

Buffalo Chicken Pull-Apart TRISCUIT "Pizza"

Triscuit



Prep Time: 15 min

Total Time: 27 min

Makes 10 servings.

WHAT YOU NEED

1-1/2 cups chopped cooked chicken

1/3 cup Buffalo wing sauce, divided

40 TRISCUIT Crackers

1/2 cup blue cheese dressing

1 cup shredded cheddar and Monterey Jack cheeses

2 green onions, sliced

MAKE IT

Heat oven 350°F.

Combine chicken and 1/4 cup wing sauce.

Arrange crackers, with sides touching, in rectangular shape on foil- or parchment-covered rimmed baking sheet. Drizzle with dressing; spread over crackers.

Top with chicken mixture and cheese.

Bake 10 to 12 min. or until chicken mixture is heated through and cheese is melted.

Drizzle with remaining wing sauce; sprinkle with onions. Pull apart into pieces to serve.

TIPS

Substitute

Prepare using light ranch dressing.

For Spicier Flavor

Serve topped with additional wing sauce.

Substitute

Substitute 1/4 cup sliced celery for the green onions.

Nutrition Information Per Serving: 220 calories, 14g total fat, 3.5g saturated fat, 35mg cholesterol, 400mg sodium, 15g carbohydrate, 2g dietary fiber, 1g sugars, 11g protein