

# Buffalo Chicken Wing Dip



## Ingredients

3-4 Boneless skinless chicken breasts  
Water or broth to fill the pot  
Salt and pepper  
1 lb Cream Cheese  
16 oz Ranch or Bleu Cheese Dressing  
12 oz Franks Hot Sauce  
1 ½ cups Shredded Cheddar Cheese  
1 ½ cups Shredded Monterey Jack Cheese  
Onion powder, garlic powder and parsley for garnish  
Your favorite chips, crackers or veggies for dipping

## Utensils

1 Deep Skillet  
1 Small Pot  
Thermometer  
13 x 9 Baking pan  
Spatula  
Mixing Bowls  
Forks  
Pot Holders  
Measuring cups



# Recipe Instructions

## Step 1: Boil Chicken

Add chicken breasts to deep skillet, season lightly with salt and pepper, pour water or broth into the pan covering chicken completely.

Bring to a boil and let boil for 10 minutes. Internal temperature must be at least 165°.

## Step 2: Melt

Add cream cheese and your choice of dressing to a small pot over medium/low heat.

Stir frequently to melt cream cheese.

Preheat oven to 350°

## Step 3: Prep Chicken

Once your chicken is completely cooked through, remove chicken from pot and place into a mixing bowl.

Shred chicken with forks.

Add hot sauce to bowl with shredded chicken and stir to combine.

## Step 4: Start Layering

Add shredded chicken and hot sauce mixture to the bottom of your baking pan and spread evenly.

Pour melted cream cheese and dressing mixture on top of chicken and spread evenly.

## Step 5: Cheese

Measure each cheese and mix together in a mixing bowl.

Sprinkle cheeses on top of the cream cheese mixture.

Sprinkle onion powder, garlic powder, and parsley for garnish.

## Step 6: Bake and Enjoy!

Bake dip uncovered for 30 minutes at 350° or until cheese has fully melted.

You may turn the oven to broil for a few minutes if you want the cheese to have a slight crisp on top.

Remove from oven, let cool and Enjoy!!



Scan this QR code with your phone to view an instructional video on how to make this recipe!

## Kitchen Safety Tips:

Make sure to use pot holders when handling pots on the stove, or pans in the oven.

Notify anyone else in the kitchen that the stove and oven will be on, to prevent anyone from burning themselves.