



# CHIPOTLE BUFFALO CHICKEN DIP WITH AVA'S FLATBREAD CRISPS



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Binds with fluid - no separation of ingredients
- No mayonnaise required



10



easy

## INGREDIENTS FOR 10 PORTIONS

<b>4 cup(s)</b>	Chicken breast fillet
<b>1 LB</b>	Cream cheese
<b>6 OZ</b>	Hot Sauce
<b>1 piece(s)</b>	Chipotle peppers, small can
<b>3 cup(s)</b>	Ranch dressing
<b>1 cup(s)</b>	QimiQ Cream Base
<b>2 cup(s)</b>	Blue Cheese aroma, crumbled
<b>0.25 cup(s)</b>	Chives, chopped

## METHOD

1. In a saucepot, combine the QimiQ Sauce Base & Cream Cheese - Melt over medium heat.
2. Once fully melted, add the Chipotle peppers - Blend till smooth.
3. Fold in the Ranch Dressing, Hot Sauce, and 1 cup of the Blue Cheese.
4. Fold in the chicken.
5. Bake at 350° for 30 minutes.
6. Top with the remaining Blue Cheese & Chives.