



TEAM 4
FOOD SERVICE



Skinny Buffalo Chicken Dip Sandwiches

Yield: 6 servings

Ingredients:

- 12 Sourdough Bread
- 6 Tbsp Butter, Unsalted
- 6 Tbsp Mozzarella Cheese, Part Skim, shredded
- 6 Tbsp Green onion, Fresh, chopped
- 3 C Chicken Breast, grilled and shredded
- 1 tsp Kosher Salt
- 1/2 tsp Black Pepper, Ground
- 3/4 C Sweet Baby Rays Buffalo Sauce
- 3/4 C Plain, Lowfat, Greek Yogurt
- 3 Tbsp Parmesan Cheese, Grated
- 1 C Plain, Lowfat, Greek Yogurt
- 3 Tbsp Ranch Seasoning Packet
- 1/2 C Water

Directions:

1. Combine, buffalo sauce, greek yogurt, kosher salt, black pepper, and grated parmesan in a large mixing bowl.
2. Mix thoroughly until ingredients are well incorporated.
3. Fold in shredded grilled chicken, continue to fold until chicken is thoroughly coated.
4. Transfer the mixture in to a storage container, cover, and refrigerate until needed.
5. Combine Greek yogurt, Ranch seasoning packet and water in a large mixing bowl; Whisk until ranch is smooth and creamy.
6. Transfer in to a storage container, cover and refrigerate until needed
7. Pre-heat a griddle to medium heat.
8. For each sandwich, top 1 slice of sourdough bread with 1/2 Cup(s) of skinny buffalo chicken dip, 1 Tbsp(s) of shredded mozzarella, 1 Tbsp(s) of chopped green onion, and 1 slice of sourdough bread.
9. Spread 1/2 Tbsp(s) of butter, over the top slice of sour dough, griddle over medium heat with the buttered side facing down.
10. Butter the top of the remaing slice; Cook both sides for 3 minutes or until bread is golden brown and cheese is melted.
11. Slice in half and serve along side a 1/4 Cup of Greek Yogurt Ranch for dipping.

Recipe and photo courtesy of Danone