Buffalo Blue Cheese Fries

Description

PARTY. IN. YOUR. MOUTH.

Tell me this doesn't just SCREAM "GAME DAY!!!!" I mean everyone serves some sort of buffalo dish for game day: buffalo wings, buffalo chicken dip, buffalo chicken pizza, buffalo chicken quesadillas… and now THESE little bites of goodness.

You're man-friends will love you. Hubs couldn't even speak, he was shoveling these in his face so fast!



Summary

Yield: 6
Source: My Life as a Mrs.

Buffalo Blue Cheese Fries

Prep Time: 30 minutes
Category: Appetizers
Cuisine: American
Tags: new pdf

Ingredients

- 1 family size bag of Alexia Waffle Fries
- 2 cup warm shredded cooked chicken - about 2 breasts
- 1 cup favorite bottled buffalo wing sauce
- 4 oz shredded colby jack cheese
- 3 oz crumbled blue cheese

Instructions

Preheat oven to 400°F and place Alexia waffle fries in an even layer on a baking sheet (being sure they do not overlap).

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Bake until fries are nice and crispy (I like to cook mine a little longer than bag recommends for some extra crunch-factor).

While fries are cooking, toss the shredded chicken with the buffalo sauce and season with a little salt if needed.

When fries are cooked and crispy, layer half of them on an oven safe serving platter and top with half of the chicken and 1/3-1/2 of the cheeses.

Add the remaining fries and repeat.

Place in oven until cheeses are good and melted (should only take a few minutes).

Remove from oven and drizzle with buffalo sauce and ranch (or blue cheese) dressing.

Serve with carrot & celery sticks and a side of dressing of choice!