

Slow Cooker Buffalo Chicken – from emilybites.com; this recipe is easy to cut in half.

8-12 servings

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3 lbs. boneless, skinless chicken

12 oz bottle of Buffalo sauce (we use the Buffalo Wild Wing medium sauce)

1 oz. packet of dry Ranch mix (which we buy in bulk in a container at Sam's Club)

2 Tbsp butter

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Directions:

Place the chicken in your slow cooker. For easy clean up, I recommend using slow cooker liners every time. Pour the bottle of wing sauce over the chicken. Sprinkle the packet of ranch seasoning over the chicken. Place the lid on top and cook on low for 7-9 hours. Shred the chicken in the slow cooker. Add the butter at the end and let it cook a bit more. This can be served on buns, on King's Hawaiian rolls (as sliders), or just by itself. Add a side or a salad to finish it off. I promise the picture does not do it justice.



## Shopping List – Slow Cooker Buffalo Chicken

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- 3 lbs. boneless, skinless chicken
- 12 oz bottle of Buffalo sauce
- Dry Ranch mix
- Butter