

Baked Buffalo Chicken Dip

Jacob · 29/09/2024



Prep Time

25 mins

Difficult

Medium

Servings

8

Description

Make this baked Buffalo chicken dip if you're ready to bring more than just a bag of chips to a gamewatching party. You will become an appetizer allstar. Serve it warm with celery and crackers to party guests who won't be able to stop eating it.

Ingredients

- 3 cups diced cooked rotisserie chicken - 2 (8 ounce) packages cream cheese
- softened - $\frac{3}{4}$ cup hot pepper sauce (such as Frank's RedHot) - $\frac{1}{2}$ cup shredded pepper Jack cheese - $\frac{1}{2}$ cup blue cheese dressing - $\frac{1}{2}$ cup crumbled blue cheese - $\frac{1}{2}$ teaspoon seafood seasoning (such as Old Bay) - 2 pinches cayenne pepper
- divided - 2 tablespoons shredded pepper Jack cheese - 1 tablespoon thinly sliced green onions (Optional)

Instructions

1. Preheat the oven to 400 degrees F (200 degrees C). Stir chicken
2. cream cheese
3. hot pepper sauce
4. 1/2 cup pepper Jack
5. blue cheese dressing
6. blue cheese
7. seafood seasoning
8. and a pinch cayenne pepper together in a large bowl until well combined. Transfer to a 9-inch round baking dish and smooth into an even layer. Sprinkle 2 tablespoons pepper Jack over top. Bake in the preheated oven until lightly browned on top
9. 15 to 20 minutes. Remove from the oven
10. add another pinch cayenne pepper
11. and sprinkle green onions over top.