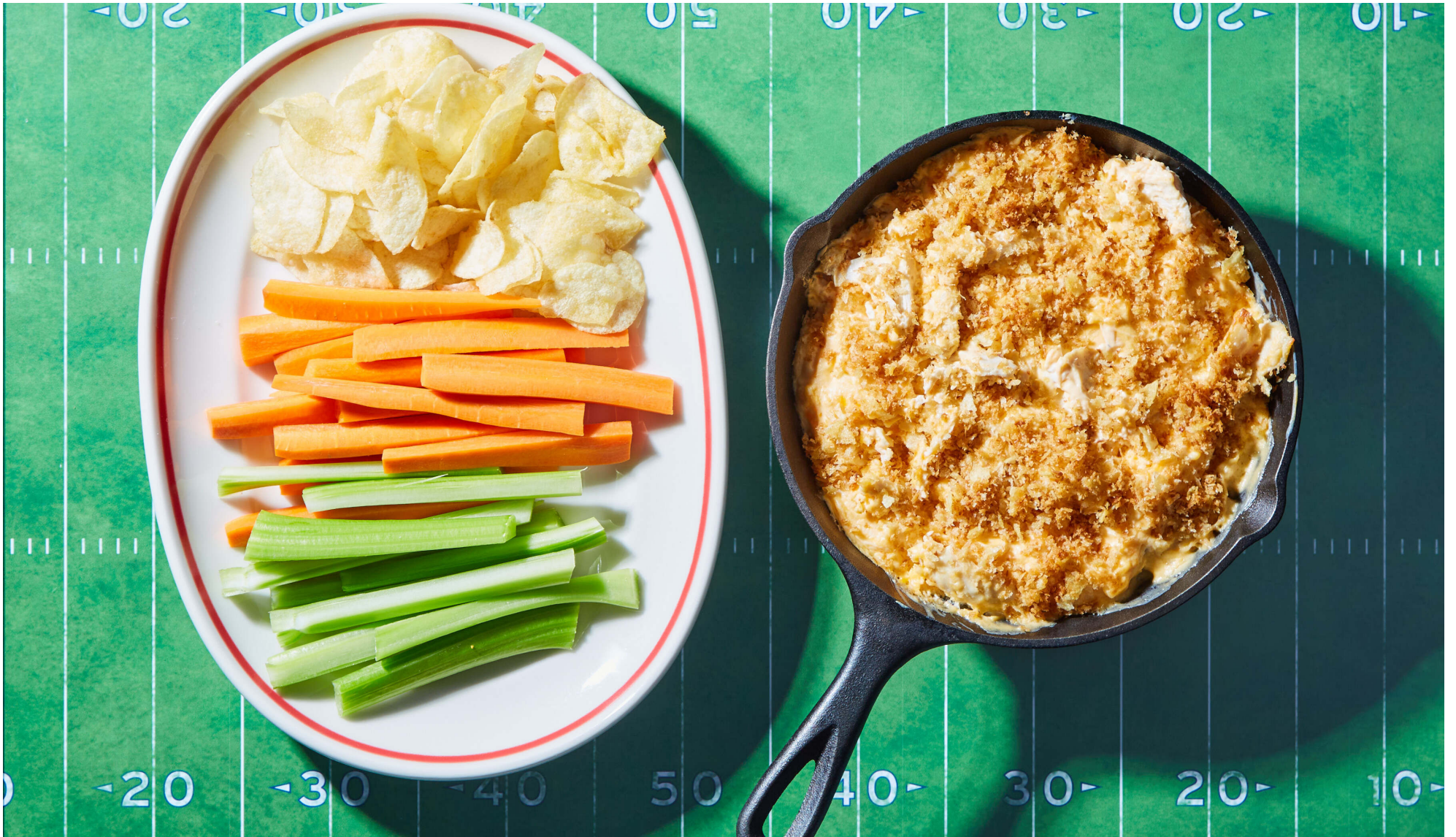


DINNERLY



Appy Hour! Cheesy Buffalo Chicken Dip with Potato Chips, Carrots & Celery



30min



2 Servings

No matter how thrilling the game is, it's got nothing on what we would humbly call the best dip ever made. Buffalo chicken? Check. Cream cheese and cheddar-jack? Check. A crispy panko and potato chip topping? You got it. Don't worry about your dippables either—we're serving up the extra chips, carrots, and celery. We've got you covered! (2p-plan serves 4; 4p-plan serves 8—nutrition reflects 1 portion)

WHAT WE SEND

- 1 oz panko ²
- 2 bags Lay's potato chips
- 10 oz pkg boneless, skinless chicken breast
- 4 (1 oz) cream cheese ¹
- 2 oz shredded cheddar-jack blend ¹
- 1 oz Buffalo sauce
- 1 small bag celery
- 3 oz carrots

WHAT YOU NEED

- 2 Tbsp butter ¹
- neutral oil
- kosher salt & ground pepper

TOOLS

- small ovenproof skillet (preferably cast-iron)
- rimmed baking sheet

ALLERGENS

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

NUTRITION PER SERVING

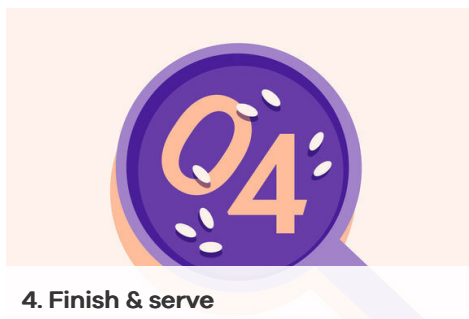
Calories 380kcal, Fat 24g, Carbs 18g, Protein 24g



1. Toast panko

Preheat oven to 425°F with a rack in the center.

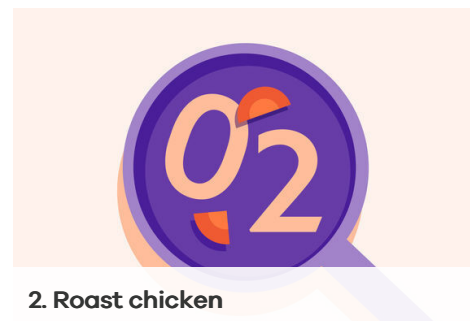
Heat **2 tablespoons butter** in a small ovenproof skillet (preferably cast-iron). Add **panko** and cook, stirring, until browned and toasted, 3–5 minutes. Transfer to a small bowl; crumble in **half of 1 potato chips bag**. Mix until combined. Reserve skillet.



4. Finish & serve

Meanwhile, cut **celery** and **carrot** into sticks.

Serve **Buffalo chicken dip** with **veggies** and **remaining potato chips**. Enjoy!



2. Roast chicken

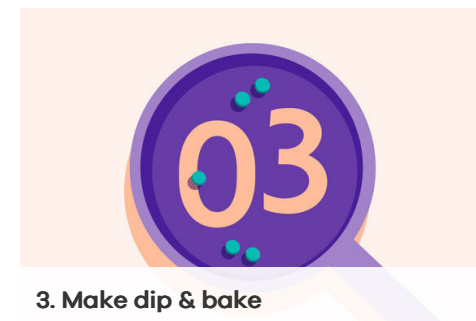
Pat **chicken** dry and season all over with **salt** and **pepper**. Drizzle both sides with **oil** and place on a rimmed baking sheet.

Roast on center oven rack until cooked through, flipping halfway through cooking time, about 10 minutes. Transfer to a medium bowl and let sit for 5 minutes.



5. ...

What were you expecting, more steps?



3. Make dip & bake

Shred **chicken** using two forks. Stir in **all of the cream cheese, cheddar cheese, and Buffalo sauce** until combined; season to taste with **salt** and **pepper**.

Transfer to reserved skillet and spread in an even layer. Sprinkle with **panko-chip mixture**. Bake on center oven rack until warmed through and cheese is melted, about 10 minutes.



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!