

MARLEY SPOON



Tailgate! Buffalo Chicken & Coconut Shrimp

with Ranch Dressing & Sweet Chili Sauce



1h



2 Servings

Take a seat at our Premium table! Want to really please a crowd? Give them options! We're serving up spicy Buffalo chicken bites AND crunchy coconut shrimp, both complemented by their own dipping sauces (plus celery and carrots if you need even more dippables). No matter what happens during the big game, this 2-for-1 appetizer makes you the real winner. (2p-plan serves 4; 4p-plan serves 8—nutrition reflects 1 portion)

What we send

- 2 pkts ranch dressing ^{1,2}
- 3 oz carrots
- 1 small bag celery
- ¼ oz fresh cilantro
- 2 oz Buffalo sauce
- 5 oz self-rising flour ⁵
- 1½ oz cornstarch
- 1 lime
- 4 (1 oz) unsweetened shredded coconut ⁴
- 2 oz panko ⁵
- 10 oz pkg jumbo shrimp ³
- 10 oz pkg chicken breast strips
- 3 oz Thai sweet chili sauce

What you need

- 2 Tbsp butter ²
- 1 large egg ¹
- kosher salt & ground pepper
- neutral oil, for frying

Tools

- microwave
- microplane or grater
- large Dutch oven or heavy pot

Allergens

Egg (1), Milk (2), Shellfish (3), Tree Nuts (4), Wheat (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 870kcal, Fat 52g, Carbs 71g, Protein 38g



1. Prep ingredients

In a small bowl, pour in ranch.

Peel **carrot** and **celery**, if desired; cut into ½-inch thick spears. Pick **cilantro leaves** from stems; discard stems.

In a large bowl, microwave **2 tablespoons butter** until melted; whisk in **Buffalo sauce**. Set aside.



4. Bread chicken

Working in batches, add **chicken** to dish with **flour-cornstarch mixture**; toss to coat. Tap off excess flour and add to bowl with **batter**; turn to coat. Let excess batter drip back into bowl, then return to dish with flour; toss to coat. Transfer to a separate plate.



2. Prep breading

Combine **flour** and **cornstarch** in a shallow dish. In a 2nd shallow dish, **zest all of the lime**; stir in **coconut** and **panko**. In a large bowl, whisk **½ cup of the flour-cornstarch mixture**, **1 large egg**, and **¾ cup water** until smooth.

Rinse **shrimp**; pat very dry. Pat **chicken** dry. Season both with **salt** and **pepper**.



5. Fry chicken & shrimp

In a large Dutch oven or heavy pot, heat **2 inches of oil** over medium-high to 350°F.

Working in batches, fry **chicken** and **shrimp** separately, gently stirring to prevent pieces from sticking together, until golden brown and crisp, 2-4 minutes. Adjust heat, if necessary, to maintain oil temperature between 325-350°F. Let oil return to 350°F between batches.



3. Bread shrimp

Working in batches, add **shrimp** to dish with **flour-cornstarch mixture**; toss to coat. Tap off excess flour and add to bowl with **batter**; turn to coat. Let excess batter drip back into bowl, then add to dish with **coconut-panko mixture**; toss to coat, gently pressing to help breading adhere. Transfer to a plate.



6. Finish & serve

Transfer **chicken** and **shrimp** to a paper towel-lined plate; season with **salt** and **pepper** while hot. Add chicken to bowl with **Buffalo sauce**; toss well. Cut **lime** into wedges.

Scatter **cilantro** over **coconut shrimp** and serve with **chili sauce** and **lime wedges**. Serve **Buffalo chicken** with **ranch dressing**, **celery**, and **carrots**. Enjoy!