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TOP CHEF**

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Name: SaMarie Cancel

Recipe Title: Buffalo Chicken Empanadas

Recipe Ingredients:

- Chicken breast
- Garlic
- Pepper
- Salt
- Buffalo Sauce
- Empanada discs (ex: goya)
- Ranch Dressing
- Sour Cream
- Oil (for frying)

Recipe Instructions:

1. Prep the sauce: Mix buffalo sauce, garlic, salt and pepper (set some aside to mix chicken in after).
2. Marinate the chicken in the sauce, and then cook on the stovetop.
3. Once the chicken is cooked, shred it and place in the leftover sauce.
4. Fold chicken into the empanada shell and fry for 4 minutes or until golden brown.
5. Mix sour cream, ranch dressing, salt and pepper and serve on the side for dipping.