



# BUFFALO CHICKEN PASTA

**COOKING**  
with sujay

A fun and delicious pasta with a fun mix of heat and tang



**Level - Medium**

**Serves - 4**

**Prep Time - 20 minutes**

**Cook Time - 15 minutes**

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# Things we need

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## Ingredients

- ½ cup cottage cheese
- ½ cup plain yoghurt
- 2–3 Tbsp ranch seasoning
- ½ cup buffalo sauce
- 2 cups rotisserie chicken
- Salt to taste
- Freshly ground black pepper
- 8 oz pasta
- 1 cup shredded Cheddar cheese
- 2 scallions
- 1 teaspoon crushed red pepper flakes

## Optional Add-ins

## Tools Needed

- Food processor
- Oven
- Oven safe dish
- Spatula
- Mittens
- Mixing bowl
- Knife
- Pasta cooking dish and strainer
- Cooling rack/Mat



## Step by Step Instructions

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### 1 Boil water

Boil water in a medium pan. Add 1 tsp of salt and 1 Tbsp of oil.



### 2 Cook the pasta

Add pasta to the water and let cook according to instructions, cook Al Dente (less than fully cooked). Drain and keep aside.



### 3 Cut the chicken and scallions

Cut the rotisserie chicken into small pieces. Cut the scallions into small pieces. Keep them aside separately.



### 4 Blend the sauces

Combine the cottage cheese, yoghurt, ranch seasoning and buffalo sauce.



### 5 Combine chicken and sauces

In a medium oven safe dish, combine chicken and the sauce mixture until evenly coated.



### 6 Add salt and pepper

Add salt and fresh pepper to taste as needed.



## Step by Step Instructions

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### Add pasta

Add cooked pasta to the chicken in the baking dish and mix well.



### Add cheese

Add shredded cheese on the top



### Bake the pasta

Preheat oven to 350 degrees. Bake pasta dish for 12-15 minutes until cheese is melted. Add scallions and red pepper flakes.



### Serve and enjoy !

Serve and enjoy this delicious dish. Share with others too !



I love this pasta. I like the hot buffalo sauce and the way the chicken and sauces all taste together. I also share it with friends when I make this !

I hope you love making this dish as much as I do.

**Let's keep cooking together!**



Please visit my website

[www.heytherefromsujay.com/cookingwithsujay](http://www.heytherefromsujay.com/cookingwithsujay) to download this step by step recipe and also watch the full video on my YouTube channel.

Inspired by recipe from Shred Happens by Arash Hashemi