

Helergon Kitchen

Buffalo Chicken Dip – Easy Party Snack

10 min Prep time	**20 min** Cook time	**30 min** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Base

- [ ] 2 cups shredded rotisserie chicken
- [ ] 8 oz cream cheese, softened
- [ ] 1 cup sour cream
- [ ] 1/2 cup ranch dressing

Cheese & Flavor

- [ ] 1 cup shredded cheddar cheese
- [ ] 1 cup shredded pepper jack cheese
- [ ] 1 cup buffalo sauce (adjust to taste)
- [ ] 1/4 cup diced green onions (optional)

Instructions

1. First things first, go ahead and preheat your oven to 350°F (175°C). I like to lightly grease my 9-inch baking dish, or you can just line it with parchment paper if that's easier for you.
2. Grab a large bowl and toss in your shredded rotisserie chicken, that softened cream cheese, the sour cream, and ranch dressing. Give it a good mix until it's all smooth and creamy.
3. Now, stir in the shredded cheddar cheese, pepper jack cheese, those diced green onions if you're using them, and the buffalo sauce. Just keep stirring until everything is evenly distributed—it starts looking so colorful here.
4. Carefully transfer your mixture over to the prepared baking dish and spread it out evenly so it bakes a bit more consistently.
5. Pop it in the oven uncovered for about 20 minutes. You're looking for the top to be bubbly and slightly golden, and for the cheese to be fully melted. Honestly, the smell is just wonderful.
6. Take it out of the oven and let it sit for about 5 minutes before you dive in. It'll be warm and delightfully gooey, just the way it should be.

Nutrition per serving

310 kcal	15 g	7 g	24 g
Calories	Protein	Carbs	Fat

Tips & notes

- Adjust the buffalo sauce based on how much heat your crowd can handle.
- Letting the dip rest for a few minutes helps it set up just a bit better.
- Using a rotisserie chicken saves so much time and effort.