

Makes 4 Servings

Use Chantal® Copper Fusion® 11" Fry Pan,
Make & Take® 3 Cup Casserole w/ Lid,
Make & Take® 1¾ Qt. Casserole w/ Lid and 3 Piece Ring Bowl Set



Sara Moulton's Crispy Buffalo Chicken Salad and Slaw*

Main Ingredients:

4 boneless, skinless chicken breast halves,
about 6 ounces each

2 cups buttermilk

2 tablespoons hot sauce

Kosher salt and freshly ground black pepper
to taste

½ cup mayonnaise

½ cup sour cream

½ cup crumbled blue cheese

½ small head green cabbage, shredded (4 cups)

3 to 4 large carrots, coarsely grated

2 celery ribs, thinly sliced

1 box Triscuit crackers, pulverized in a food processor,
or 2 cups fresh bread crumbs

½ cup vegetable oil

*As featured in *Sara Moulton's Everyday Family Dinners* cookbook.



Preparation:

1. Separate the tenders from each of the breasts. Sprinkle a small amount of water on a large sheet of plastic wrap. Working in batches, place the breast halves and tenders on top of the plastic and sprinkle again with water. Cover with another sheet of plastic wrap and pound with a rolling pin or a meat pounder until about $\frac{1}{8}$ inch thick.
2. Whisk the buttermilk and half of the hot sauce in the 1 $\frac{3}{4}$ Qt. Casserole. Season with salt and pepper. Add the chicken and marinate, covered, in the refrigerator, for 45 minutes to 1 hour.
3. Meanwhile, prepare the slaw in the 3 Cup Casserole. Combine the mayonnaise, sour cream, and blue cheese in a food processor or blender and process until smooth. Season with the remaining half of the hot sauce and salt and pepper. You should have about 1 cup dressing. Just before cooking the chicken, toss the cabbage, carrots, and celery with about $\frac{3}{4}$ cup of the dressing. Reserve the remaining $\frac{1}{4}$ cup dressing for serving.
4. Put the cracker crumbs in the small Ring Bowl. Lift the breasts and tenders one at a time and drain off the excess liquid. Dip into the crumbs and turn to coat on all sides.
5. Heat half the oil in the Fry Pan over medium-high heat until hot but not smoking. Add half the chicken and cook, turning once or twice, until browned and cooked through, 6 to 8 minutes. Repeat with the remaining oil and chicken.
6. Divide the chicken among 4 plates, drizzle each with some of the reserved dressing, and top with a spoonful of the slaw. Serve warm or at room temperature with any remaining dressing or slaw on the side.