



## Buffalo Chicken Dip

### Ingredients:

- Two boneless skinless chicken breasts (or three cans of chunk chicken)
- One 8 oz. packages of cream cheese
- 1 cup of Ranch dressing
- ¾ cup of pepper sauce (Frank's Red Hot tastes great in this)
- 1 ½ cups of shredded cheddar cheese

### Directions:

1. You need to cook the chicken and shred it up. Alternatively, you can use three cans of drained chunk chicken.
  - If you make it yourself, the easiest method is by crock pot. Place the two chicken breasts in a crock pot with a half of a cup of water. Allow to cook on low for eight hours, or on high for 4 hours. Remove the chicken from the water and shred it with two forks. It will shred very easily.
  - Alternatively, you can boil the chicken breasts in a pot of water until they are cooked through. Remove the chicken breasts and shred with two forks.
  - You can do this a few days ahead of time too if you wish, just store the shredded chicken in the refrigerator.
2. Mix the shredded chicken with the hot sauce and warm it in a saucepan over medium heat.
3. Add in the two cream cheese blocks, the Ranch dressing, and half of the shredded cheddar cheese. Keep stirring until everything melts.
4. Once melted, transfer the dip to a crock pot. Top with the remaining cheddar cheese and keep the crock pot on low or the warm setting for serving.
  - This dip is great with tortilla chips, celery sticks, or breadsticks. Enjoy!