

# Buffalo Chicken Tortilla Bites Appetizer

Prep Time 10 minutes

Cook Time 20 minutes

Total Time 30 minutes

Servings 12

## INGREDIENTS

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- BUBBL'R Twisted Elix'r Antioxidant Sparkling Water for serving
- 4 Flour Tortillas large
- 2 1/2 cups Finely Shredded Chicken
- 8 oz Neufchâtel Cheese softened
- 3/4 cup Cheddar Cheese shredded
- 1/3 cup Hot Sauce
- 1/3 cup Mozzarella shredded
- 1/2 cup Plain Greek Yogurt
- 1/4 cup Scallions chopped
- 2 Garlic Cloves minced
- 1/2 tbsp Onion Powder
- Chopped Parsley for serving
- Cotija Cheese for serving

## INSTRUCTIONS

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1. Preheat oven to 400F.
2. Using a large glass or cookie cutter about 4" in diameter, cut 12 circles out of the flour tortillas for the mini tortilla bowls.
3. Press each tortilla circle into an individual cup of a cupcake pan. (See recipe video for visual instructions.)
4. Bake for 8-10 minutes, or until golden brown on the edges. Cool completely. In a large pot, add all remaining ingredients. Stir until well-combined. Adjust hot sauce to taste.
5. Add 1/4 cup water, stir to combine, and place over medium low heat. Cover with a lid and allow the buffalo dip to simmer for 8-12 minutes, or until all the cheeses have melted.
6. Spoon a generous scooping of the buffalo chicken dip into each tortilla cup.
7. Garnish with freshly chopped parsley and cotija cheese.
8. Enjoy with BUBBL'R twisted elix'r Antioxidant Sparkling Water for a refreshing drink!