

Treasure Barrel

Crockpot Buffalo Chicken Dip

15 min Prep time	**1 h 30 min** Cook time	**1 h 45 min** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Mixture

- [ ] 3 cups shredded rotisserie chicken (about 2 birds)
- [ ] 1 cup hot buffalo wing sauce
- [ ] 1 cup ranch dressing
- [ ] 1 cup cream cheese, softened
- [ ] 1 cup shredded sharp cheddar cheese
- [ ] ½ cup blue cheese crumbles

Garnish

- [ ] 2 tbsp chopped fresh green onions, optional garnish

Instructions

1. Start by shredding your rotisserie chicken into nice, bite-sized pieces. Just be careful to remove any large bones or skin—nobody wants a surprise bone in their dip, right?
2. In a medium bowl, go ahead and combine that shredded chicken with the hot buffalo wing sauce, ranch dressing, and softened cream cheese. Mix it all together until the cream cheese is fully incorporated and every bit of chicken is evenly coated. Honestly, it's a bit of a workout for the arms, but it's worth it.
3. Transfer the mixture into your crockpot and spread it out into an even layer. Now, stir in the shredded sharp cheddar cheese and blue cheese crumbles, pressing the cheeses in gently so they're tucked into the mixture.
4. Cover the crockpot and let it work its magic. You can cook it on low for 2 hours, or if you're in a bit of a hurry, on high for about 1 hour. You're looking for it to be hot, bubbly, and for those cheeses to be melted smooth.
5. Give the dip a stir once while it's cooking—just to make sure the cheeses melt evenly. Now, look, if the mixture seems a bit too thick after it's done, don't panic; just stir in 2–3 tablespoons of milk or chicken broth until it's just the way you like it.
6. Once it's finished, remove the lid. If you're feeling fancy, you can pour the dip into a heat-proof serving dish. Sprinkle those chopped fresh green onions over the top for a lovely fresh pop of color.
7. Serve it up immediately with tortilla chips, celery sticks, carrot sticks, or some warm pita wedges.

8 Now, if you're like me and love a bit of a crunch, transfer the cooled dip to a baking dish and broil it for 2–3 minutes until the cheese forms a golden crust. Then, just return it to the crockpot to keep it warm for your guests.

Nutrition per serving

420 kcal	24 g	8 g	32 g
Calories	Protein	Carbs	Fat

Tips & notes

- Keep the crockpot on low for parties and only switch to high right before guests arrive to keep the cheese from breaking.
- Adding a splash of milk or broth at the end is a lifesaver if the dip gets too thick.
- Rotisserie chicken is the secret here—it stays much tender than poached breasts.