Long Livo

# Buffalo Chicken Dip – Easy Crock Pot Recipe

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| **10 min**<br>Prep time | **35 min**<br>Cook time | **45 min**<br>Total time |
| **8**<br>Servings | **Easy**<br>Difficulty | **American**<br>Cuisine |

## Ingredients

### The Base

- [ ] 2 cups cooked shredded chicken (rotisserie or baked breast)
- [ ] 8 oz cream cheese, softened
- [ ] 1/2 cup ranch dressing
- [ ] 1/2 cup Buffalo wing sauce (e.g., Frank's RedHot)

### The Cheeses

- [ ] 1 cup shredded cheddar cheese
- [ ] 1/4 cup blue cheese crumbles
- [ ] 1 cup shredded mozzarella cheese

### Preparation

- [ ] Parchment paper or foil for lining the crock pot

## Instructions

1. Start by shredding 2 cups of cooked chicken. I like to just use my hands or two forks; then, place it all in a large mixing bowl.
2. Now, add 8 oz softened cream cheese to the bowl. Use your spatula or a wooden spoon to beat it in until it's all smooth and creamy.
3. Stir in 1/2 cup ranch dressing and 1/2 cup Buffalo wing sauce. Just keep blending until every bit of chicken is evenly coated in that tangy goodness.
4. Gently fold in 1 cup shredded cheddar cheese and 1/4 cup blue cheese crumbles. Well, just stir them in until they're well combined.
5. Line the interior of your crock pot with parchment paper or foil—it makes cleanup so much easier, honestly. Spoon the mixture in and smooth the top.
6. Cover it up and set the crock pot to low. Let it cook for 35 minutes, but don't forget to give it a quick stir halfway through, around the 17-minute mark.
7. After 35 minutes, remove the lid and fluff the dip with a spatula. Then, sprinkle 1 cup shredded mozzarella cheese evenly over the surface.
8. Put the lid back on and return to low heat for another 5–10 minutes. You're looking for that mozzarella to be perfectly melted and bubbly.

9 Take the dip out of the crock pot and let it rest for about 5 minutes. I know it's hard to wait, but it helps it set just right.

10 Serve it while it's warm with celery sticks, tortilla chips, or a sliced baguette. Enjoy!

## Nutrition per serving

| 320 kcal | 18 g | 6 g | 24 g |
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| Calories | Protein | Carbs | Fat |

### Tips & notes

- Rotisserie chicken is a wonderful shortcut that adds a deep flavor.
- Lining the crock pot with foil or parchment is a lifesaver for cleaning.
- Letting the dip rest for a few minutes prevents it from being too runny.