

Choco Fever Dream

Buffalo Chicken Dip Recipe

15 min Prep time	**20 min** Cook time	**35 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 2 cups cooked chicken breast, shredded
- [ ] 8 oz cream cheese, softened
- [ ] ½ cup hot buffalo sauce
- [ ] ¼ cup ranch dressing
- [ ] 1 cup shredded cheddar cheese
- [ ] 2 tbsp blue cheese crumbles (optional)

For Serving

- [ ] Tortilla chips, sliced baguette, or fresh vegetable sticks

Instructions

1. Preheat your oven to 375°F (190°C) and lightly grease a 9-inch baking dish.
2. In a large bowl, combine the softened cream cheese, hot sauce, and ranch dressing; mix until smooth.
3. Fold in the shredded chicken and half of the cheddar cheese, then stir in the blue cheese crumbles if using.
4. Spread the mixture into the prepared dish, top with the remaining cheddar, and bake for 15-20 minutes until bubbly and lightly golden.
5. Remove from oven, let it sit a minute, then serve hot with your favorite dippers.

Nutrition per serving

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

Tips & notes

- If you prefer extra heat, drizzle a little more buffalo sauce over the top before baking.
- For a smoother dip, use a hand mixer to blend the cream cheese and sauces together.
- Leftovers keep well refrigerated for up to 3 days; reheat gently to retain creaminess.