

Helergon Kitchen

Crockpot Buffalo Chicken Dip

10 min Prep time	**3 h** Cook time	**3 h 10 min** Total time
6 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Base

- [ ] 200g boneless skinless chicken breasts
- [ ] 8 oz cream cheese, softened
- [ ] 1 cup shredded cheddar cheese
- [ ] 1 cup shredded mozzarella cheese

Flavorings

- [ ] 1 cup buffalo wing sauce
- [ ] 1 cup ranch dressing
- [ ] 1 tsp garlic powder
- [ ] 1/2 tsp salt
- [ ] 1/4 tsp black pepper

Optional Toppings

- [ ] 1 tbsp chopped fresh green onions (optional)
- [ ] 1 tbsp blue cheese crumbles (optional)

Instructions

1. Start by slicing those 200g boneless skinless chicken breasts into little 1/2-inch cubes. Cook them in a skillet over medium heat with just a splash of water; you're looking for an internal temperature of 165°F, which usually takes about 8–10 minutes. Honestly, just keep an eye on them so they don't dry out.
2. Once the chicken is done, use two forks to shred it all up. Well, look, make sure you drain any excess liquid before you transfer that shredded chicken into your crockpot.
3. Now for the good part. Stir in the 1 cup buffalo wing sauce, 1 cup ranch dressing, 8 oz cream cheese, softened, and those 1 cup shredded cheddar cheese and 1 cup shredded mozzarella cheese. Don't forget the 1 tsp garlic powder, 1/2 tsp salt, and 1/4 tsp black pepper. Stir it until everything is smooth and fully combined—it's just so satisfying.
4. Cover your crockpot and let it do the work. Cook on low for 3 hours, or if you're in a hurry, high for 1.5 hours. I mean, just remember to stir it once an hour so nothing sticks to the bottom.
5. About 15 minutes before you're finished, sprinkle an additional 1/4 cup of shredded cheddar cheese on top. Let it melt in and get all gooey.
6. Check for that beautiful bubbling texture. Oops, if it looks a bit too thick for your liking, just add a tablespoon of milk or chicken broth to get the consistency just right.
7. Take it off the heat and move it to a serving bowl, or honestly, just keep it in the crockpot if you're doing a buffet style thing.

8. Now, stir in the 1 tbsp chopped fresh green onions (optional) and 1 tbsp blue cheese crumbles (optional). It adds such a lovely freshness and a little tangy contrast to the spice.

9. Serve it while it's hot! I love putting out a mix of tortilla chips, celery sticks, carrot sticks, and wheat crackers for a proper snack plate.

10. For a little extra flair, use a spoon or squeeze bottle to drizzle some more buffalo sauce on top right before serving. Wow, it looks so professional that way.

Nutrition per serving

420 kcal	22 g	12 g	32 g
Calories	Protein	Carbs	Fat

Tips & notes

- If your crockpot runs a bit hot, stick to the low setting to keep it creamy.
- Using Greek yogurt instead of cream cheese is a nice way to lighten things up.
- The dip stays best for about 48 hours, so don't let it sit too long.