



BBQ Chicken Dip



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Introduction

BBQ Chicken Dip is a luscious and creamy appetizer that is perfect for gatherings, game days, or a cozy night in. This flavorful dip combines tender shredded chicken, tangy barbecue sauce, and a variety of cheeses to create a dish that is sure to delight everyone. Served warm with your choice of dippers, this recipe is easy to prepare and promises to be a crowd-pleaser.

Detailed Ingredients with measures

Chicken breasts: 2 cups shredded

BBQ sauce: 1 cup

Cream cheese: 8 oz, softened

Sour cream: 1/2 cup

Cheddar cheese: 1 cup, shredded

Green onions: 1/4 cup, chopped

Prep Time

15 minutes

Cook Time, Total Time, Yield

Cook Time: 20 minutes

Total Time: 35 minutes

Yield: 6 servings



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Detailed Directions and Instructions

Step 1: Preheat the Oven

Preheat your oven to 350°F (175°C).

Step 2: Combine Ingredients

In a large mixing bowl, combine shredded rotisserie chicken, cream cheese, BBQ sauce, shredded cheese, and ranch dressing. Mix until well combined.

Step 3: Transfer to Baking Dish

Spread the mixture evenly into an 8×8-inch baking dish.

Step 4: Bake

Place the baking dish in the preheated oven and bake for 25-30 minutes, or until the dip is hot and bubbly.

Step 5: Serve

Remove from the oven and let it cool slightly before serving. Enjoy with your favorite dippers such as tortilla chips, celery sticks, or crackers.

Notes

Storage

Store any leftovers in an airtight container in the refrigerator for up to 3 days.

Reheating

Reheat in the microwave or oven until heated through. Add a splash of BBQ sauce if the dip seems dry.

See also [Pot Roast over Mashed Potatoes](#)

Customize

Feel free to customize the dip by adding other ingredients like jalapeños for spice or different types of cheese.

Serving Suggestions

Great served with veggies, pita chips, or on top of toasted bread for a delicious appetizer.



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Cook techniques

Combining Ingredients

When making BBQ chicken dip, it's important to thoroughly combine all ingredients to ensure even flavor distribution. Use a spatula or mixing spoon to blend the components together until smooth.

Heating the Dip

Heat the dip gradually to avoid scorching. Use a medium heat setting on the stovetop or a low setting in the oven, stirring occasionally to maintain an even temperature.

Serving Suggestions

Serve the BBQ chicken dip warm, accompanied by a variety of dippers such as tortilla chips, crackers, or fresh vegetables for a balanced and enjoyable experience.

Storage Tips

Store any leftover dip in an airtight container in the refrigerator. It can be reheated in the microwave or oven when you're ready to enjoy it again.

FAQ

Can I use shredded rotisserie chicken for this recipe?

Yes, using shredded rotisserie chicken is a great time-saver and adds flavor to the dip.

Is it possible to make this dip ahead of time?

Absolutely! You can prepare the dip ahead of time, store it in the refrigerator, and then heat it up before serving.

Can I customize the flavors of the dip?

Definitely! Feel free to add additional spices or ingredients, such as jalapeños for heat or extra cheese for richness.

What can I use as a substitute for cream cheese?

You can substitute cream cheese with Greek yogurt or sour cream for a lighter version, adjusting the flavor as necessary.

See also [Best Mug Cake Recipe](#)

How long will the BBQ chicken dip last in the fridge?

The dip can typically be stored in the fridge for up to 3-4 days if kept in an airtight container.



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Conclusion

The BBQ Chicken Dip is a flavorful and versatile dish that can be enjoyed for any occasion. It brings together the richness of cream cheese, the smokiness of BBQ sauce, and tender chicken, creating a perfect party snack or game day treat. Its creamy texture and bold taste make it a crowd-pleaser, ideal for serving with chips, crackers, or veggies.

More recipes suggestions and combination

Buffalo Chicken Dip

Transform your dip with a spicy kick by using buffalo sauce instead of BBQ sauce, adding cream cheese, shredded chicken, and cheese for a hot and tangy treat.

Spinach Artichoke Dip

Combine spinach, artichokes, cream cheese, and parmesan for a creamy and cheesy dip that pairs well with bread and veggies.

BBQ Pulled Pork Dip

Replace chicken with pulled pork and mix in your favorite BBQ sauce and cheeses for a hearty twist on the classic dip.

Cheesy Taco Dip

Layer refried beans, seasoned ground beef, cream cheese, and cheese for a dip inspired by your favorite tacos, best served with tortilla chips.

Caprese Dip

Mix fresh tomatoes, basil, mozzarella, and a drizzle of balsamic glaze for a refreshing and colorful take on a dip, perfect for summer gatherings.



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