



*cara price*

## BUFFALO CHICKEN DIP

### INGREDIENTS

3 cups shredded chicken (about 2 very large chicken breasts)  
1 cup green onions, chopped  
1/2 yellow onion, chopped  
3 cloves garlic, minced  
1 cup paleo or vegan mayo  
1/3 cup hot sauce (I use Yellowbird Sriracha Sauce)  
1/4 cup nutritional yeast  
2 tablespoons avocado oil  
1 teaspoon salt  
1/2 teaspoon smoked paprika  
1/2 teaspoon dried dill  
1/4 teaspoon black pepper

### DIRECTIONS

preheat the oven to 350°.

heat avocado oil & sauté onion in a medium-sized skillet until golden brown; set aside to cool.

place all ingredients, except chicken & yellow onion, in a medium glass bowl. Mix well. Add in cooled onion & chicken pieces & stir.

spray an 8" x 8" glass baking dish & pour the chicken mixture into it. bake 20 minutes, until edges are bubbly & the top is golden brown.

serve hot with celery & carrot sticks & grain-free tortilla chips.