

DINNERLY



Buffalo Chickpeas & Blue Cheese Ranch Salad

with Steamed Rice



30-40min



2 Servings

Want the Buffalo chicken wing vibes without the chicken? We'll give you another kind of chick instead! Roasted chickpeas just need a quick toss in Buffalo sauce to become your newest obsession. Serve them over fluffy rice and make a simple ranch salad to fill up the rest of your plate. Did you think we'd forget the blue cheese? Never. Just sprinkle it over top before you dig in. We've got you covered!

WHAT WE SEND

- 5 oz basmati rice
- 15 oz can chickpeas
- 2 oz Buffalo sauce
- 1 romaine heart
- 2 oz celery
- 2 (1½ oz) ranch dressing ^{3,7}
- 1 oz blue cheese crumbles ⁷

WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil
- butter ⁷

TOOLS

- small saucepan
- rimmed baking sheet

ALLERGENS

Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

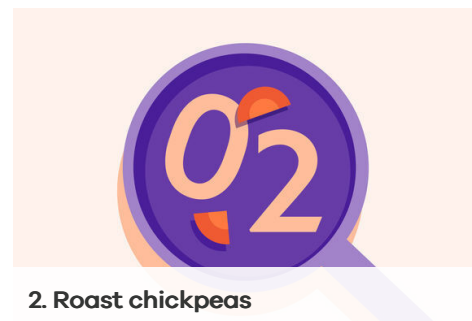
Calories 760kcal, Fat 46g, Carbs 91g, Protein 21g



1. Cook rice

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

In a small saucepan, combine **rice**, **1¼ cups water**, and **½ teaspoon salt**; bring to a boil over high heat. Cover and cook over low heat until liquid is absorbed, about 17 minutes. Keep covered off heat until ready to serve.



2. Roast chickpeas

Drain **chickpeas** and rinse under cold water. Pat dry. Toss on a rimmed baking sheet with **2 tablespoons oil**; season with **salt** and **pepper**.

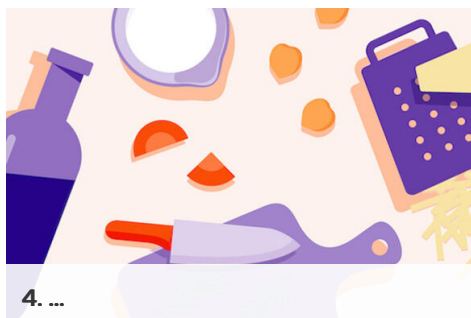
Bake on lower oven rack until crisp and starting to brown, shaking sheet halfway through, 15–20 minutes. Add **1 tablespoon butter** and **Buffalo sauce**. Toss until chickpeas are coated and butter is melted.



3. Make salad & serve

Thinly slice **romaine** crosswise, discarding end. Thinly slice **celery**. Toss in a large bowl with **all of the ranch dressing** until coated. Fluff **rice** with a fork (stir in 1 tablespoon butter until melted, if desired).

Serve **Buffalo chickpeas** and **ranch salad** over **rice** garnished with **blue cheese**. Enjoy!



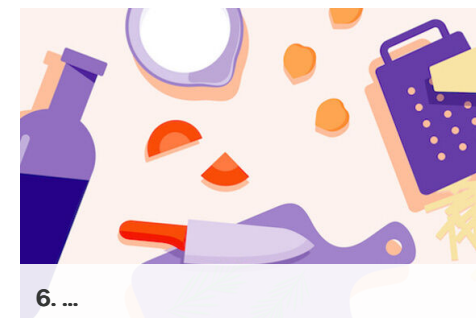
4. ...

What were you expecting, more steps?



5. ...

You're not gonna find them here!



6. ...

Sit back, relax, and enjoy your Dinnerly!