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 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.



Summary

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