



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Buffalo Chicken Dip

Serves 8

Ingredients

8 ounces cream cheese
1/2 cup mayonnaise, best quality such as Hellmann's or Duke's
1/2 cup hot sauce, preferably Frank's RedHot Original Cayenne Pepper Sauce
1 large garlic clove, minced
2 cups shredded cooked chicken, from 1 rotisserie chicken
2 cups shredded Pepper Jack cheese, divided
1/2 cup crumbled blue cheese, divided (optional)
1/4 cup finely chopped scallions, light and dark green parts only, from 3-4 scallions, plus more for garnish
Tortilla chips and celery sticks, for serving

Preheat the oven to 375°F.

In a large bowl, warm the cream cheese in the microwave until softened, about 45 seconds. Add the mayonnaise, hot sauce, and garlic and whisk until combined. Stir in the chicken, 1-1/2 cups of the pepper jack, 6 tablespoons of the blue cheese, and the scallions. Transfer the mixture into a 1-1/2 quart baking dish and sprinkle the remaining 1/2 cup of pepper jack and 2 tablespoons of blue cheese over top.

Bake the dip for about 20 minutes, until bubbling. Turn on the broiler and broil 6 inches from the heat until lightly browned on top, a few minutes. Let stand for 5 minutes, then sprinkle with scallions and serve warm with tortilla chips and celery sticks.

Credit: onceuponachef.com