

# Buffalo Chicken Dip - HCHS

Servings:	200.00	Category:	Entree
Serving Size:	4.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-22635
School:	Henderson County High School		

## Ingredients

Description	Measurement	DistPart #
CHIX DCD 1/2 WHT/DARK CKD 2-5 TYSON	15 Pound	570533
CHEESE CREAM LOAF	15 Pound	163562
SAUCE HOT	3 Quart 1 Pint 1 Cup (15 Cup)	263030
DRESSING RNCH BTRMLK	3 Quart 1 Pint 1 Cup (15 Cup)	426598
CHEESE BLND MEX SHRD FTHR	3 Gallon 3 Quart (15 Quart)	606952
CHIP TORTL RND R/F	1 Each	662512

## Preparation Instructions

WE USED FOR 1100 SERVINGS: 6 GALLONS OF HOT SAUCE, 6 GALLONS OF RANCH, 3 CASES + 4LB OF CREAM CHEESE, 5 CASES OF SHREDDED CHEESE, 10 CASES OF DICED CHICKEN.

IF USE BAKEABLE BOWLS, WILL NEED 2 CASES OF 720.

Steam chicken to 165 degrees and soften cream cheese. (See prep instructions)

Mix cream cheese and chicken until combined.

Add hot sauce, ranch dressing, and cheese and mix until combined.

Using 4 oz scoop, place 1 (one) scoop into each bowl.

Bake on convection at 325 for 12-15 min. NO NOT use browning level or turbo.

Serve with tortilla chips.