



Long Livo

Crock Pot Buffalo Chicken Dip – Cheesy & Easy

15 min

Prep time

2 h

Cook time

2 h 15 min

Total time

6

Servings

Easy

Difficulty

American

Cuisine

Ingredients

Main Ingredients

- ☐ 2 cups cooked chicken breast, shredded
- ☐ 1/2 cup buffalo wing sauce
- ☐ 8 oz cream cheese, softened
- ☐ 1 cup shredded cheddar cheese

- ☐ 1/2 cup shredded mozzarella cheese

- ☐ 1/4 cup ranch dressing

- ☐ 2 green onions, sliced

Optional Garnish

- ☐ Fresh celery sticks

- ☐ Crumbled blue cheese

Instructions

- 1 Place the shredded chicken into the crock-pot. I mean, just spread it evenly so the heat can work its magic.
- 2 In a bowl, whisk together buffalo sauce, softened cream cheese, ranch dressing, and half of the cheddar and mozzarella. crack corn dip
- 3 Pour the sauce mixture over the chicken, stir gently to coat, and set the crock-pot to low for 2 hours.
- 4 After 2 hours, sprinkle the remaining cheese on top, cover for another 10 minutes until melted, then garnish with sliced green onions. angel chicken
- 5 Serve warm with crackers, chips, or sliced veggies. bang bang chicken

Nutrition per serving

420 kcal

Calories

30 g

Protein

6 g

Carbs

28 g

Fat

Tips & notes

- If you prefer extra heat, stir in a dash of hot sauce before cooking.
- For a milder version, reduce the buffalo sauce to 1/3 cup.
- The dip thickens as it sits; a quick stir revives its smoothness.