

Slow Cooker Barbecue Bacon Chicken Dip

Forget the Mexican dip and make this easy barbecue chicken dip for game day.



5 from 3 votes

Prep Time
20 mins

Cook Time
2 hrs

Total Time
2 hrs 20 mins

Course: Appetizer Cuisine: American

Keyword: barbecue chicken dip Servings: 8 Calories: 499kcal Author: Sarah Olson

Equipment

- Slow Cooker - 4 quart or larger

Ingredients

- 1 cup Sweet Baby Ray's Barbecue sauce
- 2 1/2 cups diced rotisserie chicken
- 16 oz. sour cream
- 3 cups shredded sharp cheddar cheese divided
- 8 slices of bacon cooked and sliced
- 1/4 tsp. onion powder
- 1/4 tsp. black pepper

For Serving:

- sliced green onion
- garlic bread or crackers

Instructions

1. Add everything except 1 cup of the cheese to the slow cooker. Stir gently.
2. Sprinkle over remaining cheese.
3. Cover and cook on HIGH for 2 hours, without opening the lid during the cooking time.
4. Sprinkle the dip with additional bacon and green onion if desired.
5. Serve with garlic bread or crackers.
6. Enjoy!

Nutrition

Calories: 499kcal | Carbohydrates: 17g | Protein: 25g | Fat: 37g | Saturated Fat: 19g | Cholesterol: 122mg | Sodium: 944mg | Potassium: 350mg | Fiber: 1g | Sugar: 14g | Vitamin A: 881IU | Vitamin C: 1mg | Calcium: 385mg | Iron: 1mg