



## Buffalo Chicken Dip

**Prep: 10 minutes**

**Bake: 25 minutes • Makes: about 5 cups**

- 1 package (8 ounces) cream cheese
  - 1 container (5 ounces) crumbled blue cheese (about 1 cup)
  - 4 medium celery ribs, finely chopped (1 cup)
  - 3½ cups shredded boneless, skinless rotisserie chicken meat (from about 1 chicken)
  - 1 cup sour cream
  - ⅔ cup Frank's® Red Hot® cayenne pepper sauce
  - 2 tablespoons fresh lemon juice
- Assorted crackers, toasted baguette slices, tortilla chips and/or vegetables

1. Preheat oven to 350°. In medium saucepot, cook cream cheese over medium heat 3 to 4 minutes or until smooth, stirring constantly with whisk. Remove from heat; stir in blue cheese, celery, chicken, sour cream, cayenne pepper sauce and lemon juice.

2. Transfer mixture to 9 x 9-inch baking dish; bake 25 minutes or until edges are bubbly. Serve warm with assorted crackers, toasted baguette slices, tortilla chips and/or vegetables.

*Approximate nutritional values per serving:  
73 Calories, 6g Fat (3g Saturated), 28mg Cholesterol,  
212mg Sodium, 1g Carbohydrates, 1g Fiber, 5g Protein*