



Buffalo Chicken Dip



Ingredients

- 3 lb. bag Defrosted, ProView Pulled Rotisserie Season Chicken (#10404)
- ½ cup Small, diced onions
- ½ cup Small, diced celery
- 2 cups Hellmann's Mayonnaise
- ¼ cup Dijon Mustard
- 1 tsp. Chopped Parsley

Directions

1. Preheat oven to 325°F 15 minutes prior to use.
2. Chop Pulled Chicken into 1/2" pieces on a cutting board using a French knife. Place in large stainless steel bowl.
3. Heat cream cheese in steamer for approx. 5-8 minutes, just until it is soft and able to be blended. Add cream cheese to chicken and mix well with slotted spoon.
4. Add shredded cheese to chicken mixture and mix with slotted spoon until well blended.
5. Place in refrigerator - hold for cold service at 41°F or below.
6. Mix buffalo wing sauce with ranch dressing with a wire whisk in another stainless steel bowl. Add sauce/dressing mixture to chicken mixture. Portion 1/2 cup #8 scoop into 8 - 8 oz paper baking cups.
7. Bake in 325°F convection oven for approximately 15 minutes. Heat to 165°F for at least 15 seconds.
8. Place in warmer to hold for hot service. Hold for at least 10 minutes to allow the grease to clear from the top of the cheese. Hold for hot service at 135°F or higher.
9. To serve: Place 2oz (20 chips) of tortilla chips in 3# paper boat and place one cup of dip in the middle of the chips. Fan chips on either side of dip cup.

* All ovens vary slightly in temperature. All product should be heated to 165°F degrees internal temperature.

**This recipe can be modified to fit your program*