



DINNERLY

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Buffalo Chicken Sandwich with Creamy Ranch Slaw

 20-30min  4 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

- hot sauce
- boneless skinless chicken breasts
- shredded cabbage

WHAT YOU NEED

- coarse kosher salt
- freshly ground pepper

TOOLS

- medium skillet

ALLERGENS

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 473.0kcal, Fat 23.5g, Proteins 31.5g, Carbs 34.0g



1. Make slaw

Preheat broiler with a rack in the top position. In a large bowl, combine **shredded cabbage** and **ranch dressing**, and toss to coat; season to taste with **salt** and **pepper**.



2. Poach chicken

Place **chicken** in a large skillet, cover with water, about **4 cups**, and season with **1 teaspoon salt** and **a few grinds pepper**. Cover and bring to a boil over high heat. Reduce heat to a simmer, and cook, covered, until chicken is cooked through and opaque, 5-6 minutes.



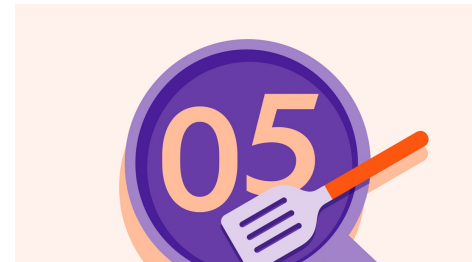
3. Shred chicken

Transfer **chicken** to a cutting board. Discard water and wipe out skillet. Allow chicken to cool slightly, then use 2 forks to pull apart and shred meat.



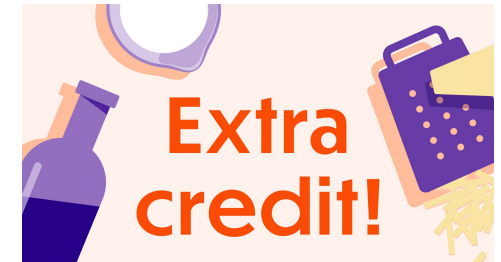
4. Finish chicken

Melt **all of the butter** in same skillet over medium heat and stir in **all of the hot sauce**. Gently fold in **shredded chicken** and season to taste with **salt** and **pepper**.



5. Finish & serve

Toast **buns** under the broiler or in the toaster oven, if desired. Divide **buffalo chicken** between **buns** and serve with **slaw** alongside. Enjoy!



6. Take it to the next level

The slaw's already got the carrots, so to make it even more reminiscent of your favorite Buffalo wing sides, thinly slice some cooling celery and mix it in.