

Buffalo Chicken Sandwiches

with Endive & Blue Cheese Salad

In this gourmet take on classic Buffalo chicken, we're seasoning and pan-frying our chicken to get a tasty, crispy crust, then drizzling it with hot sauce for signature flavor. And instead of serving the traditional blue cheese dipping sauce, we're topping the sandwiches with crumbled blue cheese and ribbons of romaine. On the side, we're serving a salad made with crisp endive, rounding out the dish with refreshing, lightly bitter notes.



Ingredients

- 4 Boneless, Skinless Chicken Thighs
- 2 Hamburger Buns
- 1 Romaine Heart
- 1 White Endive

Knick Knacks

- 2 Tablespoons Hot Sauce
- 1 Shallot
- 1 Tablespoon Champagne Vinegar
- ¼ Cup All-Purpose Flour
- ¼ Cup Crumbled Blue Cheese
- 1 Teaspoon Buffalo Chicken Spice Blend
(Sweet Paprika, Garlic Powder & Yellow Mustard Powder)

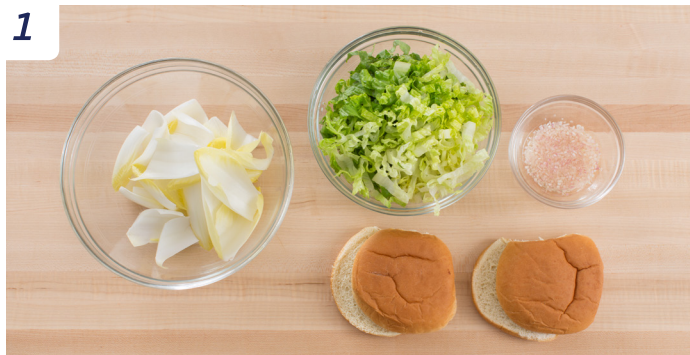
Makes 2 Servings

About 610 Calories Per Serving

Prep Time: 10 min | Cook Time: 25 to 35 min



1



Prepare the ingredients:

Wash and dry the fresh produce. Halve the buns. Cut off and discard the root end of the lettuce; thinly slice the leaves. Cut off and discard the root end of the endive; cut in half crosswise, then separate the leaves. Peel and mince the shallot; place in a bowl with the **vinegar**.

2



Coat the chicken:

Place the **flour** and **spice blend** on a plate; stir to combine. Pat the **chicken** dry with paper towels; season with salt and pepper on both sides. Working 1 piece at a time, thoroughly coat the seasoned chicken in the flour-spice blend mixture (tapping off any excess). Transfer to a separate plate.

3



Cook the chicken:

In a large pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the **coated chicken** and cook 4 to 6 minutes per side, or until browned and cooked through. Transfer to a paper towel-lined plate; immediately season with salt and pepper. Wipe out the pan.

4



Toast the buns:

In the pan used to cook the chicken, heat 2 teaspoons of olive oil on medium-high until hot. Add the **buns**, cut sides down. Toast 1 to 2 minutes, or until lightly browned. Remove from heat and transfer to a clean, dry work surface.

5



Assemble the sandwiches:

To make the vinaigrette, season the **shallot-vinegar mixture** with salt and pepper to taste; slowly whisk in **2 tablespoons of olive oil** until well combined. Place the **lettuce** in a medium bowl; season with salt and pepper. Add **half the vinaigrette** and toss to coat. To assemble the sandwiches, place 2 pieces of the **cooked chicken** onto each toasted bun bottom. Drizzle with **as much of the hot sauce as you'd like**, depending on how spicy you'd like the dish to be. Top with **half the blue cheese**, some of the **dressed lettuce** (you may have extra) and the toasted bun tops.

6



Make the salad & serve your dish:

In a large bowl, combine the **endive** and **remaining blue cheese**; season with salt and pepper. Add the **as much of the remaining vinaigrette as you'd like** (you may have extra). Toss to mix; season with salt and pepper to taste. Divide the **sandwiches** and **salad** between 2 dishes. Enjoy!