

# BUFFALO CHICKEN STUFFED PICKLES



## SERVING SIZE

2



## INGREDIENTS

### ITEM

Large Dill Pickles, Hollowed Lengthwise  
Cooked Chicken Breast, Shredded  
Sugar-free Buffalo Sauce  
Approved Mayonnaise  
Stalk Celery, Finely Chopped (Optional)  
Green Onion, Chopped (Optional)  
Salt And Pepper

### QUANTITY

6  
8 Oz.  
2 Tbsp.  
1 Tbsp.  
1  
2 Tsp.  
To Taste



## PREPARATION

- Pat the hollowed pickles dry with paper towels and set aside.
- In a bowl, combine shredded chicken, buffalo sauce, mayonnaise, celery (if using), and green onion (if using).
- Season with salt and pepper to taste. Mix until well combined.
- Spoon the buffalo chicken mixture evenly into each pickle half.
- Serve immediately or chill for 10-15 minutes before serving for best flavor.
- Enjoy!