



Buffalo Chicken Blue Cheese Bites



Adapted from *Red Rock Catering*

Ingredients



- 1 lb. cooked chicken breast diced
- 1 Tbsp. olive oil
- 1/2 cup Franks red hot sauce
- 1 cup blue cheese crumbles
- 2 sheets puff pastry
- Blue cheese dressing for dipping



Directions



Yield:

Serving size:

Total cost:

Serving cost:

1. Preheat oven to 375° a log.
2. In a mixing bowl combine chicken, blue cheese, and franks sauce and mix well
3. Lay out puff pastry on cutting board, spoon mixture down pastry about 1 inch thick, roll the dough around the chicken mixture making
4. Cut 1 inch pieces, place on baking sheet, brush with butter, bake for 10-15 minutes or until the dough is golden brown.
5. Serve!

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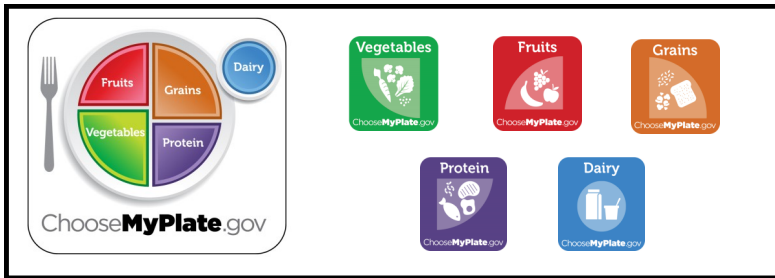
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