

Helergon Kitchen

Slow Cooker Buffalo Chicken Dip

15 min Prep time	**1 h 30 min** Cook time	**1 h 45 min** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 2 cups shredded rotisserie chicken (12 oz cooked)
- [ ] 1 cup buffalo wing sauce
- [ ] 8 oz cream cheese, softened (1 cup)
- [ ] 1/2 cup ranch dressing
- [ ] 1/2 cup shredded cheddar cheese (1 stick)
- [ ] 1/4 cup blue cheese crumbles (optional)

Garnish and Serving

- [ ] 1/4 cup sliced green onions (for garnish, optional)
- [ ] Tortilla chips, celery sticks, or carrot sticks for serving

Instructions

1. Start by shredding your rotisserie chicken into nice, bite-sized pieces. I find it's just easier to transfer them straight into a large mixing bowl so we can get started.
2. Now, go ahead and stir in the 1 cup buffalo wing sauce and just 4 oz of that softened cream cheese. Give it a good mix until the chicken is evenly coated and that cream cheese starts to soften up a bit.
3. Carefully place the mixture into your slow cooker. Honestly, just spread it out in an even layer so it heats through properly.
4. Set it to cook on low for 1 hour. After that, give the dip a gentle stir to blend the flavors and, well, to make sure nothing is sticking to the pot.
5. Now comes the creamy part. Stir in the remaining 4 oz cream cheese, the 1/2 cup ranch dressing, shredded cheddar, and those blue cheese crumbles. Keep stirring until it's all fully melted and smooth.
6. Let it keep cooking on low for another 30 minutes. You'll know it's ready when the dip is hot throughout and the cheese is looking all bubbly and delicious.

Nutrition per serving

340 kcal	14 g	7 g	28 g
Calories	Protein	Carbs	Fat

Tips & notes

- Using a pre-shredded rotisserie chicken really saves a lot of time.
- Stirring halfway through is the secret to a silky texture.
- You can easily adjust the spice level by starting with less buffalo sauce.