## **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  $1\frac{1}{2}$ -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.