

INSTRUCTIONS

Buffalo Chicken Dip

Bulk Recipe serves::
25—6 Oz Portions or 20—8 Oz portions

1. Preheat oven to 350°F. Cook chicken breast by baking on sheet pan with salt and pepper. (Butter and hot sauce optional) or boil in chicken stock. Dice or chop when cooled.
2. In a large mixing bowl put soft cream cheese, dressing, hot sauce, blue and mozzarella cheeses. Mix together till evenly blended.
3. Fold in diced (or chopped) chicken.
4. Portion in bakeable casserole dish.
5. Bake at 350° till heated throughout. An 8 oz portion will take around 10 minutes.
6. Serve with carrot and celery stick and/or tortilla chips.



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MENU ITEM

SUPC	Description	Brand	Qty	Type
7203474	Chicken CVP Brst Rdm 10 OZ & Up	SYS REL	5	LBS
1012566	Cheese Cream	SYS IMP	2	LBS
671677	Cheese Blue Crumbles	SYS IMP	3/4	LB
7484975	Cheese Mozzarella LMWM Shrd	AREZZIO	1	LB
3609443	Dressing Blue Chs Chnky Prm	SYS CLS	16	OZ
6524110	Celery Stick Premium	SYS IMP	50	OZ
1706449	Carrot stk 4 IN Fresh	SYS IMP	50	OZ
7350788	Onion Green Icels	SYS NAT	2	EA
7524051	Sauce Pepper Cayenne Red Hot	FRANKS	16	OZ
9550401	Chip Tortilla Yel Triang	CASASOL	50	OZ

*Chef Shannon &
Chef Damon's
Creations*

