

Buffalo Chicken Pull-Apart Bread

Ingredients

2 packages Pillsbury pizza dough
2 chicken breasts, cooked and chopped
1 cup Frank's Buffalo Sauce
 $\frac{1}{4}$ cup scallions, chopped
 $2\frac{1}{2}$ cups shredded jack cheddar cheese
 $\frac{1}{2}$ cup melted butter
1 jalapeño, sliced
Ranch dressing for dipping

Directions

Preheat oven to 350° F. Roll out dough and cut into 3x3 inch squares (3 rows of 5). In a bowl, toss together shredded chicken, buffalo sauce, scallions and half of the cheese. Brush bottom on a rectangle, top with buffalo chicken mixture, sprinkle with cheese. Repeat with remaining rectangles, stacking one on top of the other (chicken side up). Brush the inside of a loaf pan with melted butter. Load bread into loaf pan and brush with remaining butter. Bake for 40-50 minutes.