



Buffalo Chicken Dip

- 1 rotisserie chicken (about 4 cups cooked chicken)
- 1 12-ounce bottle Louisiana Hot Sauce
- 1 bunch green onions, finely chopped
- 1 8-ounce package cream cheese
- 1 cup good quality blue cheese salad dressing (such as Naturally Fresh or Marie's)
- 1 cup shredded sharp cheddar cheese

Preheat oven to 350 degrees. Debone chicken; shred meat. Discard skin and bones. Place shredded chicken in a lightly greased 13x9x2-inch baking dish. Add hot sauce and green onions to chicken; stir until chicken is fully coated with sauce. Place cream cheese and blue cheese dressing in a small saucepan over medium heat. Cook until cream cheese is melted, stirring constantly. Pour cream cheese mixture over chicken. Bake, uncovered, for 20 minutes. Sprinkle cheddar cheese on top and continue baking until cheese is melted, about 5 minutes. Allow dip to rest for 10 minutes before serving. Serve with chips, crackers and/or celery sticks. *Makes about 4 cups.*