

FROM THE RENZI KITCHEN

Buffalo Chicken Dip with Crostini

Ingredients

- #55361 • 2# Tyson Chicken, cooked, diced
- #56075 • 1/4 cup Ken's Ranch Dressing
- #10830 • 8 oz Cream Cheese, softened
- #67137 • 2/3 cup Sweet Baby Ray's Buffalo Sauce
- #60084 • 2 cups Ghel's Supreme White Cheddar Sauce
- #25170 • Great Lakes Crumbled Blue Cheese, garnish
- #88730 • Chopped Celery with leaves, garnish
- #37158 • 1/2 Bakery de France Artisan Baguette, sliced and made into crostini



Instructions

Heat oven to 375. In a mixing bowl, add chicken, cream cheese, Gehl's Supreme White Cheddar, ranch dressing and Buffalo sauce. Spoon mixture into a 2 qt dish, top with additional cheese sauce and/or shredded cheddar cheese; bake 25 min or until bubbly. Add blue cheese crumbles if desired. Serve immediately.

**Recipe sourced from Gehl Foods*