

Cheesy Hot Wings Chicken Dip

Ingredients

- 3 cups cooked chicken breast (Rotisserie)
- 8 oz cream cheese
- 12 oz Blue Cheese or Ranch Dressing
- 1 1/2 cup shredded cheddar cheese
- 1 cups Buffalo Wing Sauce/Hot Sauce (Franks Hot Sauce)

Instructions

Directions

- 1.Preheat oven to 350°
- 2.Put chicken in a food processor and chop until crumbly
- 3.Put chicken in a casserole dish and press/down until the bottom is completely covered (about 1/4 in thick)
- 4.Sprinkle hot sauce on chicken (do not mix in, just sprinkle on top of the pressed chicken until it is covered. Put as much as you would like on here. I didn't use that much of the Franks and it was still really spicy to me.)
- 5.Melt cream cheese and combine with the dressing
- 6.Pour cream cheese mixture over the chicken (again do not mix, just pour over the chicken until completely covered.)
- 7.Bake for 20 minutes or until hot and bubbly.
- 8.Add cheddar cheese and bake a little more until it's melted.

SERVE WARM