

Our State eats

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Baked Buffalo Chicken Dip

Yield: 12 servings.

- 2 cups cooked chicken, shredded**
- ¾ cup buffalo sauce**
(Lynn recommends Texas Pete)
- 8 ounces cream cheese, softened**
- ¾ cup sour cream**
- 1 teaspoon garlic powder**
- 1 cup shredded sharp Cheddar cheese, divided**
- 1 cup shredded Monterey Jack cheese, divided**
- 2 green onions, sliced**
- 1½ cups cornflakes cereal**

Preheat oven to 350°. In a medium bowl, toss shredded chicken and buffalo sauce until chicken is coated. Set aside.

In a large bowl, combine cream cheese, sour cream, and garlic powder with a wooden spoon until well blended. Add buffalo chicken mixture, ½ cup of the Cheddar cheese, ½ cup of the Monterey Jack cheese, and green onions. Stir to combine.

Spread mixture into a 9 x 9-inch pan and top with remaining cheese and cornflakes. Bake for 20 minutes or until bubbling. Remove from oven and let sit for 5 minutes. Serve with celery and/or pita chips and your favorite blue cheese dressing.



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