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Introduction

Cheesy Chicken Alfredo Dip is a creamy and indulgent appetizer that combines the flavors of Alfredo sauce, shredded chicken, and three kinds of cheese for a deliciously satisfying dip. Perfect for parties, game days, or any gathering where you want to impress your guests with a crowd-pleasing snack.

Key Ingredients:

- 2 cups shredded rotisserie chicken
- 1 cup Alfredo sauce (homemade or store-bought)
- 1 cup ricotta cheese
- 1 cup shredded mozzarella cheese
- 1/2 cup grated Parmesan cheese
- 1 teaspoon garlic powder
- 1 teaspoon Italian seasoning
- Salt and freshly ground black pepper, to taste
- Chopped parsley for garnish (optional)
- Extra Parmesan cheese for topping (optional)

Instructions:

- Prep Time: 10 minutes
 - Cook Time: 20-25 minutes
 - Total Time: 30-35 minutes
 - Yield: 6-8 servings
1. **Preheat Oven:** Preheat your oven to 350°F (175°C). Lightly grease a 9-inch baking dish or cast iron skillet.
 2. **Combine Chicken and Alfredo Sauce:** In a large bowl, combine the shredded chicken and Alfredo sauce until the chicken is evenly coated.
 3. **Add Cheeses and Seasonings:** Fold in the ricotta cheese, shredded mozzarella cheese, and grated Parmesan cheese until well blended. Stir in the garlic powder, Italian seasoning, and a pinch of salt and pepper to taste.
 4. **Transfer to Baking Dish:** Transfer the mixture into the prepared baking dish, spreading it into an even layer.

5. **Top with Parmesan Cheese (Optional):** If desired, sprinkle extra Parmesan cheese on top for a golden crust.
6. **Bake:** Bake in the preheated oven for 20-25 minutes, or until the dip is heated through and bubbly around the edges.
7. **Garnish and Serve:** Garnish with chopped parsley for a fresh herby finish before serving.
8. **Serve Warm:** Serve warm with your choice of dippables such as tortilla chips, breadsticks, or vegetable crudites.

Variations & Tips:

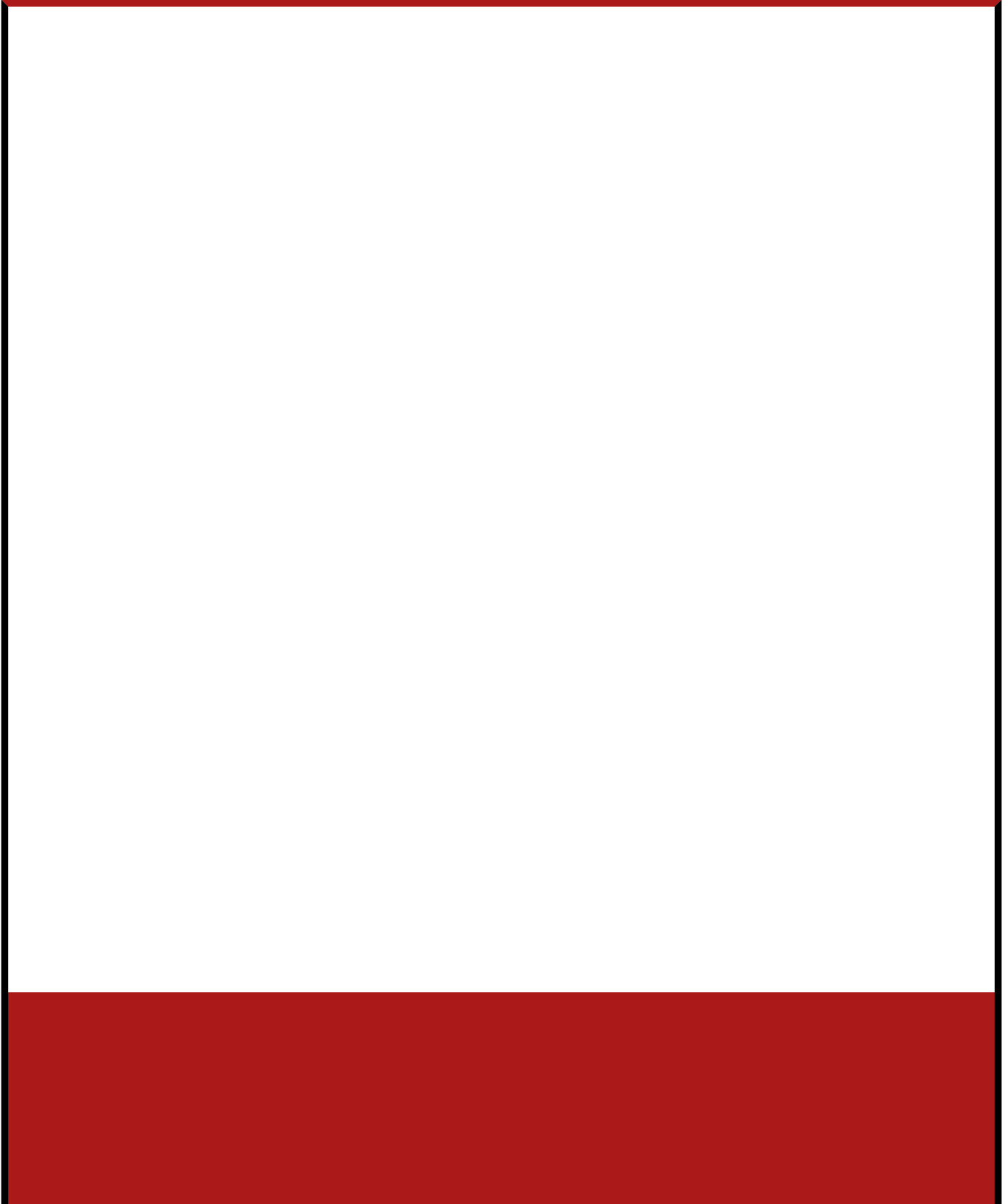
- *Add Spinach:* For added flavor and nutrition, stir in a cup of chopped spinach into the dip mixture before baking.
- *Spice it Up:* Add a dash of red pepper flakes or a pinch of cayenne pepper for a spicy kick.
- *Use Different Cheeses:* Experiment with different cheese combinations such as fontina, asiago, or provolone for unique flavor profiles.
- *Make it Gluten-Free:* Use gluten-free Alfredo sauce and ensure your other ingredients are gluten-free to make this dip suitable for gluten-sensitive guests.
- *Make Ahead:* Prepare the dip up to a day in advance and refrigerate until ready to bake. Allow a few extra minutes of baking time if starting from cold.
- *Double the Recipe:* This recipe can easily be doubled for larger gatherings or parties.

Conclusion:

Cheesy Chicken Alfredo Dip is a creamy and flavorful appetizer that's sure to be a hit at your next gathering. With its rich combination of Alfredo sauce, shredded chicken, and three kinds of cheese, it's a decadent treat that will have everyone coming back for more!

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- [Rosemary & Garlic Focaccia Recipe](#)





Cheesy Chicken Alfredo Dip Recipe

Author: Elowen Thorn

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Prep Time: 10 minutes

Cook Time: 25 minutes

Method: 10 minutes

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