



BUFFALO CHICKEN DIP

Yield: 8-10 Servings



INGREDIENTS

2 lbs. boneless, skinless
chicken breast

2 tsp. salt

½ tsp. poultry seasoning

16 oz. cream cheese, softened

2 cups Frank's RedHot Sauce
(or hot sauce of your choice)

¾ cup blue cheese crumbles

¼ cup scallions, thinly sliced

Olive oil, to taste

Tortilla chips, carrot sticks and
celery sticks, for serving

METHOD

1. Preheat the oven to 350°F.
2. Place chicken breasts on a baking sheet, drizzle with olive oil and season all over with salt and poultry seasoning.
3. Roast chicken breasts in the oven for 15-20 minutes, or until the internal temperature reaches 165°F. Set aside and allow to cool, then shred into smaller pieces by hand.
4. In a large bowl, combine cream cheese and hot sauce. Add shredded chicken and mix until well combined.
5. Spread Buffalo Chicken Dip evenly into an 8-inch, oven-proof, non-stick pan or baking dish and top with blue cheese crumbles.
6. Bake in the oven for 12-15 minutes.
7. Remove from the oven, garnish with fresh scallions and serve warm with tortilla chips, carrot sticks and celery sticks for dipping.

