

BUFFALO CHICKEN DIP HARD TACOS



Bring a spicy kick to your taco night with these Easy Buffalo Chicken Tacos! Made with our perfectly seasoned Buffalo Chicken Dip, this easy taco recipe is always a crowd-pleaser!





Ingredients:

- 12oz. of Buffalo Style Chicken Dip
- 3 hard taco shells
- 6oz. shredded lettuce
- 6oz. shredded cheddar cheese
- 4oz. fresh salsa
- 4oz. fresh guacamole
- 4oz. Chili Lime Rice

Instructions:

1. Heat oven to 350 degrees
2. Bake buffalo chicken dip for 20 minutes
3. Begin by placing the buffalo chicken dip into the hard taco shells
4. Top with cheddar cheese and lettuce
5. Serve the rice, guacamole, and salsa on the side
6. Build your own taco with the rest of the sides

Product	Description	Code #	Pack Size
 Buffalo Style Chicken Dip	Turn up the heat on your menu with this crowd-pleasing classic. Our creamy dip delivers a burst of heat followed by a refreshing touch of celery that will leave your customers craving more.	0432351	4/3 lb.
 Chili Lime Rice	No prep, all flavor! This ready-to-serve fiesta in a bowl bursts with tangy lime, smoky paprika, and a hint of chili heat.	0445119 0585119	4/4 lb. 24/10 oz.

LEGEND:  Dairy Free  Gluten Free  Kosher  Vegan  Vegetarian