

## Not Just Creamy Buffalo Chicken Dip



**SIZE**

**For 6**

**PREPARATION**

**40 minutes**

**DIFFICULTY**



Level 1



Buffalo chicken is almost always involved in a gameday spread in some shape or form – and with good reason! Here, we infuse our Not Just Creamy Basil Pasta Sauce with Franks Buffalo sauce (of course) and mix with cooked chicken and blue cheese before baking in the oven until bubbly. We like to line the bottom of the baking dish with ranch dressing for added flavor and creaminess but we skip the cream cheese and let the Creamy Basil Sauce do it's thing instead!

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## Ingredients

- 1Tbsp olive oil
- 1 rotisserie chicken, shredded
- salt
- ½ tsp garlic or onion powder
- 1 jar Creamy Tomato Basil Sauce
- ¾ cup Franks Buffalo Sauce, divided

**1** cup (4oz) crumbled blue cheese

**½** cup ranch or vegan ranch

**1** cup (4oz) monterey jack cheese

pita chips, celery, and carrots to serve

## **Process**

**1**

**Preheat the oven to 350 degrees with a rack in the middle position and a rack 6-inches from the broiler element. To a large bowl, add the shredded chicken, ¼ teaspoon salt, garlic powder, not just creamy basil pasta sauce, ½ cup buffalo sauce, and the blue cheese.**

**2**

**To a round (9.5-inch) baking dish, add the ranch and spread to cover the bottom of the dish. Top with the ground chicken mixture, drizzle with remaining ¼ cup buffalo sauce, and finish with a layer of monterey jack. Place on the middle rack and bake for 30 minutes until bubbly.**

**3**

**Set the oven to broil and place the dish on the prepared top rack for about 3 minutes, monitoring, until golden brown. Let cool for 10 minutes. Serve with pita chips, celery, and carrots.**