

Helergon Kitchen

Best Buffalo Chicken Dip – 6-Ingredient Game Day Snack

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

Ingredients

Main Ingredients

- [ ] 2 cups shredded rotisserie chicken
- [ ] 1 cup Frank's RedHot Original Buffalo sauce
- [ ] 8 oz cream cheese, softened
- [ ] 1/2 cup sour cream
- [ ] 1 cup shredded sharp cheddar cheese
- [ ] 1/2 cup blue cheese crumbles

Instructions

1. First things first, go ahead and preheat your oven to 350°F (175°C). It just gives the oven a bit of time to get nice and steady.
2. Grab a large mixing bowl and combine your shredded rotisserie chicken, Frank's RedHot Original Buffalo sauce, softened cream cheese, and sour cream. Now, just stir it all together until that cream cheese is fully incorporated and everything feels smooth. Honestly, it's just a bit of muscle work here.
3. Next, gently stir in the shredded sharp cheddar cheese and blue cheese crumbles. You want them evenly distributed so every single bite has a little bit of that cheesy goodness.
4. Carefully transfer the mixture into a 1.5-quart baking dish. I usually use a spatula to smooth the top out—it just looks neater that way, you know?
5. Pop it in the oven for about 12 minutes. You're looking for it to be hot, bubbly, and just a touch golden on top. Wow, the smell starts hitting you right about now.
6. Take it out of the oven and let it sit for 3 minutes. I know it's tempting to dive in, but letting it rest keeps the surface warm and fragrant.
7. Serve it up immediately! I love it straight from the dish with chips, crackers, celery sticks, or carrot sticks.

Nutrition per serving

320 kcal	18 g	6 g	24 g
Calories	Protein	Carbs	Fat

Tips & notes

- Using a rotisserie chicken is a real lifesaver for prep time.
- Make sure your cream cheese is truly softened to avoid lumps.
- The 3-minute rest period is key for the perfect consistency.