

Philadelphia Eagles Buffalo Chicken Dip

From Executive Chef James Hennessey at Lincoln Financial Field.

Yield: 10-12 servings

Ingredients:

- 3 Cups Rotisserie Chicken, Cooked and Shredded
- 1 Pound Cream Cheese, Soft
- ½ Cup Hot sauce
- 1 cup Sour Cream
- ½ cup Crumbled Blue Cheese
- 1 Teaspoon Kosher salt
- ¼ Teaspoon Fresh ground black pepper
- ½ cup Scallions, Green Part Only Chopped

Method:

Fold shredded buffalo chicken with the softened cream cheese and sour cream. Add Blue cheese, hot sauce, salt and pepper. Cook mixture over medium low heat, stirring occasionally to prevent dip from burning, for 10-15 minutes or until it reaches an internal temperature of 165 degrees. Garnish with scallions and serve with Tortilla Chips