Long Livo

Crockpot Buffalo Chicken Dip – Easy Slow Cooker Snack

10 min Prep time	**2 h** Cook time	**2 h 10 min** Total time
10 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

The Base

- [ ] 3 cups shredded rotisserie chicken (about 15 ounces)
- [ ] 8 oz cream cheese, softened
- [ ] 1 cup Ranch or blue cheese dressing
- [ ] 1/4 cup Frank's RedHot Buffalo wing sauce
- [ ] 2 tbsp minced garlic, fresh
- [ ] 1/4 tsp black pepper
- [ ] 1/4 tsp smoked paprika

The Cheese Topping

- [ ] 1 cup shredded cheddar cheese
- [ ] 1/2 cup shredded mozzarella cheese
- [ ] 1/4 cup shredded pepper jack cheese (optional)

Garnish

- [ ] 2 tbsp chopped fresh cilantro or green onions for garnish

Instructions

1. Start by lightly greasing the inside of your slow cooker with a bit of cooking spray or a drizzle of oil. It just makes the cleanup so much easier later on, believe me.
2. In a mixing bowl, go ahead and combine your shredded rotisserie chicken, softened cream cheese, Ranch or blue-cheese dressing, Buffalo sauce, minced garlic, black pepper, and smoked paprika. Stir it all together until it's nice and smooth and creamy.
3. Carefully transfer that chicken-cream mixture into the slow cooker, filling it about 2/3 full. Use your spoon to press it down gently and keep the surface level.
4. Now for the best part—evenly spread the shredded cheddar, mozzarella, and that optional pepper jack cheese over the top. I like to make sure it creates a uniform blanket of cheese.
5. Cover the slow cooker and let it cook on low for 2 hours (or if you're in a rush, high for 90 minutes). I usually stir it once halfway through just to make sure it's heating evenly and staying creamy.
6. The dip is ready when it's hot throughout and bubbly; just check that the internal temperature has reached at least 165°F. Oops, if you find it's a bit too thick, just stir in 2 tbsp milk or a splash of chicken broth to loosen it up.
7. Turn off the slow cooker, sprinkle your chopped cilantro or green onions over the top, and give it one last gentle stir.

8 Serve it immediately while it's hot with celery sticks, carrot sticks, tortilla chips, or some warm pita wedges.

Nutrition per serving

380 kcal	22 g	8 g	28 g
Calories	Protein	Carbs	Fat

Tips & notes

- Rotisserie chicken is a lifesaver for this recipe and keeps the prep time very short.
- Fresh minced garlic adds a much brighter flavor than the powdered kind.
- Keeping the lid on while serving is the secret to keeping it gooey.