

# Hot Buffalo Chicken Dip

written by The Recipe Exchange | December 20, 2017

## **Ingredients**

6 Oz Bottle Hot Sauce (I used Louisiana)  
1 Tbsp. Onion Powder  
8 Oz Bottle Ranch or Blue Cheese Dressing  
16 Oz – Grilled Chicken (I used the Fajita Chicken at Wal-Mart)  
 $\frac{1}{2}$  Cup Cheddar Cheese  
2 8oz Blocks Cream Cheese

## **Directions**

Preheat oven to 350.

Empty bottle of Hot Sauce into a medium sauce pan with the onion powder, add heat till it begins to bubble.

As the sauce heats, chop the chicken, and lightly mince some of it. Add it to the Hot Sauce.

Once the sauce begins to bubble a second time, add the full bottle of ranch.

Once the pot begins to boil again, slowly add the cream cheese, mixing it thoroughly to ensure complete melting, and proper mixing.

Once all of the cream cheese is mixed, add the shredded cheddar cheese, mixing thoroughly.

Transfer mixture from the pot, to a baking bowl, add a layer of your favorite cheese to the top and heat in oven for 15 – 20 minutes.