



delish

BUFFALO CHICKEN CASSEROLE



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(adapted from: delish.com)

This big, bold dish delivers all of the classic buffalo chicken flavor you love, and combines rotisserie chicken, cauliflower, and 3 different creamy cheeses, coupled with buffalo sauce and ranch dressing! Ready in less than 1 hour.

TOTAL TIME: 55 min LEVEL: EASY SERVES: 4

INGREDIENTS

- 1 Head cauliflower, cut into florets
- 2 tbsp. Extra-virgin olive oil
- Kosher salt
- Freshly ground black pepper
- 12 oz. Softened cream cheese
- 1/3 c. Buffalo sauce
- 1/4 c. Ranch dressing, plus more for drizzling
- 1/3 c. Sliced green onions, plus more for garnish
- 1 tbsp. Garlic powder
- 2 c. Shredded rotisserie chicken
- 1/2 c. Shredded cheddar
- 1/2 c. Shredded gouda

DIRECTIONS

Preheat oven to 450 degrees F.

In a baking dish, toss cauliflower florets with olive oil and season with salt and pepper.

Bake until tender, 20 minutes.

Reduce oven temperature to 350 degrees F.

Meanwhile, in a medium bowl, stir together cream cheese, buffalo sauce, ranch, green onions, and garlic powder until combined. Set aside.

Toss rotisserie chicken with roasted cauliflower in baking dish and spread cream cheese mixture on top.

Top with cheddar and gouda and bake until cheese is completely melted and bubbly, 20 minutes.

Let cool 10 minutes, then drizzle with ranch and garnish with green onions or chives and serve.