



MANUFACTURER'S COUPON Expires October 27, 2009

Save \$1.00 when you buy any 2 cans of Swanson® Premium Chunk Chicken

11051



LIMIT 1 (ONE) PRINT PER CUSTOMER

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Website Coupon - www.FoodLion.com

Buffalo Chicken Dip

Prep: 15 minutes **Bake:** 20 minutes **Makes:** 4 cups

Ingredients

- 1 package (8 ounces) cream cheese, softened
- ½ cup blue cheese salad dressing
- ½ cup any flavor Frank's® RedHot® Sauce
- 2 ounces crumbled blue cheese or shredded Mozzarella cheese (about ½ cup)
- 2 cans (9.75 ounces **each**) Swanson® Premium White Chunk Chicken Breast in water, drained
- Assorted fresh vegetable **and** Pepperidge Farm® crackers

Directions

1. Heat the oven to 350°F.
2. Stir the cream cheese in a 9-inch deep dish pie plate with a fork or whisk until it's smooth. Stir in the dressing, hot sauce and blue cheese. Stir in the chicken.
3. Bake for 20 minutes or until the chicken mixture is hot and bubbling. Stir the chicken mixture before serving. Serve with the vegetables and crackers for dipping.

To make in the microwave: Use a microwavable 9-inch deep dish pie plate. Prepare the dip as directed above in Step 2. Microwave, uncovered, on HIGH for 5 minutes or until the chicken mixture is hot, stirring halfway through the cook time.

Serving Tip: This dip can be kept warm in a small crockpot or fondue pot on the buffet table.

To reduce the fat: Use 1/3 less fat cream cheese and reduced-fat blue cheese salad dressing.