

# Buffalo-Style Chicken Drumsticks

*with Blue Cheese Sauce & Celery-Apple Salad*

As is the case with many signature American dishes, the true origin of Buffalo chicken is shrouded in folklore and conflicting stories. At Blue Apron, we know two things: it's named for the city of Buffalo, NY, and it's delicious. In our take on the classic, we're baking the drumsticks instead of frying them, but we're sticking to tradition by coating them in a deliciously spicy sauce and serving them with creamy blue cheese sauce. And instead of plain old celery sticks as a side (the usual accompaniment), we're serving sliced celery and apple in a cooling side salad.



## Ingredients

6 Chicken Drumsticks

2 Stalks Celery

1 Granny Smith Apple

¼ Pound Celeriac

1 Bunch Chives

## Knick Knacks

4 Tablespoons Hot Sauce

2 Tablespoons Champagne Vinegar

⅓ Cup Sour Cream

¼ Cup Crumbled Blue Cheese

Makes 2 Servings

About 535 Calories Per Serving

Cooking Time: 35 to 45 minutes





1



## Cook the chicken:

Preheat the oven to 450°F. Place the **chicken** on a baking sheet. Drizzle with olive oil and season with salt and pepper; toss to thoroughly coat. Roast, flipping halfway through, 30 to 32 minutes, or until the chicken is cooked through (the juices should run clear).

2



## Prepare the ingredients:

While the chicken cooks, wash and dry the fresh produce. Cut the celery stalks and apple into thin matchsticks. Using a sturdy knife, peel the celeriac and cut into thin matchsticks. Mince the chives.

3



## Make the blue cheese sauce & salad dressing:

In a medium bowl, combine the **blue cheese**, **half the chives** and **vinegar** and  $\frac{2}{3}$  of the **sour cream**. Stir to thoroughly combine. Season with salt and pepper to taste and set aside. In a separate medium bowl, combine the **remaining vinegar** and **sour cream**. Slowly whisk in **2 tablespoons of olive oil** until combined. Season with salt and pepper to taste.

4



## Make the salad:

In a large bowl, combine the **celery**, **apple**, **celeriac**, **remaining chives** and **salad dressing**. Toss to thoroughly coat; season with salt and pepper to taste.

5



## Finish the chicken:

In a large pot, combine the **cooked chicken** and **as much of the hot sauce as you'd like**, depending on how spicy you'd like the dish to be. Cook on medium heat, stirring constantly, 2 to 3 minutes, or until the sauce has thickened and the chicken is thoroughly coated.

6



## Plate your dish:

Divide the **finished chicken** and **salad** between two plates. If you'd like, spoon any **extra hot sauce** over the chicken. Serve with the **blue cheese sauce** on the side for dipping. Enjoy!