

Buffalo Chicken Pie

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Recipe from Kim at A Girl and Her Phone and Betty Crocker.

I changed up a few things. Below is my version.

Serves 6

The calories and points will vary so much depending on the dressing, cheese and baking mix you use. For me, using homemade dressing, whole raw milk cheddar and homemade baking mix it came to 201 calories per serving. It is best to put your exact ingredients in your recipe builder of choice

- 1/4 cup blue cheese or ranch dressing
- 1/4 cup Frank's™ RedHot™ Original or other wing sauce
- 3 oz light cream cheese, softened
- 1 1/4 cups cubed cooked chicken
- 1/2 cup chopped celery
- 1/4 cup sliced green onions
- 1 cup shredded Swiss or cheddar cheese (4 oz)
- 3/4 cup baking mix (like Bisquick – I make a big batch homemade)
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 3/4 cup 1 % milk

1. Heat oven to 400°F. Spray 9-inch glass pie plate with cooking spray.
2. In small bowl, mix dressing, pepper sauce and cream

cheese until blended. Spread in bottom of pie plate. Top with chicken, celery, green onions and cheese. In medium bowl, stir remaining ingredients with whisk or fork until blended. Pour in pie plate.

3. Bake 25 to 30 minutes or until top is golden brown and center is set. Let stand 10 minutes before serving. Serve with additional dressing, if desired.

Main Course

Chicken

buffalo chicken