

Helergon Kitchen

Buffalo Chicken Dip – Easy Crock Pot Recipe

15 min Prep time	**45 min** Cook time	**1 h** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Mixture

- [ ] 2 cups cooked shredded chicken
- [ ] 8 oz cream cheese, softened
- [ ] 1 cup Buffalo wing sauce (e.g., Frank’s RedHot)
- [ ] 1 cup ranch dressing
- [ ] 1/4 teaspoon garlic powder

Cheeses & Garnish

- [ ] 1 cup shredded cheddar cheese
- [ ] 1/2 cup blue cheese crumbles (optional)
- [ ] 1/2 cup chopped green onions

Instructions

1. Grab a large mixing bowl and combine your 2 cups cooked shredded chicken, 8 oz cream cheese, softened, 1 cup Buffalo wing sauce (e.g., Frank’s RedHot), and 1 cup ranch dressing. Just stir it all together until the cheese is fully incorporated and the whole thing feels smooth. Honestly, it's a bit of a workout for the arms, but so worth it.

2. Now, transfer that mixture over to the Crock Pot and spread it out evenly. Stir in most of the 1 cup shredded cheddar cheese, but make sure to reserve a small amount for the topping later. We want a little something pretty on top, yeah?

3. Cover it up and let it cook on low for 25 minutes. After that, give it a gentle stir just to blend those cheeses throughout. Look, you don't want to over-mix it, just a light touch.

4. It's time to add the remaining cheddar cheese, 1/2 cup blue cheese crumbles (if using), and that 1/4 teaspoon garlic powder. Cover it back up and keep it on low for another 15 minutes. You'll know it's ready when the dip nicely coats the back of a spoon and the cheeses have fully melted into one gooey mess.

5. Just before you serve it to your guests, stir in the 1/2 cup chopped green onions and sprinkle that reserved cheddar cheese on top. If you're feeling fancy, a light dusting of paprika adds a lovely bit of color.

6. Now, you can either turn on the ‘Keep Warm’ setting so it stays hot, or if you like a bit of a crust, transfer it to a preheated 350°F oven for 5 minutes to crisp the top. Wow, that smell is just incredible.

7. Serve it immediately with tortilla chips, celery sticks, carrot sticks, or a sliced baguette. I mean, the options are endless!

8 For a real party vibe, arrange the dip in a shallow ceramic bowl on a sundry platter. Garnish with a few extra blue cheese crumbles and some whole green onions for a pop of color, and set out your dipping vessels for everyone to dive in.

Nutrition per serving

380 kcal	22 g	8 g	28 g
Calories	Protein	Carbs	Fat

Tips & notes

- Rotisserie chicken is a wonderful shortcut for this recipe.
- Avoid over-stirring in the final stages to keep the texture creamy.
- The blue cheese is optional, so feel free to skip it if your crowd isn't fond of the funk.