



In your box

2 Green Onions
12 oz. Boneless Skinless Chicken Breasts
2 Naan Flatbreads
8 oz. Cream Cheese
1 fl. oz. Frank's RedHot Sauce
2 oz. Shredded Cheddar Cheese

CONTAINS milk, eggs, wheat, soy



Game Day Special

Buffalo Chicken Dip

with homemade pita chips

NUTRITION per serving—Calories: 380, Carbohydrates: 21g, Fat: 23g, Protein: 20g, Sodium: 846mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time
30-40 min.

Cook Within
5 days

Difficulty Level ● ○ ○
Easy

Spice Level ● ○ ○
Mild

🕒 You will need

Olive Oil, Salt, Pepper, Cooking Spray
Baking Sheet, Mixing Bowl, Medium Oven-Safe Pan

👩🍳 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- ☐ Preheat oven to **400 degrees**
- ☐ Thoroughly rinse produce and pat dry
- ☐ Prepare a baking sheet with foil and cooking spray
- ☐ Ingredient(s) used more than once: **green onions**



1

Roast the Chicken

- Pat **chicken breasts** dry, and season both sides with a pinch of **salt** and **pepper**.
- Place chicken on prepared baking sheet and roast until chicken reaches a minimum internal temperature of 165 degrees, 12-14 minutes.
- Transfer cooked chicken to a mixing bowl.
- While chicken roasts, make chips.



2

Make the Chips

- Drizzle **flatbreads** with 1 tsp. **olive oil**, and season with ¼ tsp. **salt**. Place flatbreads directly on oven rack and toast until browned, 7-10 minutes.
- Transfer flatbreads to a clean cutting board. Halve lengthwise, then cut halves into 1"-thick strips.
- While flatbreads toast, trim and thinly slice **green onions**.



3

Start the Dip

- Place a medium oven-safe pan over medium heat. *For best results, use a pan with less than 10" diameter. You may also use a cast iron skillet.*
- Add **cream cheese**, **hot sauce** (to taste), and half the **green onions** (reserve remaining for garnish). Stir occasionally until cream cheese has melted, 1-2 minutes.
- Remove from burner.



4

Finish the Dip

- Shred **chicken** into bite-sized pieces and stir into **dip**.
- Sprinkle dip with **shredded cheese**, place pan in oven, and roast until cheese melts, 7-10 minutes.



5

Finish the Dish

- Serve family-style, garnishing with remaining **green onions**. Bon appétit!