



Buffalo Chicken Skewers

with Celery Salad & Ranch Dressing



30-40min



2 Servings

If buffalo-style chicken wings are good, our grilled buffalo chicken skewers might be even better. Skip the fryer, and drizzle grilled chicken thighs with butter, hot sauce, and just a splash of apple cider vinegar. Served with a crisp celery-romaine salad and homemade ranch dressing, our buffalo chicken skewers are perfect for game day—or any day! Cook, relax, and enjoy!

What we send

- apple cider vinegar
- garlic
- celery
- packets hot sauce
- boneless, skinless chicken thighs
- fresh parsley
- 8" wooden skewers
- romaine heart

What you need

- coarse salt
- freshly ground pepper
- sugar

Tools

- small saucepan

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

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

Nutrition per serving

Calories 491.0kcal, Fat 25.5g, Proteins 48.4g, Carbs 4.6g



1. Prep ingredients

Soak **wooden skewers** in water for 10 minutes. Thinly slice **romaine** crosswise, discarding end. Trim ends from **celery**, then thinly slice. Pick **parsley leaves** from stems and finely chop **2 tablespoons leaves**, keep **remaining leaves** whole. Finely chop **1 clove garlic**.



4. Grill chicken

Grill **chicken skewers** over medium heat, turning occasionally, until lightly charred and cooked through, 16-18 minutes. Transfer to a large plate or baking sheet and cover with foil to keep warm.



2. Make ranch dressing

Combine **5 teaspoons apple cider vinegar** with **chopped garlic** in a large bowl. Add **chopped parsley, sour cream, mayonnaise**, and **1 teaspoon sugar**; whisk to combine. Season to taste with **salt** and **pepper**. Transfer **half of the ranch dressing** to a small bowl for drizzling.



5. Make buffalo sauce

In a small saucepan, melt **butter** over low heat. Pour butter into a small heatproof bowl. Stir in the **hot sauce** along with **½ teaspoon apple cider vinegar**. Season with **salt** and **pepper**. Spoon over **chicken skewers**, turning the skewers to coat.



3. Prepare chicken

Preheat a grill or grill pan over medium-high. Pat **chicken** dry, then cut into 1½-inch pieces. Loosely thread chicken onto **skewers**, being careful not to pack skewers too tightly. Season generously with **salt** and **pepper**. Drizzle with **2 teaspoons oil**.



6. Finish

Add **romaine, celery**, and **parsley** to the large bowl with **ranch dressing**. Toss gently to combine. Season with **salt** and **pepper**. Divide **salad** between plates and serve with **chicken skewers**. Drizzle with **accumulated juices** and **reserved ranch dressing**. Enjoy!