



# DILL RANCH BROCCOLI SLAW WITH SPICED BUFFALO CHICKEN & CHICKPEAS

AMERICAN

## ROADMAP

Preheat oven to 400. Line a large baking sheet with foil or parchment & brush with olive oil.

1. In a bowl, whisk together the dill ranch dressing ingredients.
2. In another large bowl, add broccoli slaw & mix in some of the dressing. Start with half & go from there to your taste. It will get better & better as it sits. Put the extra dressing on the side for dipping.
3. In a small saucepan, warm the buffalo sauce ingredients & whisk together until butter is melted & everything is combined.



**SERVINGS**  
6 - 8



**ACTIVE TIME**  
15 MIN



**TOTAL COOK TIME**  
30 MIN

## INGREDIENTS

- 1 lb. Chicken breast - cut into 1-inch cubes
- 1 15.5 oz. Can of Chickpeas/Garbanzos
- 1 12 oz. Bag broccoli slaw

### Sauce:

- 3/4 C. Hot sauce - I prefer Franks
- 2 Tbsp. Butter
- 1/4 tsp. Granulated garlic
- 1/4 tsp. Granulated onion
- 1/4 tsp. Cumin

- 1/4 tsp. Chili powder
- 1 tsp. Honey

### Dill Ranch Dressing:

- 1/2 C. Mayonnaise
- 1/2 C. Greek yogurt
- 1/4 C. Buttermilk
- 1/4 C. Chicken stock
- 1 Tbsp. Apple cider vinegar or fresh lemon juice
- 1 tsp. Dijon
- 1/2 tsp. Honey
- 1 tsp. Dried dill
- 1/2 tsp. Granulated garlic
- 1/2 tsp. Granulated onion
- 1/4 tsp. Salt
- 1/8 tsp. Black pepper

4. In a large bowl, put your pieces of Chicken, can of chickpeas & pour over/mix in the sauce until everything's coated. If there's too much for you, that's great. Keep some on the side for dipping.
5. Roast Chicken & chickpeas for 15 - 18 minutes or just until Chicken is cooked through.

**To serve:** place slaw salad on a plate or in a bowl & top with buffalo chicken bites & chickpeas, or serve them side by side. Either way is great. You can't go wrong with this fun matchup!