

Buffalo Chicken Dip

The following recipe was provided by local blogger Abby Thome of [The Thome Home](#).

Buffalo Chicken Dip

Ingredients

- 4 chicken breasts, roasted and shredded
- 1 cup Frank's Hot Sauce
- 1 cup Greek yogurt
- 1 cup ranch dressing
- 1 1/2 cups shredded cheddar cheese
- 8 oz. cream cheese, cut into cubes
- 1 1/2 cups mozzarella



Method (For Cooking the Chicken Breasts)

1. Preheat oven to 375°F.
2. Place chicken breasts on a baking sheet lined with foil and sprayed with nonstick spray.
3. Sprinkle each breast with a pinch of kosher salt, pepper and garlic powder.
4. Bake for 20 minutes, or until chicken is cooked completely through.
5. Remove chicken from baking sheet. Finely shred chicken breasts with two forks.
6. This process can be done the day before your football festivities and set in an airtight container in the fridge until you are ready to make the dip!

Method (For Making the Dip)

1. Place crockpot setting on high.
2. Add all ingredients into the crockpot
3. Cook for 2 1/2 hours, stirring halfway through.
4. Keep dip in the crockpot on warm and set out small plates and a serving spoon to make feeding a crowd a breeze or scoop the desired amount into serving bowls and serve with tortilla chips, baguette and fresh-cut vegetables.

Suggested Dippers: Tortilla chips and sliced baguette