



Recipes

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Buffalo Chicken Stuffed Chips

Prep Time: 30 Minutes

Cooking Time: 5 Minutes

Serves 12

Ingredients:

240 each Pre-cut Unfried White Corn Tortilla Chips
(10866)

13 1/4 oz. Cream Cheese , softened

6 Tbsp. Buttermilk

13 Tbsp. Buffalo Style Hot Sauce

6 Tbsp. Bleu Cheese , crumbles

6 Tbsp. Green Onions , minced

5 cups Chicken , cooked , shredded

Boiling Water , as needed

12 each Eggs

3 Tbsp. Water

Buttermilk Ranch Dressing , as needed

Celery Sticks , as needed

Directions:

1. Pre-heat deep fryer to 350°F.
2. In a stand mixer, combine cream cheese, buttermilk, hot sauce, and bleu cheese crumbles. Beat with a paddle attachment for 3-5 minutes or until smooth.
3. In a bowl, combine cream cheese mixture with shredded chicken and green onion, fold together until well combined.
4. Make egg wash by combining eggs and 3 Tbsp. water and lightly beating. Reserve.
5. To make stuffed chips, dip 10 unfried chips in gently boiling water for 3 seconds; lay out individually on parchment lined half sheet tray. Brush each chip with egg wash. Spoon $\frac{3}{4}$ Tbsp. of Buffalo Chicken mix onto center of moistened chips, leaving $\frac{1}{4}$ " border. Place another 10 chips in gently boiling water for 3 seconds and place over top of chip with buffalo mixture. Press around edges to seal. Place in freezer, reserve. Repeat in batches.
6. To cook, in a deep fryer, place 10 frozen stuffed chips and fry for 60-90 seconds or until golden brown in color. Serve 10 to an order with buttermilk ranch dipping sauce and celery sticks.