



Nashville Hot Chicken Dip



1/10 of recipe (about 1/4 cup): 105 calories, 6g total fat (2.5g sat. fat), 342mg sodium, 4g carbs, 0g fiber, 2.5g sugars, 9g protein

[Click for WW Points® value*](#)

Prep: 10 minutes **Cook:** 5 minutes



More: [Recipes for Sides, Starters & Snacks](#), [30 Minutes or Less](#), [Four or More Servings](#)

Ingredients

- 8 oz. cooked and shredded skinless chicken breast
- 1/2 cup whipped cream cheese
- 1/2 cup shredded part-skim mozzarella cheese
- 1/3 cup [Cholula hot sauce](#)
- 1/3 cup chopped dill pickles
- 1/4 cup fat-free plain Greek yogurt
- 1 tbsp. honey
- 1/2 oz. (about 9) potato chips, crushed

Directions

Place all ingredients except potato chips in a large microwave-safe bowl. Mix until uniform.

Microwave for 1 1/2 minutes. Stir well. Microwave for 45 seconds, or until cheese has melted and dip is hot.

Just before serving, top with crushed potato chips.

MAKES 10 SERVINGS

Chicken Tips: Look for precooked chicken at the supermarket—it’s super easy to shred! Or cook the chicken at home, and consider using the below find. You can use canned chicken in a pinch, but we highly recommend freshly shredded chicken for this recipe.

We may receive affiliate compensation from some of these links. Prices and availability are subject to change.

We may have received free product samples, which in no way influences whether these products are reviewed favorably, unfavorably, mentioned with indifference, or mentioned at all. Click for more about our [editorial](#) and [advertising](#) policies.

*The WW Points® values for these products and/or recipes were calculated by Hungry Girl and are not an endorsement or approval of the product, recipe or its manufacturer or developer by WW International, Inc., the owner of the Points® trademark. For those on the Diabetic Plan, values may vary.

Questions on the WW Points® values listed? [Click here.](#)

Hungry Girl provides general information about food and lifestyle. This information and any linked materials are not intended and should not be construed as medical advice, nor is the information a substitute for professional medical expertise or treatment. [Click here](#) for more information.