

DINNERLY



Buffalo Chickpea Melts with Roasted Broccoli & Ranch



30min



2 Servings

There's lots of ways to eat our favorite legume, but we bet you didn't think to smother them in Buffalo sauce, ranch, and melty cheese on a crispy ciabatta. Throw in a side of perfectly roasted broccoli, and you've got a vegetarian meal that's as comforting as your comfiest comfort food. We've got you covered!

WHAT WE SEND

- 15 oz can chickpeas
- ½ lb broccoli
- 2 (2 oz) Buffalo sauce
- ¼ oz granulated garlic
- 2 (¾ oz) pieces cheddar ¹
- 2 ciabatta rolls ^{2,3}
- 1 pkt ranch dressing ^{4,1}

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- butter ¹

TOOLS

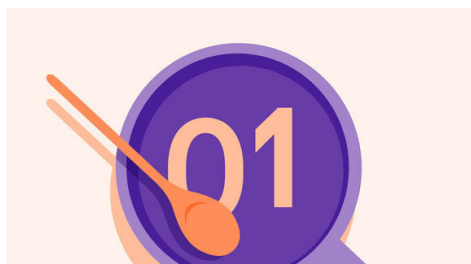
- rimmed baking sheet
- small skillet
- box grater (optional)

ALLERGENS

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

NUTRITION PER SERVING

Calories 700kcal, Fat 47g, Carbs 75g, Protein 25g

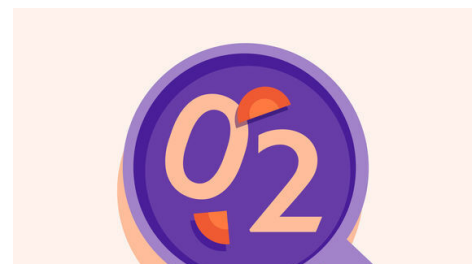


1. Prep chickpeas & broccoli

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

Drain and rinse **chickpeas**.

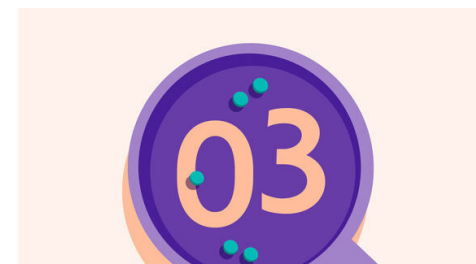
Cut **broccoli** into 1-inch florets, if necessary.



2. Bake chickpeas & broccoli

Add **chickpeas** to one side of a rimmed baking sheet and pat dry with a paper towel. Toss with **1 tablespoon oil**; season with **salt** and **pepper**.

Toss **broccoli** on open side with **1 tablespoon oil**; season with **salt** and **pepper**. Roast on center oven rack until broccoli is tender and charred in spots and chickpeas are deep golden and crisp, about 20 minutes.



3. Make Buffalo sauce

Meanwhile, melt **2 tablespoons butter** in a small skillet over medium-low heat. Add **all of the Buffalo sauce** and **½ teaspoon granulated garlic**; bring to a simmer. Remove from heat; season to taste with **salt** and **pepper**.

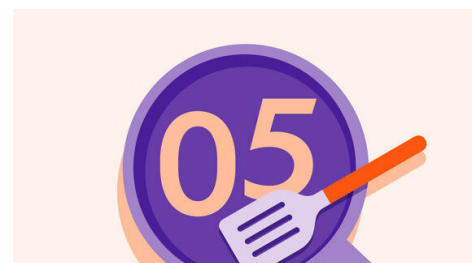
Coarsely grate or chop **all of the cheese**.



4. Toast bread

Carefully transfer **chickpeas** to skillet with **sauce**; toss to coat. Transfer **broccoli** to plates. Switch oven to broil.

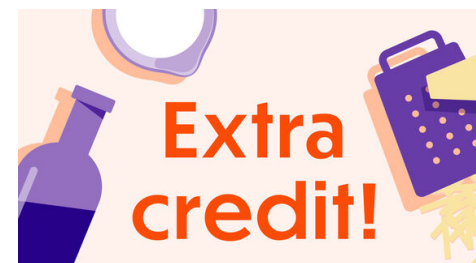
Split **bread** and place cut-side up on same baking sheet. Drizzle with **oil**; season with **salt** and **pepper**. Broil on upper oven rack until lightly golden, 1–2 minutes per side (watch closely as broilers vary).



5. Finish & serve

Spread **Buffalo chickpeas** on cut sides of **bread**. Top with **cheese**. Broil until cheese is melted and bubbly, 2–4 minutes (watch closely).

Serve **Buffalo chickpea melts** with **roasted broccoli** alongside. Drizzle with **ranch**, as desired. Enjoy!



6. Eat your veggies!

Bulk up the veg by adding carrots, onions, potatoes, bell peppers, or whatever you have in the fridge!