

Buffalo Chicken & Blue Cheese Dip by Lynn's Recipes



A great dip recipe for a party, crowd or any get together. If you do not care for blue cheese, you can substitute ranch dressing for the blue cheese. You can use canned chicken, if you prefer or if you are in a hurry and don't have time to cook the chicken.

Ingredients:

- 3-4 boneless chicken breasts or 2 cans of chicken
- 16 ounces cream cheese
- 16 ounce bottle blue cheese dressing or ranch dressing
- ½-¾ cup hot sauce
- 8 ounces of sharp cheddar cheese, shredded
- Salt and pepper, to taste

Boil the chicken breasts in a sauce pan with enough water to cover. When cooked completely, remove the chicken and shred with a fork. Put the chicken in a large baking dish that has been sprayed with cooking spray. Pour desired amount of hot sauce over the chicken, season with salt and pepper and stir to mix. Set aside.

Preheat oven to 350°.

Over medium heat, melt the cream cheese and then pour in the blue cheese dressing and stir until completely melted and combined. Pour this mixture over the chicken mixture. Bake for 10 minutes in the preheated oven. Sprinkle the cheddar cheese evenly over the top and return to the oven for another 10-15 minutes, until the cheese is melted and starting to brown a bit.

Buffalo Chicken & Blue Cheese Dip by Lynn's Recipes

Serve hot or cold with tortilla chips, Frito scoops, sliced baguette or celery sticks.

[Comment or watch this Recipe on You Tube](#)

Follow me on:

[YouTube](#)

[Twitter](#)

[Facebook](#)

[Instagram](#)

Lynn's Recipes: September 2011
www.lynnrecipes.com

[Click here for a handy Conversion Chart](#)