

NVBP Zesty Chicken Dip

Ingredients:

- 2 boneless skinless chicken breasts, or the equivalent of chicken tenderloins
- 2 tsp. NVBP's Jungle Rub
- 1/4 tsp. NVBP's Garlic Plus Seasoning
- 3 tbsp. olive oil, divided
- 1/4 cup chopped onion
- 1/4 cup chopped celery
- 2 cups salsa
- 16 oz. cream cheese, (2 blocks), room temperature
- Hot sauce to taste (optional)
- 1 cup Ranch dressing
- 2 cups cheese, shredded
- 1/3 cup blue cheese crumbles

Instructions:

- Sauté chicken in 1 tbsp. olive over medium-high heat until cooked through (about 4 min. each side) and let cool
- In same pan, sauté other 2 tbsp. olive oil and onions, celery, and garlic over medium heat for about 5 min.
- Turn heat down to low-medium, and stir in salsa. Add in cream cheese, and stir until melted into salsa and vegetable mixture.
- Meanwhile, chop chicken into small pieces and add chicken to now melted cream cheese mixture. Once combined, add ranch dressing (and hot sauce)
- Transfer mixture to casserole or oven proof serving dish. Top with cheese
- Bake at 350°F for 20 min. or until bubbly
- Let rest for about 10 minutes, and then stir in desired amount of blue cheese
- Serve hot with your choice of dippers (try celery Sticks, carrots Sticks, zucchini slices, red pepper strips, or tortilla chips)