



FCK'S BUFFALO CHICKEN DIP

A game-day classic that never disappoints—buffalo chicken dip is the perfect balance of creamy, cheesy, and spicy. Made with tender shredded chicken, tangy buffalo sauce, and rich melted cheese, it's the ultimate crowd-pleaser!



PREP TIME
25 MIN



COOK TIME
10 MIN



SERVES
10 PEOPLE

INGREDIENTS

| | |
|----------------------------|---------|
| Cream Cheese | 1 lb |
| Sour Cream | 1 cup |
| Celery Chopped | 1/3 lb |
| Diced Red Bell Peppers | 1/2 lb |
| Gorgonzola Cheese Crumbles | 1/4 cup |
| Buffalo Hot Sauce | 3/4 cup |
| Blue Cheese Dressing | 1 cup |
| Shredded Chicken (Cooked) | 1 lb |
| White Cheddar Cheese | 1/2 lb |
| Yellow Cheddar Cheese | 1/2 lb |
| Tortilla Chips | 1 Bag |

INSTRUCTIONS

1. Preheat oven to 375 degrees.
2. In a bowl shred chicken with 2oz of buffalo sauce.
3. In a separate bowl mix cream cheese and sour cream until smooth.
4. Add celery and red pepper and mix well.
5. Next, add gorgonzola, 4oz each of yellow and white cheddar, remaining 4oz of buffalo sauce and blue cheese dressing and mix well.
6. Add chicken to cheese mixture, combine well and place in a disposable metal half pan.
7. Before placing in oven, spread remaining white and yellow cheddar cheese on top.
8. Bake for 10 minutes until golden brown.
9. Serve Tortilla Chips on the side.

Notes:

Make life easy and pickup your favorite rotisserie chicken breast for this recipe!