



BUFFALO CHICKEN TACOS

with Melty Cheddar & a Creamy Ranch Celery Slaw

INGREDIENTS

2 PERSON | 4 PERSON



2.5 oz | 5 oz
Celery



2 | 2
Scallions



10 oz | 20 oz
Chicken Breast
Strips



7.2 g | 14.4 g
Frank's RedHot®
Original Seasoning
Blend



4 oz | 8 oz
Coleslaw Mix



2 TBSP | 4 TBSP
Sour Cream
Contains: Milk



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



½ Cup | 1 Cup
Cheddar Cheese
Contains: Milk



6 | 12
Flour Tortillas
Contains: Wheat



1 tsp | 2 tsp
Hot Sauce

HELLO

CREAMY RANCH SLAW

Two classic Buffalo chicken extras—crisp celery and creamy ranch—team up to make an epic slaw for this taco mashup.



PREP: 5 MIN | COOK: 15 MIN | CALORIES: 790

FRANK'S REDHOT® ORIGINAL SEASONING BLEND



Shake on the perfect blend of flavor and heat with Frank's RedHot® Original Seasoning Blend. Now you can sprinkle it on everything from burgers and veggies to pizza and fries.



WE'RE BIASED, BUT ...

Why do we instruct you to slice the celery on a diagonal in step 1? This knife technique, called a *bias cut*, maximizes surface area so each piece gets coated in as much ranch as possible. Another bonus? The presentation—we love the look of those angled slices!

BUST OUT

- Paper towels
- 2 Medium bowls
- Large pan
- Baking sheet
- Kosher salt
- Black pepper
- Vegetable oil (2 tsp | 2 tsp)

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1 PREP

- Preheat oven to 450 degrees. **Wash and dry all produce.**
- Thinly slice **celery** on a diagonal. Trim and thinly slice **scallions**.
- Pat **chicken*** dry with paper towels; place in a medium bowl. Toss with a drizzle of **oil**, **Frank's RedHot® Original Seasoning**, **salt**, and **pepper**.



3 MAKE SLAW

- While chicken cooks, in a second medium bowl, combine **coleslaw mix**, **celery**, **sour cream**, **ranch dressing**, and remaining **scallions**. Season with **salt** and **pepper**.



2 COOK CHICKEN

- Heat a drizzle of **oil** in a large pan over medium-high heat. Add **chicken**; cook, stirring, until browned, 4-5 minutes.
- Stir in half the **scallions**; cook until scallions are softened and chicken is cooked through, 1 minute more.



4 FINISH & SERVE

- Place **tortillas** on a baking sheet in a single layer; evenly sprinkle with **cheddar**. Bake until cheese melts, 2-3 minutes.
- Divide tortillas between plates and fill with **chicken** and **slaw**. Top with as much **hot sauce** as you like and serve.
- **4 SERVINGS: Bake tortillas in batches.**

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