



Zucchini Buffalo Chicken Salad

- 8 ounces blue cheese
- 1/4 cup milk
- 2 tablespoons olive oil
- 1/2 teaspoon ground black pepper
- 1 1/2 pounds zucchini (about 4 medium), spiralized
- 2 cooked boneless, skinless chicken breasts, shredded
- 2/3 cup shredded carrots
- 1 cup Buffalo stovetop croutons (recipe to follow)
- 1/4 cup finely chopped fresh chives

Place the blue cheese, milk, and olive oil in a blender and process until smooth. Stir in the black pepper; set aside.

Divide the spiralized zucchini into 4 bowls, then divide the chicken and carrots over the zucchini.

When ready to serve, divide the croutons over the bowls, drizzle with the dressing, and garnish with the chives.

Buffalo Stovetop Croutons

- 2 tablespoons olive oil
- 1 1/2 tablespoons hot sauce, such as Frank's Red Hot
- 3 cups day-old bread cubes (about 1 inch)
- 1/4 teaspoon kosher salt
- 1/4 cup crumbled blue cheese

Heat the oil in a large frying pan over medium-high heat until shimmering. Add the hot sauce and stir to combine. Add the bread cubes, sprinkle with the salt, toss to combine, and spread into a single layer. Toast the bread cubes, tossing every minute or so, until the cubes are golden-brown on all sides, about 5 minutes total. Remove from the heat and transfer to a large bowl. Immediately sprinkle with the blue cheese and toss to combine. Serve immediately or the same day they're made.