JANE SMITH LIFESTYLE

Buffalo Chicken Bites

Prep: 15 min | Cook: 15 min | Serves: 24 bites



Creamy, spicy buffalo chicken tucked into golden bite-size crescent cups.

Ingredients

- 2 cups finely chopped cooked chicken
- 4 oz cream cheese, softened
- 1/2 cup shredded cheddar
- 1/3 cup buffalo sauce, plus more for serving
- 2 green onions, sliced
- 1/2 tsp garlic powder
- 2 refrigerated crescent-roll sheets
- Ranch or blue-cheese dressing, for serving

Directions

1. Heat oven to 375°F.
2. Mix chicken, cream cheese, cheddar, buffalo sauce, green onions and garlic powder.
3. Cut crescent dough into 24 squares and press into a greased mini-muffin pan.
4. Spoon filling into each cup.
5. Bake 12–15 minutes until golden and hot.
6. Drizzle with a little buffalo sauce and serve with ranch or blue cheese.

Jane's Note

Make the chicken mixture a day ahead and refrigerate. Fill and bake right before guests arrive.

Storage: Refrigerate leftovers promptly in a covered container.

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