



# RACHAEL RAY'S GRILLED BUFFALO CHICKEN

## with Carrot Celery Slaw and Mashed Taters

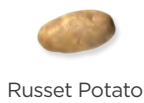


HELLO

**EAT (RED) SAVE LIVES**

You're a key ingredient in the fight against AIDS.

**PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 590**





## START STRONG

Encouragement from (RED) Chef Ambassador Rachael Ray: "Food fans coast to coast can help support the fight against AIDS by enjoying my (RED) hot recipe."

## BUST OUT

- Peeler
- Medium bowl
- Medium pot
- Paper towel
- Grater
- Large pan
- Olive oil (1 TBSP | 2 TBSP)
- Sugar (Pinch | Large pinch)
- Butter (2 TBSP | 4 TBSP)  
(Contains: Milk)

## INGREDIENTS

Ingredient **2-person** | **4-person**

- Russet Potato 1 | 2
- Scallions 2 | 4
- Celery Stalk 1 | 2
- Carrot 1 | 2
- White Wine Vinegar 1 TBSP | 2 TBSP
- Celery Salt ½ tsp | 1 tsp
- Chicken Breasts 12 oz | 24 oz
- Frank's RedHot® ¼ Cup | ½ Cup
- Sour Cream 4 TBSP | 8 TBSP

## HELLO WINE



### HELLOFRESH RECOMMENDS

Little Pioneer South East Australia  
Verdelho, 2016

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## 1 BOIL POTATO

**Wash and dry all produce.** Preheat grill to high (you can skip this if cooking on the stove). Peel **potato**, then cut into ½-inch cubes. Place in a medium pot with enough **water** to cover by 1 inch. Bring to a boil and add a pinch of **salt**. Cook until easily pierced by a knife, 10-12 minutes. Drain and return to pot to let dry out.



## 4 MAKE SAUCE AND COAT CHICKEN

Add **Frank's RedHot®** to same pan you cooked **chicken** in. (**TIP:** If grilling, heat the sauce in a small pot.) Bring to a gentle simmer over medium heat, then reduce heat to low. Add **butter** one piece at a time, whisking to melt and incorporate. Once all of the **butter** has been mixed in, add **chicken** and gently toss to coat. Remove from heat.

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## 2 PREP AND MAKE SLAW

Meanwhile, trim **scallions**, then thinly slice on an angle. Cut **2 TBSP butter** into a few small pieces. Thinly slice **celery**. Peel, then grate **carrot**. In a medium bowl, toss celery, carrot, **1 TBSP white wine vinegar**, **½ tsp celery salt**, a drizzle of **olive oil**, and a pinch each of **pepper** and **sugar** (we sent more vinegar and celery salt than needed).



## 5 MASH POTATO

Add **sour cream** to drained **potato** in pot. Mash with a potato masher or wooden spoon until mostly smooth (or to desired consistency). Stir in half the **scallions**. Season with **salt** and **pepper**. **TIP:** If potato has cooled, quickly reheat over medium-low heat.



## 3 COOK CHICKEN

If cooking **chicken** on the stove, heat a drizzle of **olive oil** in a large pan over medium-high heat. Pat **chicken** dry with a paper towel, then rub with a drizzle of **olive oil**. Season with **salt** and **pepper**. Cook in pan or on grill over direct heat until no longer pink in center, 4-5 minutes per side. Remove from pan or grill and set aside.



## 6 FINISH AND PLATE

Divide **slaw** and **mashed potato** between plates. Add **chicken**, allowing excess sauce to drip off before plating. Garnish with remaining **scallions** and serve.

## 1 GOAL!

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