

Buffalo Chicken Bacon Dip That'll Be Gone in Minutes

When it comes to party food that vanishes fast,



OVEN
350°F

TIME
25 min

METHOD
Slow cooker

PRINT
Recipe Card

INGREDIENTS

8 oz cream cheese, softened
1/2 cup ranch dressing
1/2 cup buffalo wing sauce
1 cup cooked and shredded chicken
1/2 cup cooked and crumbled bacon
1 cup shredded cheddar cheese
1/4 cup chopped green onions
Tortilla chips or celery sticks, for serving

Swaps and Notes:

Ranch substitute: Try blue cheese dressing for a tangier bite.

Chicken: Rotisserie works great for ease, or use leftover grilled chicken.

Cheese: Add Monterey Jack or pepper jack for extra melt and a little heat.

Make it lighter: Use reduced-fat cream cheese and Greek yogurt ranch.

Step-by-Step Instructions:

Preheat Oven: Set to 350°F.

Mix Base: In a bowl, blend softened cream cheese, ranch, and buffalo sauce until smooth.

Add Fillings: Stir in chicken, bacon, cheddar cheese, and green onions.

Bake: Spread into a baking dish and bake for 20-25 minutes until hot, bubbly, and golden around the edges.

Serve: Garnish with extra green onions. Serve hot with chips, celery, or crackers.

Tips for Success:

Let cream cheese soften at room temp for easier mixing.

Bake in a cast iron skillet for a rustic, heat-retaining presentation.

Keep warm in a slow cooker if serving for a long period.

Add a drizzle of extra buffalo sauce and a dollop of ranch for extra flair.

Serving Suggestions and Pairings:

Serve next to a tray of Sheet Pan Quesadillas

Add Easy Cheesy Chicken Sliders for a mini sandwich companion

Offer fresh veggies and toasted baguette slices as dipping options

Wash it all down with a chilled Blueberry Lemonade to cool the heat

Storage and Leftover Tips:

Fridge: Store in an airtight container for up to 4 days.

Reheat: Microwave individual portions or bake at 350°F until warmed through.

Freezer: Freeze before baking for make-ahead convenience. Thaw overnight and bake fresh.

More Recipes You'll Love:

Crockpot Nacho Dip

DIRECTIONS

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2. Mix : Base: In a bowl, blend softened cream cheese, ranch, and buffalo sauce until smooth.
3. Add : Fillings: Stir in chicken, bacon, cheddar cheese, and green onions.
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10. Serving Suggestions and Pairings: Make your snack spread unstoppable with these pairing ideas:
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12. Add : Easy Cheesy Chicken Sliders for a mini sandwich companion
13. Offer fresh veggies and toasted baguette slices as dipping options
14. Wash it all down with a chilled : Blueberry Lemonade to cool the heat
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18. More Recipes You'll Love: Crockpot Nacho Dip
19. Sheet : Pan Quesadillas
20. Dorito : Casserole
21. Easy : Cheesy Chicken Sliders
22. Blueberry : Lemonade
23. Final Thoughts: This Buffalo Chicken Bacon Dip is cheesy, spicy, creamy, and packed with smoky bacon goodness-a guaranteed hit at any gathering. It's easy to throw together, bakes in under 30 minutes, and brings major flavor to every scoop.
24. Try it once and you'll keep it in your game day rotation forever. Leave a comment to tell us how yours turned out-and follow for more flavor-loaded party dishes straight from the ChefManiac kitchen.

SWAPS & NOTES

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More recipes: [ChefManiac.com](https://chefmaniac.com)

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