Buffalo Chicken “Christmas Wreath” Appetizer



4 oz cream cheese, softened
1/4 cup Buffalo wing sauce or hot sauce
2 1/2 cups chopped cooked chicken
1 cup shredded cheddar cheese
2 cans (8 oz each) refrigerated crescent rolls
1 egg
2-3 drops green food coloring
8 oz bottle Blue Cheese salad dressing
3 oz crumbled Blue Cheese
Celery sticks and cherry/grape tomatoes for garnish

Preheat oven to 375 degrees. In a large bowl, use a fork to mix together the cream cheese and wing sauce. Stir in chicken and cheddar cheese.



Unroll cans of rolls. Separate dough into 16 triangles. Arrange triangles on ungreased cookie sheet- overlap them so they look like a sun.

Spoon chicken mixture on dough.

Bring points of triangles over the filling and tuck under ring.

Beat together the egg, 1 tablespoon of water, and green food coloring. Use a pastry brush to brush the egg wash onto the dough.



Bake 20-25 minutes until dough is golden brown and thoroughly baked.

Reserve 1 tablespoon of the crumbled Blue Cheese. While ring is baking, stir together the blue cheese dressing and the remaining Blue Cheese. Sprinkle reserved Blue Cheese crumbles over dressing. Garnish with celery sticks.

Allow ring to cool about 5-10 minutes. Garnish with tomatoes. Slice and serve with Blue Cheese dressing.