

Buffalo Chicken Dip

- 1 pound cream cheese
- $\frac{3}{4}$ cup Frank's Red Hot Original Sauce
- 1 (2 $\frac{1}{2}$ pound) rotisserie chicken, skin and bones discarded, meat shredded into bite-size pieces (3 cups)
- 1 cup ranch dressing
- 4 ounces blue cheese, crumbled (1 cup)
- 2 teaspoons Worcestershire sauce
- 4 ounces sharp cheddar cheese, shredded (1 cup)
- 2 scallions, sliced thin
- Tortilla chips
- Carrot sticks
- Celery sticks

INSTRUCTIONS

1. Adjust oven rack to middle position and heat oven to 350 degrees. Combine cream cheese and hot sauce in a medium bowl and microwave until cream cheese is very soft, about 2 minutes, whisking halfway through microwaving. Whisk until smooth and no lumps of cream cheese remain. Stir in chicken, dressing, blue cheese, and Worcestershire until combined (visible bits of blue cheese are OK).
2. Transfer dip to a shallow 3-quart baking dish and bake for 10 minutes. Remove dish from oven, stir dip, and sprinkle dip with cheddar. Return dish to oven and continue to bake until cheddar is melted and dip is bubbling around edges, about 10 minutes longer. Sprinkle with scallions. Serve with chips, carrots, and celery.

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