

Buffalo Chicken Baked Potatoes

Ingredients

- 4 russet potatoes
- 1 pound ground chicken
- 1/2 cup Buffalo sauce
- 3 tablespoons butter
- 3 tablespoons water
- 1 head romaine lettuce, thinly sliced
- 1/3 cup ranch dressing
- 1 cup shredded cheddar-jack cheese

Instructions

- Scrub potatoes, then prick all over with a fork. Rub with oil and season all over with salt and pepper. Place in a dish and microwave on high for 5 minutes. Flip potatoes; continue to microwave until soft and easily pierced through the center with a knife, 3-5 minutes (watch closely as microwaves vary).
- Heat 1 tablespoon oil in a medium skillet over medium-high. Add chicken; season with salt and pepper. Cook, breaking up into smaller pieces, until browned and cooked through, 5-7 minutes.
- OPTIONAL: Transfer potatoes to a rimmed baking sheet. Bake on center oven rack at 425 until skin is crispy, flipping halfway through, 8-10 minutes. Turn off oven; leave potatoes inside to keep warm until ready to serve.
- To skillet with chicken, add 3 tablespoons butter and 3 tablespoons water. Bring to a simmer, scraping up any browned bits from bottom of skillet as liquid evaporates. Add Buffalo sauce and stir until chicken is coated.
- Toss lettuce with half of the ranch dressing. Serve baked potato with Buffalo chicken and cheese over top. Garnish with some of the ranch salad, and remaining ranch dressing, if desired.

