

Homekeepers Kitchen

Buffalo Chicken Rollups



2 pkg. (8 oz each) cream cheese,
softened
1 packet (1 oz.) ranch seasoning mix
½ cup wing sauce
1 ½ cups shredded roasted chicken or 2
cans (5 oz. each) canned chicken,

drained
1 cup shredded Cheddar cheese
1 cup chopped green onions
6 tortillas
Ranch dressing for dipping

In a large bowl with a hand mixer, mix cream cheese and ranch dressing until well-combined, followed by the wing sauce. Use a rubber spatula to stir in the chicken, cheese and green onions.

Spread mixture evenly across tortillas. Roll and refrigerate for 3 hours. Slice and serve with a bowl of ranch dressing for dipping.

Refrigerate any leftovers.