

From the kitchen of
MIZZOU

Buffalo Chicken Dip

An original Emporium Café recipe.

Ingredients

- 8 ounces cream cheese, softened
- 1/2 cup blue cheese dressing
- 1/2 cup buffalo wing sauce
- 1/2 pound (about 2 cups) grilled or roasted chicken meat, coarsely chopped
- 2 Tablespoons blue cheese crumbles

Directions

Preheat Oven to 350° F.

In a medium bowl, combine the cream cheese, dressing, and buffalo sauce with a mixer on medium. Add in the chicken and cheese crumbles; mix on low until just combined.

Spread the mixture into a 1 1/2 quart casserole dish. Bake at 350° F for 20-30 minutes or until bubbly and golden brown. Let stand 5 minutes before serving.

