

Creamy Stove -Top Buffalo Chicken

If your looking for simplicity stop right here! This delicious dish can be eaten with chips, bread, or as a soup! You can also adjust the amount of buffalo sauce to suit the whole families taste buds!

Course Main Dish
Cuisine American

Ingredients

- 1 can King's Poultry Farm Canned Chicken (with broth)
- 1/8 cup Hot Sauce (your favorite brand)
- 2 1/2 tbsp Rosebud's Buttermilk Ranch Seasoning
- 2 tbsp Cornstarch
- 2 tbsp Cold Water
- 1 cup Almond Milk
- 1/2 cup Brown Rice
- 2 cups Shredded Mozzarella Cheese
- 1 tsp Dried Parsley

Instructions

1. Drain broth from can into a small bowl & set aside. Place chicken in a medium saucepan. Use a fork to separate chicken.

2. Whisk together cornstarch & water- set aside. In small bowl with broth, add in hot sauce, ranch seasoning, & almond milk- stirring well. Then add in cornstarch mixture, whisk together.

3. Pour mixture over chicken, add in rice, & bring to a boil. Let simmer for 10-15 minutes stirring occasionally.

4. Pull off of heat, add cheese & stir, sprinkle parley on top & serve immediately over rice, with chips, or as a soup!