

# Buffalo Chicken Dip

## Ingredients

- 2 cups shredded cooked chicken breast (or 2 × 12.5 oz canned chicken, drained)
- 8 oz block cream cheese, softened
- 1/2 cup buffalo sauce
- 1/4 cup ranch dressing
- 1 cup shredded mozzarella cheese, divided



## Instructions

1. Preheat the oven to 375°F (190°C).
2. In a large bowl, combine the softened cream cheese, buffalo sauce, ranch dressing, chicken, and half of the mozzarella cheese. Stir until smooth and evenly mixed.
3. Spread the mixture into the prepared dish. Sprinkle the remaining mozzarella cheese evenly over the top.
4. Bake for 20-25 minutes, until hot and the cheese is melted and lightly golden.
5. Let cool slightly, then serve with tortilla chips or fresh vegetables. Best served warm.

## Note & Storage

- Adjust the heat by adding more or less buffalo sauce to taste.
- Shredded rotisserie chicken adds more texture and flavor than canned chicken.
- Reheat in a 350°F (175°C) oven until warm, or microwave briefly.
- Freezing is not recommended, as the texture may change after thawing.