Buffalo Chicken Dip Recipes

This oven-baked buffalo chicken dip combines cooked shredded chicken with softened cream cheese, plain yogurt, cayenne hot sauce and cheddar. Bake until bubbling and verify the center reaches 165°F (74°C), then rest and top with scallions.

TOTAL 45 min	PREP 15 min	COOK 25 min	ADDITIONAL 5 min	YIELD 4
DIFFICULTY Easy				



Serve one portion of buffalo chicken dip with celery, carrot sticks and tortilla chips. | Featured image

Ingredients

- 2 cups (280 g) cooked shredded chicken
- 8 oz (225 g) cream cheese, softened
- 1/2 cup (120 g) plain yogurt
- 1/3 cup (80 ml) cayenne hot sauce
- 1 cup (115 g) shredded cheddar made with microbial rennet
- 1 tbsp sliced scallions

Food safety: Use fully cooked chicken in the dip. Bake the assembled dip until the center reaches 165°F (74°C), then refrigerate leftovers promptly and reheat to 165°F (74°C).

Method and cooking stages

Five separate photos follow the master-plan order: ingredients, preparation, cooking, finishing and plated serving.



1. Ingredients
Measured cooked shredded chicken, cream cheese, yogurt, hot sauce, cheddar and scallions.



2. Prep
Mix softened cream cheese, yogurt and cayenne hot sauce until smooth; cooked chicken is ready to fold in.



3. Cooking
Bake the assembled dip at 375°F (190°C) until bubbling and 165°F (74°C) at the center.



4. Finishing
Rest the hot dip for 5 minutes, then finish with sliced scallions.



5. Serving
Serve one portion of buffalo chicken dip with celery, carrot sticks and tortilla chips.

1. Soften and mix the base

Heat the oven to 375°F (190°C). In a bowl, mix softened cream cheese, plain yogurt and cayenne hot sauce until smooth. Softening the cream cheese first helps prevent lumps.

2. Fold and assemble

Fold in the cooked shredded chicken and half of the shredded cheddar. Spread the mixture evenly in a small baking dish. Scatter the remaining cheddar over the top. Use cooked chicken only; this recipe is not designed for raw chicken.

3. Bake until bubbling

Bake for 20–25 minutes, until the dip is bubbling around the edges and the center reaches 165°F (74°C). Check the center with a food thermometer. If it is not hot enough, continue baking and check again.

4. Rest and garnish

Remove from the oven and rest for 5 minutes. Finish with sliced scallions.

5. Serve

Serve warm with celery sticks, carrot sticks and tortilla chips. Keep the dippers separate from the hot baking dish.

> Use fully cooked chicken in the dip. Bake the assembled dip until the center reaches 165°F (74°C), then refrigerate leftovers promptly and reheat to 165°F (74°C).

Serving, variations and storage

Serving: Serve with celery sticks, carrot sticks and tortilla chips. **Tip:** Softened cream cheese blends more smoothly. Use cooked shredded chicken only, never raw chicken, in this dip.

Variations: For a milder dip, reduce the hot sauce to 2 tablespoons and add a little extra yogurt. For a smoky note, add 1/4 teaspoon smoked paprika. For mini dips, divide among ramekins and check the temperature early.

Refrigerate: Refrigerate promptly in shallow covered containers within 2 hours (within 1 hour above 90°F / 32°C). Keep at 40°F (4°C) or below and use within 3–4 days. **Freeze:** Freeze cooled dip in airtight portions at 0°F (-18°C) for up to 2 months for best quality. Thaw in the refrigerator; stir during reheating if the texture separates. **Reheat:** Reheat throughout to 165°F (74°C). Warm covered in the oven or microwave, stirring once if convenient.

Original editorial formulation; not kitchen-tested. Times are estimates. Nutrition was not supplied and is not estimated.