

chattavore

Slow Cooker Buffalo Chicken Dip

Prep time: 15 minutes

Cook time 5-10 hours

- 1 pound boneless, skinless chicken thighs, trimmed
- 2 tablespoons olive oil (optional)
- salt and pepper
- 4 ounces cream cheese, softened
- 1/2 cup crumbled blue cheese
- 1 cup cheddar cheese
- 1/2 cup ranch dressing
- 1/2 cup hot sauce (I used Texas Pete)

1. Preheat oil in a medium skillet over medium heat. Season chicken thighs with salt and pepper. Brown the chicken for two minutes on each side (this step is optional but definitely adds flavor to the chicken).

2. Place the chicken into a 2-4 quart slow cooker. Cook over 4 hours on high or 8 hours on low. Drain away the liquid and shred the chicken.

3. Mix in the cream cheese, 1/4 cup blue cheese, 1/2 cup cheddar cheese, ranch dressing, and hot sauce. Stir until well combined. Sprinkle the remaining cheddar and blue cheese over the top. Cook on high for one hour or low for two hours. Serve with tortilla chips, pita chips, crackers, or carrot/celery sticks.