**Buffalo Chicken Dip**

**Ingredients:**

2 ½# chicken thighs, cleaned

2# cream cheese

1 cup mayo

½ cup heavy cream

1 cup buffalo sauce

1 Tbsp. parsley flakes

1 tsp. Worcestershire sauce

1 tsp. lemon juice

1 cup cheddar cheese

Salt and pepper

**INSTRUCTIONS**

1. Preheat oven to 400º.
2. Season the chicken thighs with salt and pepper and cook.
3. Once they are finished cooking, dice the meat into medium dice. If it isn’t fully cooked, don’t worry, the dip is going to be baked, it will finish cooking in the oven.
4. While the chicken is cooking, fit the Kitchenaid with the paddle attachment.
5. Add the cream cheese and mix on medium speed until it is smooth.
6. Add in all other ingredients except for the chicken. Mix on low speed until it is well blended.
7. Once the chicken is finished cooking and had been chopped up, add it to the Kitchenaid. Mix well.
8. Transfer this mixture to a ½ hotel pan that has been sprayed with pan spray.
9. Bake for 15-20 minutes, or until it is bubbly around the edges.
10. Enjoy.