

Buffalo Chicken Bites

2 boneless, skinless, cooked and shredded chicken breast
1/2 cup of Buffalo Sauce (I recommend Frank's-use more or less to suit your taste)
4 ounces of cream cheese
1/4 cup sour cream
1/4 cup blue cheese crumbles
1/2 cup shredded cheddar cheese (or whatever you prefer)
1 pie crust (I used a refrigerated pre-made)

Preheat oven to 350 degrees F.

In a small saucepan add shredded chicken, buffalo sauce, and cream cheese. Heat of low heat until the cream cheese is completely melted. Stirring occasionally. Add sour cream and cheddar cheese.

Using a floured rim glass, cut circles out of pie crust and set aside. Roll out remaining dough to make additional circles.

Add about a tablespoon of your buffalo chicken mixture to one side of each cut out circle, leaving enough room on the edges to seal. Sprinkle with blue cheese. Fold over, seal edges with a fork.

Bake for 20-25 minutes. Serve with ranch or blue cheese salad dressing.