

Buffalo Chicken Dip

Creamy, spicy buffalo chicken dip perfect for game day! Made with tender chicken, buffalo sauce, and melted cheese. Ready in 35 minutes.

10	25	35	4	Medium
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Buffalo Chicken Dip

Ingredients

- 2 cup chicken meat
- 8 oz cream cheese
- 1 cup ranch dressing
- 2 tbsp unsalted butter
- 1 cup cheddar cheese
- 1 cup mozzarella cheese
- 2 scallion

Instructions

- 1 Prepare the oven and dish**

Preheat your oven to 375°F (190°C). Lightly grease an 8-inch baking dish with cooking spray or butter.
- 2 Mix the buffalo chicken**

Combine 2 cups cooked shredded chicken with 2 tablespoons buffalo sauce in a medium bowl. Mix until the chicken is evenly coated with the sauce.
- 3 Layer the cream cheese base**

Spread 8 oz softened cream cheese evenly across the bottom of the prepared baking dish using a spatula or the back of a spoon to create a smooth layer.
- 4 Add the buffalo chicken layer**

Spread the buffalo chicken mixture evenly over the cream cheese layer, covering it completely.
- 5 Top with ranch and cheese**

Drizzle 1 cup ranch dressing over the chicken layer. Combine 1 cup shredded cheddar cheese and 1 cup shredded mozzarella cheese in a small bowl, then sprinkle the cheese mixture evenly over the entire surface.
- 6 Bake until golden**

Bake for 20-25 minutes until the cheese is completely melted, bubbling around the edges, and lightly golden brown on top.
- 7 Remove from oven and let cool for 3-5 minutes. Garnish with 2 crumbled blue cheese pieces if desired.**
- 8 Serve immediately while hot with tortilla chips, celery sticks, or crackers for dipping.**

Tips

Ensure your cream cheese is at room temperature before mixing to prevent lumps and achieve a perfectly smooth texture throughout the dip.

For the best flavor, use freshly shredded cheese rather than pre-shredded varieties, as it melts more smoothly and creates a creamier consistency.

Taste your buffalo sauce before adding it to the dip – different brands vary in heat level, so you may need to adjust the quantity to match your spice preferences.

If using leftover rotisserie chicken, remove the skin and shred the meat by hand rather than chopping to achieve the ideal texture for the dip.

To prevent the dip from drying out during baking, cover with foil for the first 15 minutes, then uncover to allow the top to become golden and bubbly.

Make the dip ahead of time by assembling all ingredients in the baking dish, covering, and refrigerating for up to 24 hours before baking – perfect for party preparation.

For extra flavor depth, sauté minced garlic and onion before adding to the chicken mixture, or incorporate a tablespoon of ranch seasoning mix.

Keep the dip warm during parties by transferring it to a slow cooker set on the "warm" setting after baking, stirring occasionally to maintain consistency.