

The Ultimate Buffalo Chicken Dip Bread Bowl for Party Snacking

Cheesy Buffalo Chicken Dip Bread Bowls



OVEN
375°F

TIME
25 min

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INGREDIENTS

- 1 loaf of bread (sourdough or French bread work great)
- 2 cups shredded cooked chicken
- 1 cup buffalo sauce
- 8 oz cream cheese, softened
- 1 cup shredded cheddar cheese
- 1 cup ranch dressing
- $\frac{1}{2}$ cup blue cheese crumbles
- ... cup chopped green onions
- Salt and pepper to taste

DIRECTIONS

1. Preheat your oven to 375°F.
2. Prepare your bread bowl: Cut the top off the loaf and hollow out the center, leaving a sturdy shell about $\frac{1}{2}$ to 1 inch thick. Save the inner bread chunks for dipping.
3. Mix the dip: In a large bowl, stir together the shredded chicken, buffalo sauce, cream cheese, cheddar cheese, ranch dressing, blue cheese crumbles, green onions, salt, and pepper. Mix until fully combined and creamy.
4. Fill the bread bowl: Spoon the buffalo chicken dip mixture into the hollowed-out loaf.
5. Bake: Place the filled bread bowl on a baking sheet and bake for 20-25 minutes, or until the top is golden and bubbly.
6. Garnish and serve: Let cool slightly, garnish with extra green onions if desired, and serve with the bread chunks or crunchy celery sticks.

SWAPS & NOTES

Rotisserie chicken is a great shortcut for cooked, shredded meat.

Greek yogurt or sour cream can be subbed for ranch if you're looking for a tangier profile.

More cheddar or Monterey Jack works just as well.

Add a dash of hot sauce or a sprinkle of cayenne pepper.

TIPS FOR SUCCESS

Use room temperature cream cheese for easier mixing.

Line your baking sheet with foil for easy cleanup-overflowing cheese happens!

If the bread starts to darken too quickly, loosely cover the top with foil mid-bake.

For extra cheesiness, sprinkle a bit more cheddar on top before baking.

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

Original recipe: <https://chefmaniac.com/the-ultimate-buffalo-chicken-dip-bread-bowl-for-party-snacking/>