



Buffalo Chicken Dip

Stephanie Collins

(From 300 Best Casseroles)

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| 2 lbs. boneless chicken breasts | 1 (16 oz.) bottle blue cheese dressing |
| ¼ cup crumbled blue cheese | |
| 1 cup hot wings dipping sauce | 2 cups shredded extra sharp Cheddar cheese |
| 1 lb. cream cheese, cut into cubes | |

Place chicken breasts in a saucepan and cover with water. Bring to a simmer over medium heat. Reduce heat and simmer for about 15 minutes or until no longer pink. Drain well and let cool. Shred chicken with a fork.

Layer shredded chicken in a 9x13-inch greased baking dish. Sprinkle evenly with crumbled blue cheese. Pour dipping sauce evenly over top.

In a large saucepan, combine cream cheese and blue cheese dressing. Heat over medium heat, stirring, until smooth and hot. Pour evenly over chicken mixture.

Bake for 30 minutes at 350° or until bubbly. Sprinkle Cheddar cheese on top and bake an additional 10 minutes or until cheese is melted. Let cool 10 minutes. Serve with tortilla chips and celery sticks!

8 Appetizers and Snacks