



CREAMY BUFFALO CHICKEN SALAD

with Cheddar, Croutons & Lemony Ranch Dressing

INGREDIENTS

2 PERSON | 4 PERSON



10 oz | 20 oz
Chicken Breast Strips



1 | 1
Lemon



1 | 2
Baby Lettuce



2.5 oz | 5 oz
Celery



1 | 2
Red Onion



1.5 oz | 3 oz
Buttermilk Ranch Dressing
Contains: Eggs, Milk



½ Cup | 1 Cup
Cheddar Cheese
Contains: Milk



2 | 4
Croutons
Contains: Milk, Wheat



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



1½ TBSP | 3 TBSP
Sour Cream
Contains: Milk



¼ oz | ½ oz
Frank's Seasoning Blend



1 | 2
Hot Sauce



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!

HELLO

FRANK'S SEASONING BLEND

A shakable blend of savory garlic and spicy cayenne pepper



PREP: 10 MIN | COOK: 25 MIN | CALORIES: 870



HELLO FRESH

SPICE IS NICE

Got some spice-sensitive folks at the table? Just go easier on the Frank's seasoning and let diners drizzle hot sauce to taste.

BUST OUT

- Paper towels
- Whisk
- Large pan
- Large bowl
- Small bowl
- Medium bowl
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Olive oil (3 TBSP | 6 TBSP)

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1 COOK CHICKEN

- Pat **chicken*** dry with paper towels and season all over with **salt** and **pepper**.
- Heat a **drizzle of oil** in a large pan over medium-high heat. Add chicken in an even layer and cook, stirring occasionally, until browned and cooked through, 4-6 minutes. Transfer to a cutting board to cool.



2 PREP

- Meanwhile, **wash and dry produce**.
- Quarter **lemon**. Trim and discard root end from **lettuce**; chop leaves into bite-size pieces. Finely dice **half the celery**; thinly slice remaining celery on a diagonal. Halve, peel, and thinly slice **onion**; mince a few slices until you have 2 TBSP (4 TBSP for 4 servings).



3 MAKE LEMONY RANCH

- In a small bowl, whisk together **half the ranch dressing**, **3 TBSP olive oil** (6 TBSP for 4 servings), **juice from one lemon wedge** (two wedges for 4), and a **pinch of salt and pepper** until well combined.



4 TOSS SALAD

- In a large bowl, add **lettuce**, **sliced celery**, **cheddar**, **croutons**, and as much **sliced onion** and **lemony ranch** as you like. Toss to combine. Taste and season with **salt** and **pepper**, if needed.



5 MAKE BUFFALO CHICKEN

- In a medium bowl, combine **mayonnaise**, **sour cream**, **Frank's Seasoning Blend**, **remaining plain ranch dressing**, and **juice from one lemon wedge** (two wedges for 4 servings). Stir in **minced onion** and **diced celery**.
- Once **chicken** is cool enough to handle, roughly chop. Add to bowl with **Buffalo mayo** and stir to coat.



6 SERVE

- Divide **salad** between bowls. Top with **Buffalo chicken** and drizzle with **hot sauce** to taste.

*Chicken is fully cooked when internal temperature reaches 165°.