

Treasure Barrel

Buffalo Chicken Cheese Bake – Flavorful Warm Meal

15 min Prep time	**25 min** Cook time	**40 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 lb chicken breast, diced
- [ ] 1/2 cup buffalo hot sauce
- [ ] 2 tbsp lime juice
- [ ] 1 tsp garlic powder
- [ ] 2 cups shredded mozzarella cheese
- [ ] 1 tbsp honey (optional)

Instructions

1. Preheat the oven to 375°F (190°C).
2. In a bowl, toss the diced chicken with hot sauce, lime juice, garlic powder, and honey if using; let sit for 5 minutes.
3. Spread the coated chicken in a greased 9-x-13 inch baking dish.
4. Evenly sprinkle the shredded mozzarella over the chicken, then bake for 20-25 minutes until cheese is bubbly and lightly browned.
5. Remove from oven, let rest 3 minutes, then serve warm.

Nutrition per serving

380 kcal	34 g	6 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer extra crispness, broil for the last 2 minutes.
- Adjust the amount of hot sauce to suit your heat tolerance.
- A squeeze of fresh lime just before serving brightens the flavor.