

# Buffalo Chicken Empanadas

Servings: 10

Prep: 10 Mins.

Cook: 20 Mins

## INGREDIENTS

- 1 package (8 ounces) cream cheese, softened
- 1/2 cup 777 Original Hot Sauce
- 1/2 cup blue cheese dressing
- 2 cups shredded cooked chicken
- 1/2 cup shredded cheddar cheese blend
- 1 package (14 ounces) empanada discos, (10 pieces)
- oil for frying

## DIRECTIONS

- COMBINE cream cheese, 777 Original Hot Sauce and dressing in medium bowl until blended. Stir in chicken and cheese.
- PLACE about 1/4 cup chicken mixture in center of each disco. Fold over to form a half moon. Moisten edges with water and using fork, press edges tightly to seal. Pierce empanadas several times with knife.
- HEAT 1 inch of oil in deep skillet. Add empanadas in batches and fry until golden brown. Remove and drain on paper towels. Repeat with remaining empanadas. Serve with additional 777 Original Hot Sauce and/or blue cheese dressing for dipping.