

Healthier Buffalo Chicken Dip

Oscar · 28/09/2024

**Prep Time**

50 mins

Difficult

Medium

Servings

40

Description

Need a healthier Buffalo chicken dip This recipe uses light ranch dressing and reducedfat cheese to give the classic dip a healthy makeover Serve it hot with multigrain crackers and crisp celery sticks

Ingredients

- - 2 (10 ounce) cans natural chunk chicken
- drained - $\frac{3}{4}$ cup hot pepper sauce (such as Frank's RedHot) - 2 (8 ounce) packages reduced-fat cream cheese
- softened - 1 cup light ranch dressing - 1 cup shredded reduced-fat Cheddar cheese
- divided - 1 bunch celery
- cleaned and cut into 4-inch pieces - 8 ounces multigrain crackers

Instructions

1. Heat chicken and hot sauce in a skillet over medium heat until heated through
2. about 5 minutes. Stir in cream cheese and ranch dressing; cook and stir until well blended and warm
3. 5 to 7 minutes. Mix in 1/2 of the Cheddar. Transfer mixture to a slow cooker. Sprinkle remaining Cheddar over top. Cover and cook on Low until hot and bubbly
4. about 30 minutes. Serve with celery sticks and crackers. Editor's Note: This recipe is a healthier version of Buffalo Chicken Dip.