

# Buffalo Chicken Dip

NO IMAGE

<b>Servings:</b>	122.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	4.00 #8 Scoop	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-19597

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
Chicken, Diced, Cooked, Frozen	20 Pound		100101
CHEESE CREAM BULK	15 Pound		593567
DRESSING RNCH	40 Ounce		631430
SAUCE HOT REDHOT	16 Ounce		557609
CHEESE CHED SHRD	4 Pound		199720
CHIP TORTL SCOOP BKD	122 Package	READY_TO_EAT Use code date on bag to rotate product so the oldest product is consumed first. Use in your to go menu, place on display rack or include in catering box lunches. Contact PepsiCo Foodservice for display equipment options.	696871

## Preparation Instructions

Thaw diced chicken in refrigerator 2 days prior to service.

Pre-heat oven to 325° .

Drain chicken and chop into small pieces.

Heat cream cheese in steamer for approximately 5-8 minutes, just until it is soft and able to be blended. Add cream cheese to chicken and mix well.

Add shredded cheese to chicken mixture and mix.

Mix hot sauce and ranch dressing with a wire whisk. Add to chicken mixture.

Bake in convection oven for approximately 15 mins.

CCP: Heat until 165° for at least 15 seconds.

Place in warmer to hold for hot service. Hold for at least 10 minutes to allow the grease to clear from the top of the cheese.

Portion 1/2 cup (#8) scoop served with a bag of Tostito Scoops

## Meal Components

Amount Per Serving

<b>Meat/Meat Alternate</b>	3.000
<b>Grain</b>	1.250
<b>Fruit</b>	0.000
<b>DarkGreen</b>	0.000
<b>Red/Orange</b>	0.000
<b>OtherVeg</b>	0.000
<b>Beans, Peas, and Lentils</b>	0.000
<b>Starchy</b>	0.000

## Nutrition Facts

Servings Per Recipe: 122.00

Serving Size: 4.00 #8 Scoop

Amount Per Serving	
<b>Calories</b>	495.28
<b>Fat</b>	31.47g
<b>Saturated Fat</b>	15.11g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	122.16mg
<b>Sodium</b>	671.52mg
<b>Carbohydrates</b>	21.18g
<b>Fiber</b>	1.00g
<b>Total Sugar</b>	2.18g
<b>Added Sugar</b>	0.00g
<b>Protein</b>	24.60g
<b>Vitamin A</b> 705.73mcg RAE	<b>Vitamin C</b> 0.00mg
<b>Calcium</b> 67.13mg	<b>Iron</b> 0.30mg

## Nutrition - Per 100g

<b>Calories</b>	313.45
<b>Fat</b>	19.92g
<b>Saturated Fat</b>	9.56g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	77.31mg
<b>Sodium</b>	424.99mg
<b>Carbohydrates</b>	13.41g
<b>Fiber</b>	0.63g
<b>Total Sugar</b>	1.38g
<b>Added Sugar</b>	0.00g
<b>Protein</b>	15.57g
<b>Vitamin A</b> 446.64mcg RAE	<b>Vitamin C</b> 0.00mg
<b>Calcium</b> 42.49mg	<b>Iron</b> 0.19mg