

Buffalo Chicken Dip III

Best Slow Cooker Recipes
Pillsbury Classic Cookbooks #370

Servings: 15

2 cups shredded deli rotisserie chicken
1 loaf (16 ounce) spicy Buffalo prepared cheese product, cut into one-inch cubes
1 can (14.5 ounce) organic fire roasted diced tomatoes, drained
1/4 cup Buffalo wing sauce
crumbled blue cheese (for garnish, if desired)
celery sticks (for garnish, if desired)
bagel chips (if desired)

Preparation Time: 10 minutes

Spray a five-quart slow cooker with cooking spray.

In the slow cooker, mix the chicken, cheese product, tomatoes and Buffalo wing sauce.

Cover and cook on LOW heat setting for two hours or until the cheese is melted.

Sprinkle the dip with blue cheese.

Serve warm with celery sticks and bagel chips.

Start to Finish Time: 2 hours 10 minutes

Per Serving (excluding unknown items): 0 Calories; 0g Fat (0.0% calories from fat); 0g Protein; 0g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 0mg Sodium. Exchanges: .

Appetizers

Per Serving Nutritional Analysis

Calories (kcal):	0	Vitamin B6 (mg):	0mg
% Calories from Fat:	0.0%	Vitamin B12 (mcg):	0mcg
% Calories from Carbohydrates:	0.0%	Thiamin B1 (mg):	0mg
% Calories from Protein:	0.0%	Riboflavin B2 (mg):	0mg
Total Fat (g):	0g	Folacin (mcg):	0mcg
Saturated Fat (g):	0g	Niacin (mg):	0mg
Monounsaturated Fat (g):	0g	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	0g	Alcohol (kcal):	0
Cholesterol (mg):	0mg	% Refuse:	n n%

Carbohydrate (g): 0g
 Dietary Fiber (g): 0g
 Protein (g): 0g
 Sodium (mg): 0mg
 Potassium (mg): 0mg
 Calcium (mg): 0mg
 Iron (mg): 0mg
 Zinc (mg): 0mg
 Vitamin C (mg): 0mg
 Vitamin A (i.u.): 0IU
 Vitamin A (r.e.): 0RE

Food Exchanges

Grain (Starch): 0
 Lean Meat: 0
 Vegetable: 0
 Fruit: 0
 Non-Fat Milk: 0
 Fat: 0
 Other Carbohydrates: 0

Nutrition Facts

Servings per Recipe: 15

Amount Per Serving

Calories 0 Calories from Fat: 0

% Daily Values*

Total Fat 0g	0%
Saturated Fat 0g	0%
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrates 0g	0%
Dietary Fiber 0g	0%
Protein 0g	

Vitamin A	0%
Vitamin C	0%
Calcium	0%
Iron	0%

* Percent Daily Values are based on a 2000 calorie diet.