Buffalo Chicken Bites

Ingredients

- 3 cups shredded cooked chicken
- 1/4 cup hot sauce
- 3 1/2 oz light cream cheese
- 1 3/4 cups sharp shredded cheddar cheese
- 1/4 cup chopped green onions
- 1 cup all-purpose flour
- 4 eggs
- 3 cups panko bread crumbs

Instructions

Directions:
1.Preheat oven to 350?F. Line a large baking sheet with parchment paper.
2.In a large bowl, combine chicken, cream cheese and hot sauce, cheddar cheese and green onions.
3.Roll a heaping tablespoon of mixture into a 1½-inch ball and place onto a plate or separate baking sheet. Repeat with the remaining mixture.
4.Place flour in a shallow dish.
5.In a second shallow dish, place eggs.
6.In a third shallow dish, place corn flakes.
7.Dip each chicken ball first into the flour, then the egg and ending

Summary

Yield: 46
Source: 48 bites
Prep Time: 5 minutes
Category: Lunch
Cuisine: American

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with the Corn Flakes. Place on the prepared baking sheet and bake for 20 to 25 minutes. Serve warm with ranch or blue cheese dressing.