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Skinny Buffalo Chicken Dip

Ingredients:

- 4 oz. (half a block) fat-free or reduced-fat cream cheese, softened
- 1 cup nonfat plain Greek yogurt
- 1 cup shredded part-skim Mozzarella cheese
- 1/2 cup hot sauce (I used Frank's brand)
- 1/2 cup reduced-fat crumbled blue cheese
- 1 tbsp ranch seasoning (optional)
- 3 cups shredded cooked chicken

Directions:

To Make In The Oven:

1. Preheat oven to 350 F.
2. In a large bowl, stir all ingredients together until well mixed. Transfer mixture to a small greased baking dish, and bake for 30 minutes or until the cheese is melted and the edges begin to slightly brown. Remove and serve immediately.

To Make On The Stove:

1. Stir all ingredients together in a medium saucepan until combined over medium-low heat.
2. Continue heating for about 10-15 minutes, stirring occasionally, until the cheese is melted and the dip is simmering. Remove and serve immediately.

To Make In The Slow Cooker:

1. Stir all ingredients together in a slow cooker until combined.
2. Heat on low for 4 hours or until the cheese is melted. Serve immediately.