

# Baked Buffalo Chicken Bites

## **Ingredients:**

1½ cups of diced, cooked chicken  
1 8oz. pkg. cream cheese  
¼ cup hot pepper sauce (such as Frank's Red Hot)  
¼ cup grated Pepper-Jack cheese  
¼ cup ranch or blue cheese salad dressing  
¼ tsp. seafood seasoning (such as Old Bay)  
1 pinch of Cayenne pepper  
3 Tbs. grated Pepper-Jack cheese  
Baguette

## **Directions:**

Preheat oven to 400°.

Dice 1½ cups of chicken.

Combine chicken, cream cheese, hot pepper sauce, ¼ cup grated Pepper-Jack cheese, salad dressing, seafood seasoning, and cayenne pepper in a large bowl.

Slice a baguette into ¼" thick slices. Make sure that you have enough for each person in the class.

Spread some of the chicken mixture onto each baguette slice and lay them out on a large cookie sheet.

Grate 3 Tbs. Pepper-Jack cheese and scatter over the chicken mixture which you just spread on the baguette.

Bake for 15 minutes or until lightly browned. Remove from oven and serve warm.