



PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

BUFFALO CHICKEN TOTCHOS

1 pound frozen potato tots

1 teaspoon chili powder

½ teaspoon ground cumin

2 tablespoons salted butter

2 boneless, skinless chicken breasts, cut into bite size pieces

Kosher salt and freshly ground black pepper

2 ribs celery, sliced thin, leaves reserved

2 cloves garlic, minced

2 green onions, sliced thin

1 ½ cups cayenne hot sauce, such as Frank's RedHot

1 ½ cups shredded pepper jack

Blue Cheese Ranch:

2 cups ranch dressing

¼ cup blue cheese crumbles

Kosher salt and freshly ground black pepper

1. Preheat oven to 450 degrees F.
2. Toss the tots with the chili powder and cumin in a large mixing bowl until evenly coated. Arrange the seasoned tots on a baking sheet. Bake until golden and crispy, about 35 minutes.
3. Meanwhile, heat a large cast-iron skillet over medium-high heat. Melt the butter in the skillet and add the chicken pieces. Sprinkle with a pinch of salt and pepper and cook for 3 minutes. Add the celery, garlic, and half of the green onions. Continue to cook, stirring, until the chicken is cooked through, another 2 minutes. Add the hot sauce and allow to simmer and thicken slightly, 1 additional minute.
4. When the tots are crisp, remove from the oven and set the oven to broil. Top the tots with half the cheese. Spoon the chicken over the tots. Sprinkle the remaining cheese over the top

of the chicken. Place the baking sheet under the broiler and broil until the cheese has melted and begun to brown, about 3 minutes.

5. Blue Cheese Ranch: Add the ranch dressing and blue cheese crumbles to a bowl. Season with a pinch of salt and pepper and stir until combined.
6. Carefully remove the pan from the broiler. Drizzle over the Blue Cheese Ranch and any remaining sauce from the skillet. Garnish with celery leaves and remaining green onions. Serve on the baking sheet.

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