



Barbeque Chicken Pizza Dip

Prep: 25 minutes

Bake/Broil: 30 minutes • Serves: 20

- 1 tablespoon canola oil
- 2 medium red onions, halved and sliced
- 2 medium jalapeño peppers, seeded and finely chopped
- 2 containers (7.5 ounces each) jalapeño cream cheese
- 3 cups shredded smoked Gouda cheese
- 1 whole roasted chicken, skin removed, meat shredded (about 3½ cups)
- 1½ cups barbeque sauce
- ¼ cup chopped fresh green onions

1. Preheat oven to 350°. In large skillet, heat oil over high heat 1 minute; add onions and cook 5 minutes or until tender and lightly charred, stirring occasionally. Remove from heat and reserve 1½ cups onions; stir in jalapeños, cream cheese and 1½ cups Gouda cheese. Transfer cheese mixture to 3-quart baking dish.

2. In large bowl, toss chicken and barbeque sauce; spread over cheese mixture, and top with reserved onions and remaining 1½ cups Gouda cheese. Cover with aluminum foil; bake 25 minutes or until edges are bubbly. Remove foil; broil 5 minutes or until golden brown. Sprinkle with green onions. Makes about 10 cups.

Approximate nutritional values per serving:

223 Calories, 14g Fat (7g Saturated), 54mg Cholesterol, 559mg Sodium, 14g Carbohydrates, 0g Fiber, 12g Protein

Chef tip

Serve dip with crostini, crackers and/or breadsticks.