

# Fried Buffalo Chicken Tacos



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Fried Buffalo Chicken Tacos are buffalo chicken inside taco shells with chopped celery, mozzarella cheese, and blue cheese, and fried on the stovetop!

Prep Time 10 mins	Cook Time 10 mins	Total Time 20 mins
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Course: Main Course   Cuisine: American   Servings: 4 servings   Calories: 436kcal

Author: Taylor Ellingson

## Ingredients

- 2 cups shredded chicken I use rotisserie chicken
- 1/3 cup buffalo wing sauce
- 8-12 corn tortillas depending on if you want 2 or 3 tacos per serving
- 1 celery stalk finely chopped
- 1 cup shredded mozzarella cheese
- 1/2 cup crumbled blue cheese
- 2 tablespoon canola oil

## Instructions

1. In a bowl, combine the shredded chicken and buffalo sauce.
2. Assemble each taco by placing desired amount of chicken on one half of each corn tortilla. Be careful not to overfill - a good amount is ~2-3 tbsp. It can be hard to measure so just use your judgment!
3. Top with a sprinkle of celery, mozzarella cheese, and blue cheese crumbles.
4. In a large skillet heat oil over medium heat.
5. Add the tacos, cheese side down, and cook for 3-4 minutes on each side. Sometimes at first the top part of the tortillas have a hard time staying down. To assist with this, either use warmed up tortillas, or place a wood spatula on top of each one to weigh them down.
6. Serve with blue cheese or ranch dressing.
7. Enjoy!

## Nutrition

Calories: 436kcal | Carbohydrates: 24g | Protein: 30g | Fat: 24g | Saturated Fat: 9g | Polyunsaturated Fat: 4g | Monounsaturated Fat: 10g | Trans Fat: 1g | Cholesterol: 87mg | Sodium: 1101mg | Potassium: 324mg | Fiber: 3g | Sugar: 1g | Vitamin A: 352IU | Vitamin C: 1mg | Calcium: 281mg | Iron: 2mg