

Choco Fever Dream

Crock Pot Buffalo Chicken Dip – Cheesy & Easy

15 min Prep time	**2 h** Cook time	**2 h 15 min** Total time
6 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 2 cups cooked chicken breast, shredded
- [ ] 1/2 cup buffalo wing sauce
- [ ] 8 oz cream cheese, softened
- [ ] 1 cup shredded cheddar cheese
- [ ] 1/2 cup shredded mozzarella cheese
- [ ] 1/4 cup ranch dressing
- [ ] 2 green onions, sliced

Optional Garnish

- [ ] Fresh celery sticks
- [ ] Crumbled blue cheese

Instructions

1. Place the shredded chicken into the crock-pot. I mean, just spread it evenly so the heat can work its magic.
2. In a bowl, whisk together buffalo sauce, softened cream cheese, ranch dressing, and half of the cheddar and mozzarella. crack corn dip
3. Pour the sauce mixture over the chicken, stir gently to coat, and set the crock-pot to low for 2 hours.
4. After 2 hours, sprinkle the remaining cheese on top, cover for another 10 minutes until melted, then garnish with sliced green onions. angel chicken
5. Serve warm with crackers, chips, or sliced veggies. bang bang chicken

Nutrition per serving

420 kcal	30 g	6 g	28 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer extra heat, stir in a dash of hot sauce before cooking.
- For a milder version, reduce the buffalo sauce to 1/3 cup.
- The dip thickens as it sits; a quick stir revives its smoothness.