

Treasure Barrel

Buffalo Chicken Dip – Easy Crock Pot Recipe

10 min Prep time	**1 h** Cook time	**1 h 10 min** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Base

- [ ] 2 cups shredded rotisserie chicken
- [ ] 1 cup diced cream cheese, softened
- [ ] 1 cup ranch dressing
- [ ] 1 cup Frank’s RedHot sauce

Cheese & Garnish

- [ ] 1/2 cup shredded sharp cheddar cheese
- [ ] 1/4 cup crumbled blue cheese (optional)
- [ ] 2 tbsp chopped green onions (optional)
- [ ] Crushed tortilla chips for serving

Instructions

1. Start by shredding your 2 cups shredded rotisserie chicken into nice, bite-sized pieces. Just pop them right into the crock pot; it's so much easier this way.
2. Now, pour in your 1 cup diced softened cream cheese, 1 cup ranch dressing, and 1 cup Frank’s RedHot sauce. It looks a bit messy at first, but trust me, it all comes together.
3. Give it a gentle stir. You want to keep going until that cream cheese starts to melt and everything looks silky and smooth.
4. Fold in the 1/2 cup shredded sharp cheddar cheese and, if you're feeling fancy, 1/4 cup crumbled blue cheese. I mean, the blue cheese really adds a lovely little tang.
5. Cover your crock pot and let it cook on low for 60 minutes. Oh, don't forget to give it one quick stir at the 30-minute mark just to keep it even.
6. Check that the dip is hot and bubbling. Look, you just want to make sure it reaches an internal temperature of at least 165°F to be safe.
7. Turn off the heat and let the dip rest for about 5 minutes. It needs a moment to thicken up a bit, yeah?
8. Carefully transfer the dip to a heat-proof serving bowl and sprinkle those 2 tbsp chopped green onions on top for a pop of color.
9. Serve it up while it's hot with your crushed tortilla chips, some celery sticks, or even warm toasted bread.

10 If you're hosting a longer party, keep the dip warm by wrapping your serving bowl in foil and setting it over a simmering pot of hot water.

Nutrition per serving

380 kcal	22 g	9 g	28 g
Calories	Protein	Carbs	Fat

Tips & notes

- Using a rotisserie chicken is a real lifesaver for a quick appetizer.
- The cream cheese must be softened first, otherwise you'll have little lumps in your dip.
- If you don't have a heat-proof bowl, a heavy ceramic dish works beautifully.